



BBQ SMOKEOUT MENU

**\$52 PER GUEST | YOUR CHOICE OF
2 SALADS + 2 SIDES + 2 PROTEINS + 2 DESSERTS**
INCLUDES CHEF'S SELECTION OF VEGETABLES

MAY BE SERVED FAMILY-STYLE UPON REQUEST, FOR AN ADDITIONAL \$10 PER GUEST

SALADS

CAESAR SALAD

Cornbread and parmesan soil, ancho-bacon, mixed kale, romaine, creamy garlic vinaigrette

QUINOA SALAD

Nappa, cabbage, kale, grilled shoshito, parmesan, cucumber, strawberry, cashews, grilled grape vinaigrette

RICE NOODLE SALAD

Mixed cabbage, mango, pepper, carrot, cilantro, mint, 5 spice and plum vinaigrette

CHOPPED SHORT RIB SALAD

Arugula, orange, charred pepper, red onion, maple crab apple vinaigrette, fresh mint

SIDES

CHEFS SEASONAL VEGETABLES

Fire-grilled and finished with fresh herbs

MAC AND CHEESE

Jalapeno, garlic, chili smoked queso, fresh herb & panko crust

HERB-ROASTED MINI POTATOES

Burnt leek, beef tallow, cider & dijon vinaigrette

BLISTERED TOMATO PENNE

Charred broccoli, spinach, red onion, poblano pepper relish

CHARRED LEEK DIRTY RICE

Peppers, onion, celery

GRILLED PINEAPPLE FRIED RICE

Lemon zest, pineapple, peas, corn, cilantro

ROASTED GARLIC MASHED POTATOES

Fresh chives, smoked crema

CHARRED BLACK BEAN SALSA

Grilled peppers, onions, tomatoes, cilantro, lime

PROTEINS

FRIED CHICKEN

Miso honey, lime butter, and pineapple ginger hot sauce

COAL-ROASTED CHICKEN

Charred herb salsa, sumac crema

WOOD-GRILLED PIG TAILS

Pickled watermelon rind, citrus-braised, smoked apple chutney

12 HOUR SMOKED SHORT RIBS

Salsa criolla, smoked root jus

BLACKENED CATFISH

Lime crema, charred scallion salsa

MARINATED BRAZILIAN TOFU

Honey, chillies, charred tomato salsa

BROCCOLI BULGOGI & KIMCHI TACOS

Cashew cheddar, root vegetable slaw, sprouts, sesame seeds

DESSERTS

GRILLED BANANA SPLIT JAR

Caramel sauce, cherry reduction, peanut brittle

GRILLED WATERMELON & PINEAPPLE JAR

Vanilla bean chantilly

CHILI CHOCOLATE JAR

Peruvian coffee syrup, pineapple