

RESTAURANT WEEKS 2024

JANUARY 15TH - JANUARY 27TH

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

FIRST COURSE

choice of

TAMALES THREE WAYS

smoked brisket, chicken tinga, pork carnitas

WILD BOAR MEATBALLS

with jalapeño jam

CRACKLIN' DEVILED EGGS

our twist on the classic

SECOND COURSE

choice of

THE RUSTIC BURGER

No. 9 sauce, 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

SPICY SALMON CAESAR

chipotle caesar dressing, chopped romaine, garlic-parmesan crumble

MUSHROOM CHOP

with roasted garlic, chimichurri, wood-grilled broccolini

THIRD COURSE

choice of

ICEBOX S'MORES

graham crackers, bittersweet chocolate, marshmallow whipped cream

PEANUT BUTTER PIE

chocolate ganache, roasted peanuts, bittersweet chocolate sauce

BANANA PUDDING JAR

fresh bananas, vanilla wafers, sea salt, caramel sauce, whipped cream

Welcome Home

*\$3 from every dinner benefits Culnaria and the programs it supports.
Thank you for your support! – Kyle & Josh*

