

MENU

11

17

16

Main Course

Unit B Salad	14
Mixed Greens + Corn + Avocado + Gorgonzola	
Meat Choice: Pulled Chicken \$3 Brisket \$4 Short Rib \$6 Salmon \$10 Dressing Choice:	
Creamy Balsamic Lemon Oregano Saffron Vinaigrette	
Broccolini & Quinoa	16
Grilled Broccolini + Herbed Quinoa + Dried Aprico + Slivered Almonds + Saffron Vinaigrette	t
Cilantro Citrus Chicken Oven Baked Half Chicken + Arugula + Parmesan	22
+ Radish + Pickled Onion + Cucumber	
Oaxacan Chicken	22
Smoked Half Chicken + Mangu + Black Bean Puree + Scallion Coulis	
	29
Beef Rib with Yucca Mash Smoked Beef Ribs + Sweet Chili + Cilantro Yucca Mash + Red Pepper Coulis + Crispy Shallots	25
	22/38
Half or Full Rack + House BBQ Sauce + Sweet	22/30
Potato Fries + Brown-Butter Marshmallow Sauce	
Churrasco	36
Yucca Mash + Grilled Bok Choy + Scallion Puree + Chimichurri	
12oz Ribeye	38
Classic Ribeye + Chimichurri Butter	
Bourbon Bleu Ribeye	38
Classic Ribeye + Bourbon BBQ + Gorgonzola	
Cheese Crumbles + Crispy Onions + Truffle Mash	2.2
Sesame Grilled Salmon Samon Filet + Kimichi Fried Rice + Arugula	28
+ Sweet Chili Oil + Crispy Onions	
Seafood Safron Risotto	46
Grilled 1/2 Lobster Tail + Shrimp + Chorizo + Mussels	
Lobster Tail	MP
Grilled Spiny Lobster Tail + Cheddar-Corn	WII
Grits + Chimichurri Butter	
Surf n' Turf Classic Ribeye + Grilled 1/2 Lobster Tail	70
Classic Ribeye + Gillied 1/2 Lobster Tall	

Sides	
Sweet Potato Gnocchi	10
Yucca Mash	8
Quinoa	ę
Cheddar-Corn Grits	9
Side Salad	8
Artichoke (Grilled or Fried)	9
Sweet Potato Fries	7
Kimchi Fried Rice	9
Truffle Mash	10
Broccolini	8

Appetizers

Argentinian Sausage	
Two Smoked Sausages + Pickled Red Onions + Honey Apricot Glaze	
Brisket Burnt End Bao Buns	

Three Steamed Buns + Brisket Burnt Ends + House BBQ Sauce + Kimchi Relish Short Rib Empanadas

Gruyere Cheese + Onion Marmalade + Au Jus

12 Hour Smoked Short Rib + Smoked Gouda +
Truffle Oil + Fried Black Beans + Bechamel Sauce
Mini Open-Faced French Dips
Toasted Baguettes + Thinly Sliced Prime Rib +

Short Rib Mac n' Cheese
Cavatelli Pasta + 12 Hour Smoked Short Rib +
Smoked Gouda + Romesco Sauce + Parmesan

Oaxacan Chicken Spring Roll
Pulled Oaxacan Chicken +Kimchi + Sweet Chili
Glaze
Mussels Cazuela 30

Mussels + Pork Belly + Shrimp + Garbanzo Beans +
Romesco
*Perfect Shared App

MEAT BY THE BOARD

Choose: 3, 4, or 5 Meats

Board Size:

3 Meats 38 4 Meats 48 5 Meats 58

Meat Choice:-

Brisket | Pulled Chicken Brisket Burnt Ends | Short Rib Baby-Back Ribs | Beef Ribs

Dessert

Bananas Foster Cheesecake	
Cey Lime Pie	
Laver Chocolate Cake	

*Ask Team Members For Additional Options

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