



# OUR MENU

*inspired by our travels, local ingredients, and the seasons*

## SNACKS

- TRUFFLE MAC & CHEESE *parmesan-thyme breadcrumbs*
- PIMENTO CHEESE MAC *butter cracker crumbs*
- THAI PEANUT NOODLES *bell pepper, cilantro, ginger, scallion*
- WHITE CHICKEN CHILI *sharp cheddar, lime crema*
- JAMBALAYA *chicken, shrimp, andouille, yellow rice*
- SHORT RIB & THREE BEAN CHILI

## NACHOS

*guacamole, queso, pico de gallo, cotija cheese, cilantro, radish, lime crema, blue corn chips, and choice of:*

- SHREDDED BEEF ❖ CHIPOTLE CHICKEN
- PULLED PORK ❖ CHARRED SWEET POTATO & POBLANO

## SIDES

- THYME MUSHROOMS
- CUBAN BLACK BEANS
- GRILLED PINEAPPLE SLAW
- PESTO POTATO SALAD
- CREAMY CUCUMBER DILL SALAD
- CUCUMBER & RED ONION SALAD
- ROASTED CHIMICHURRI POTATOES



for photos and the schedule for our 1965 Airstream food truck: \_\_\_\_\_

## THE MAIN EVENT

*most of our proteins can be served as sandwiches, tacos, entrées, or "minis" (hors d'oeuvres, sliders)*

- JAMAICAN JERK CHICKEN OR SHRIMP *mango salsa, cilantro aioli*
- BRAISED SHORT RIB *chive horseradish OR chimichurri*
- CUBAN PORK TENDERLOIN *mango chutney OR avocado aioli*
- POLYNESIAN PULLED PORK *grilled pineapple slaw*
- LEMONY SAUTÉED CHICKEN *thyme mushrooms, arugula*
- MEATBALLS *Mexican beef albondigas OR garlic chicken*
- BLACKENED TUNA *watercress, creole mayo*
- CHIPOTLE CHICKEN TINGA *cotija, cilantro*
- GARLIC-LIME SHRIMP *green onion*
- CARIBBEAN CRABCAKE *citrus aioli*
- HERB ROASTED BEEF TENDERLOIN

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*for more information, including availability and pricing:*

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