

KITCHEN IN THE DESERT

S M A L L P L A T E S

CHIPS & GUAC 10 **VE**

Guacamole, house made corn tortilla chips.

SICHUAN WINGS 12

Sichuan peppercorn & arbol chile glaze.

DOUBLES 10 **VE**

Curried chickpeas, fried dahl bread, cucumber chutney, tamarind sauce.

SMOKED CAULIFLOWER 10 **VE**

Romesco sauce, chimmichuri spice.

PLANTAINS 7 **VE**

Fried ripe plantains, tamarind sauce.

BRUSSELS SPROUTS 10 **V**

Brussels sprouts, goat cheese, pecans, red pepper flakes.

DAN DAN NOODLES 13

Cumin spiced lamb, tahini, chile oil, stir fried noodles.

MUENSTER BURGER 17

1/2 lb. house ground chuck grilled over mesquite hardwood, muenster, caramelized onions, sautéed mushrooms, tomato, butter leaf lettuce, black garlic aioli, brioche bun.

NO SUBSTITUTIONS

FINGERLINGS 7 **V**

Fingerling potatoes, habanero aioli.

SMALL SALAD 7 **VE**

Basil, cilantro, parsley, cucumber, tomato, lemon shallot vinaigrette.

D E S S E R T

FRIED OREOS 10 **V**

w/ fresh whipped cream.

APPLE FRITTER 10 **V**

Apple compote, lemon glaze, mint.

L A R G E P L A T E S

JERK CHICKEN 17

Jerk marinated chicken leg quarters smoked over mesquite hardwood, cabbage slaw.

OXTAIL 19

Braised oxtail, berbere spiced collard greens, basmati rice, herb salad.

MARKET VEGETABLES 13 **VE**

Chef's selection of fresh sautéed vegetables.

SHRIMP & POLENTA 19

Sautéed shrimp, creamy polenta, fennel salad.

FRIED RICE 15

Chicken, tomato, zucchini, bell pepper, carrot, egg.

HERBS & GREENS 13 **V**

Mixed greens, mint, dill, goat cheese, cucumber, beets, dried cranberries, pumpkin seeds, red onion, fennel, radish, lemon shallot vinaigrette.

D R I N K S

LACROIX 2

ICED TEA 3 HOT TEA 3

CUCUMBER CILANTRO LEMONADE 5

Fresh squeezed lemonade, cucumber, cilantro.

CARIBBEAN PUNCH 5

Pineapple, coconut cream, bitters, nutmeg.

PALOMA FIZZ 5

Grapefruit, rosemary, soda.

ROSY DRAGON 5

Oolong tea, rose water, melon soda.

BITTERS & SODA 5

Botanical bitters, rosemary, orange peel, soda.

