

DINNER MENU

EXECUTIVE CHEF | David Dworshak
SOUS CHEF | Kevin McCormick

Ceviche

OYSTER SHOOTER 6

quail egg | passion fruit | tomato |
aji amarillo | green onion | cachaça

SUZUKI BASS CEVICHE 12

tomatillo | cucumber |
Urban Till cilantro | habanero | basil |
mint | avocado | tequila

WILD SALMON 12

corn broth | sun gold tomatoes |
jalapeno | Urban Till basil | whiskey

ALL THREE 25

A La Plancha

GULF PRAWNS 15

COBIA 14

OCTOPUS 12

all served with extra virgin olive oil |
parsley | garlic | padron chile |
lemon potatoes

Small Shared

SEASONAL AJI & GRILLED BREAD 8

fresh cheese | pork fat grilled bread |
sesame

THREE SISTERS SESAME POLENTA 6

corn kimchi | Urban Till cilantro

GENESIS GROWERS GREENS 9

Barely Buzzed cheddar | avocado |
pineapple | peanuts | cocoa nibs |
tomato vinaigrette

ESQUITES 8

grilled corn | corn flan | queso fresco |
chile aioli | brown butter |
Urban Till cilantro

CHORIZO STUFFED PEPPERS 9

almonds | Brunkow cheese |
bread crumbs | Urban Till parsley

Large Shared

BEER CHEESE AREPA

VEGETARIAN 10 | CHORIZO 15 | CHICKEN 18

Columbian style corn cake
mushrooms | pickled veg | cilantro | aji peanut sauce

PORK SHOULDER MIXIOTES 24

served with beer tortillas & tomato salad | chile herb rubbed pork |
banana leaves, mezcal | avocado | sesame | cilantro

LAMB BARBACOA 26

served with beer tortillas and Carolina gold rice |
braised in red wine & black garlic, aji panca | pistachio | basil

CALDO DE MARISCOS 26

served with grilled bread | cobia | prawns | mussels | tomato |
yucca | kaffir lime | serrano chile | Urban Till cilantro

Tacos

FOUR PER ORDER

PORK BELLY 15

turmeric tortilla | smoked queso fresco | aji amarillo, |
Urban Till arugula | pepitas

COFFEE BRAISED BEEF 15

beer tortilla | queso Oaxaca | cherry tomatoes |
jalapeno | Urban Till cilantro | peanuts

FISH 15

herb tortilla | corn kimchi | avocado |
baby cabbage | crispy rice | Urban till basil

BRUNKOW CHEESE 15

tomatillo salsa | pickled jicama | avocado | crispy rice |
Urban Till baby cabbage

Sides

SEASONAL PICKLES 6

wormwood-honey raw cheddar

CAROLINA GOLD RICE 6

choclo corn | turmeric | Urban Till basil

BEER CHEESE AREPA 8

aji peanut sauce

FRESH TORTILLAS 3

beer | herb | turmeric

GHOST CHILE HOT SAUCE 1

PICKLED CHILIES 2

Dessert

POPCORN BUTTERSCOTCH MOUSSE 8

cinnamon crunch | passion fruit |
blueberry

MOCHA TRES LECHES CAKE 8

raspberry | cocoa nibs | pepitas

LUNCH

SEASONAL AJI 8

served with crunchy vegetables

BEER CHEESE AREPA

VEGETARIAN 10 | CHORIZO 15 | CHICKEN 18

PORK BELLY TACO [THREE] 12

COFFEE BRAISED BEEF TACO [THREE] 12

FISH TACO [THREE] 12

BRUNKOW CHEESE TACO [THREE] 12

LAMB BARBACOA TORTA 13

aji panca | queso Oaxaca | pickled jicama | pistacio
Urban Till cilantro

TORTA AHOGADO 12

Charred zucchini | aji amarillo | smoked queso fresco |
avocado | seasonal pickles | Urban Till arugula

ESQUITES 8

CAROLINA GOLD RICE 6



MAJORITY OF OUR MENU IS GLUTEN FREE
WE SERVE SUSTAINABLE SEAFOOD AND
SUPPORT THE FOLLOWING LOCAL FARMS

Anson Mills | Brunkow |
Genesis Growers | Three Sisters |
Mick Klug | Urban Till

Tequila

MARGARITA 10
lime | agave | Cointreau |
Corazon Blanco

CUCUMBER MARGARITA 11
lime | agave | cucumber | Cointreau |
Corazon Blanco

CALIENTE MARGARITA 11
lime | agave | chipotle | morita |
Cointreau | Corazon Blanco

PERUVIAN MARGARITA 11
lime | agave | Cointreau | aji amarillo |
Corazon Blanco

SEASONAL MARGARITA 11
lime | agave | Cointreau |
Corazon Blanco

LA PALOMA 10
lime | grapefruit | El Jimador Blanco

LET'S DANCE 12
lemon | cantaloupe | coriander |
cilantro | Milagro Blanco

MILKY GUEY 10
lemon | brown sugar | zucca |
ancho reyes | Tequila Cabeza |
egg white

MEDICINE MAN 12
lime | cilantro | jalapeno | cucumber |
mint | Chateau Aloe Liqueur |
Corazon Blanco

Mezcal

OAXACAN CHALICE 12
Capaetti | Carpano Antica, |
Vida Mezcal

PINA DE CASPER 12
lime | pineapple | vanilla |
Vida Mezcal | ghost pepper

South American

PISCO OLIVO 11
grapefruit | honey | new deal ginger |
Velvet Falernum | Barsol Pisco |
olive oil

**THAT IS WHAT THEY
CALLED ME IN
HIGH SCHOOL 12**
rasperry shrub | Pedro Jimenez |
Rhum Clement Select Barrel

CAIPIRINHA 11
lime | pillioncio | lemon thyme |
Novo Fogo

SMASH 12
lemon | lemon basil | brown sugar |
Mount Gay Single Barrel

Gin, Vodka, & Whiskey

JOLLY RANCHERO 11
lemon | raspberry | watermelon |
kaffir lime | Finlandia Vodka

LILLY PAD 12
nasturtium | lime | Carpano Bianco |
St. George Terrior Gin | tonic

KENTUCKY RISING 12
yuzu | orange | Carpano Antica |
Old Forester Whiskey

Aperitif

SANGRE DEL TORO 12
China China | Carpano Antica |
blood orange soda

WINE NOT 12
Fino Jarana Sherry | Carpano Bianco |
Cochi Americano } raisin

Beer Cocktails

MICHELADA 9
Tecate | house spices

TENEDOR DEL DIABLO 10
Cram de Cassis | 5 Lizard Beer

Cube

CHOOSE YOUR JOURNEY 12
blueberry | yuzu cube

CHOICE OF:
VODKA | RUM | TEQUILA | MEZCAL



Draft Beer

**VICTORY BREWING
'PRIMA PILS' 5**
German Pilsner | Pennsylvania | 5.3%

WYDERS REPOSADO 5
German Pilsner | Pennsylvania | 5.3%

Imported Beer

PACIFICO 5
American Lager | Mexico | 4.5%

TECATE 5
American Lager | Mexico | 16oz | 4.5%

MODELO ESPECIAL 4
American Lager | Mexico | 4.4%

BOHEMIA 6
German Pilsner | Mexico | 5.3%

**'AYINGER CELEBRATOR'
DOPPELBOCK 9**
Doppelbock | Germany | 6.7%

EVIL TWIN 'LOW LIFE' 7
German Pilsner | Denmark | 5.5%

XINGU BLACK 6
Schwarzbier | Brazil | 4.7%

ST. FEUILLIEN SAISON 8
Saison | Belgium | 6.5%

KROMBACHER PILS 5
German Pilsner | Germany | 4.8%

ERDINGER N/A 5
Non-Alcoholic | German

Craft Beer

**FIRESTONE WALKER
UNIONJACK IPA 7**
Amerian IPA | California | 7.5%

5 RABBIT 'SUPER PILS' 5
German Pilsner | Illinois | 7.2%

**GREAT LAKES
'EDMUND FITZGERALD' 6**
Porter | Ohio | 5.8%

5 RABBIT 'LIZARD' 5
Witbier | Illinois | 4.3%

OMMEGANG 'WITTE' 7
Witbier | New York | 5.2%

**TALLGRASS BREWING CO.
'HALCYON' WHEAT 7**
American Pale Wheat Ale |
Kansas | 16oz | 5.0%

**CENTRAL WATERS
'MUDPUDDY' PORTER 5**
American Porter | Wisconsin | 5.5%

**ALE SYNDIATE
'MUNICIPAL' IPA 5**
American IPA | Illinois | 6.2%

**METROPOLITAN
'KRANKSHAFT' 6**
Kolsch | Chicago | 5.0%

**2 BROTHERS
'DOMAINE DUPAGE' 6**
Biere De Garde | Illinois | 5.9%

**LAGUNITAS 'LITTLE
SUMPIN SUMPIN' 6**
American Pale Wheat Ale |
California | 7.5%

**GREEN FLASH WEST
COAST IPA 8**
Imperial IPA | California | 8.1%

**2 BROTHERS
'PRAIRIE PATH' 6**
American Blonde Ale | Illinois | 5.1%

STONE SAISON 6
Saison | California | 6.0%

ALLAGASH SAISON 9
Saison / Farmhouse Ale | Maine | 6.1%

**LEFT HAND MILK
STOUT NITRO 6**
Milk Stout | Colorado | 6.0%

Wines

GLASS 9 | BOTTLE 36

SPARKLING

Mas Fi Brut | Cava | NV

ROSE

El Coto Rioja Rosado |
Tempranillo & Garnacha | 2012

WHITE

Maximo | Viura | Spain | 2012
Albamar Casablanca | Sauvignon Blanc |
Chile | 2013
Apaltagua | Chardonnay | Chile | 2013

RED

Portillo | Pinot Noir | Argentina | 2012
Michel Torino | Malbec |
Argentina | 2013
Yali | Cabernet Blend | Chile | 2013

Non Alcoholic

Hibiscus Agua Fresca 3
Seasonal Agua Fresca 3
Mexican Cowboy Coffee 3
Sparrow Coffee 3
Mexican Coke 4
Mexican Sprite 4
Mexican Fanta 4
Diet Coke 3
Hot Tea 2