

DINNER

includes starter, dinner entrée, & dessert | \$35 per person

FIRST COURSE

choice of

DOUBLE QUESO

pimento, chipotle garlic queso

CHORIZO EMPANADAS

with chipotle garlic queso

CRACKLIN' DEVEILED EGGS

our twist on the classic

SECOND COURSE

choice of

THE RUSTIC BURGER

topped with house-smoked brisket, white cheddar, green chile,
grilled onion with smoked salt potato chips

THE DRUNK CHICK

beer can game hen, jalapeño spoon bread, ancho-lime butter

WOOD-GRILLED SALMON CAESAR*

whole-leaf romaine, parmigiano reggiano, crushed croutons

THIRD COURSE

choice of

EIGHT-LAYER BANANA PUDDING

housemade banana pudding with bananas, vanilla wafers,
salted caramel sauce, whipped cream

ICE BOX S'MORES

graham crackers, bittersweet chocolate,
marshmallow whipped cream, housemade marshmallow

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food borne illness*

\$3 FROM EVERY DINNER BENEFITS CULINARIA AND THE PROGRAMS IT SUPPORTS.
THANK YOU FOR YOUR SUPPORT! - KYLE & JOSH



CULINARIA