



\$80 FAMILY STYLE MENU

FIRST COURSE

(includes)

BRAZILIAN CHEESE PUFFS

TAPIOCA, AGED CHEDDAR,
GARLIC BUTTER

ELOTE RIBS

GRILLED CORN RIBS, LIME
CREMA, COTIJA, TAJIN, PICKLED
JALAPENO & ONIONS

CORN BREAD

CHEDDAR, JALAPENO, CULTURED
HONEY BUTTER, SCALLION

SECOND COURSE

FIRECRACKER SHRIMP

FRIED SHRIMP,
FIRECRACKER SAUCE

GRILLED PINEAPPLE & BEET

GRILLED PINEAPPLE, ROASTED BEETS,
RADICCHIO, GOAT CHEESE, PISTACHIOS,
SORREL VINAIGRETTE

TUNA & SHRIMP CEVICHE

CITRUS, MANGO, AVOCADO,
CHILI OIL, CRISPY ONIONS,
TORTILLA CHIPS

THIRD COURSE

(Choose 2 Mains)

JERK CHICKEN

GRILLED CHICKEN THIGH, GRAVY, CREAMY
SLAW, CRISPY ONION

OR

FRIED CHICKEN

CHICKEN THIGH, SMOKED HOT HONEY,
PICKLED VEGETABLE

CURRY LAMB

SLOW COOKED LAMB, POTATO, CARROT,
CILANTRO, CRISPY ONION, SERVED WITH ROTI

OR

CARRIBEAN STYLE BRAISED BEEF

COLLARDS, CHEDDAR GRITS,
PEPPER SAUCE

SIDES

(For the Table)

MACARONI PIE

CAVATAPPI, ROASTED POBLANO, CREMA, CHILI,
TRIPLE CHEESE

&

GRILLED OKRA

SPICED GRILLED OKRA, GARLIC &
LIME CREMA, CHILI OIL