



## FEATURE MENU 4

### Humbolt Calamari

Fried jalapeno, lemon pepper, and tzatziki.

**\$17**

### Southwest Salad

Corn, black beans, chopped dates, avocado, mixed lettuces, crumbled feta, fried tortilla strips, and peanut lime dressing.

**\$18**

### Wild Boar Lasagna

Béchamel, smoked tomato sauce, wilted kale, roasted mushrooms, smoked cheddar, mozzarella, and grana padano.

**\$26**

Add garlic toast ... \$4

### El Diablo Burger

6oz chorizo and beef chuck patty, hot nashville aioli, fresno hot sauce, creamy coleslaw, dill pickle, and crispy onions.

**\$25**

### Fried Chicken a la King

Buttermilk thigh, mushroom cream sauce, garlic mashed potatoes, and buttered green beans.

**\$23**

### Maple Stout Pork Belly Tacos

Hot cayenne aioli, mixed lettuces, pickled red cabbage, pico de gallo, maple stout glaze

**\$21**

## DESSERTS

### Chocolate Peanut Butter Budino





Crème fraîche, peanut brittle.

**\$12**

### Maple Stout Creme Brulee

Caramelized sugar, candied walnuts

**\$12**

 Vegetarian  Gluten free  Gluten aware  Vegan  Dairy free  Spicy

Please let your server know about any food allergies or special dietary needs. We will do our best to accommodate your requests.