

San Antonio Restaurant Week | Dinner

ENHANCE YOUR MEAL WITH A WINE or BEER PAIRING!

*Tier 1: Additional \$25/person for one glass of wine with each course**

*Tier 2: Additional \$35/person for one glass of wine with each course**

*Beer Pairing: Additional \$20/ person for one beer with each course**

1st COURSE (*choice of*)

PAN DE TOMATE

baguette, tomato bacon jam, fresh tomatoes

STICKY PORK RIBS

all the citrus marmalade, chili flake, citrus dust

Tier 1: Raventos Vins de Terrer la Rosa

Tier 2: Raventos Xarel-lo Silencis

Beer: Karbach Kolsch Style Blonde Love Street

2nd COURSE (*choice of*)

WINGS & WAFFLE

jalapeño-buttermilk marinated chicken wings,
belgium style waffle, maple syrup, powdered sugar

BEEF TENDERLOIN MEDALLIONS

hand-cut medallions, mashed potato, garlic broccolini, cremini mushroom,
scallion, horseradish demi

GULF SHRIMP & CREAMY ORZO

“scampi style” garlic seared shrimp, onion-lemon cream, orzo pasta, grana
padano, basil pesto, crispy breadcrumb

Tier 1: Argam Tempranillo

Tier 2: Decero Malbec

Beer: Independence Stash IPA

3rd COURSE DESSERT

CHOCOLOATE MOUSSE

Fresh berries, Chantilly crème

Tier 1: Jorge Ordonez Moscatel Victoria

Tier 2: Storypoint Cabernet / Syrah

Beer: Breckenridge Brewery Vanilla Porter