

NAZCA WINGS

eight smoked & pan-fried wings. dry rub, st. louis, lo chili, hi chili or amarillo gold
served with chive & gaucho rancho
13.50

CHICHARRÓN DE RES

marinated brisket fried in beef tallow, sambal oelek, lime, cilantro, sea salt & gaucho rancho
12

GOURD & THE GOAT

acorn squash, carrot greens, goat cheese, heirloom tomato, cherry balsamic redux, crostini
16

LOWCOUNTRY RIBS

half rack of ribs, deep fried & tossed in sauce choice, ice-box pickles.
served with chive & gaucho rancho
16

SADDLE JERKY

seasoned jerky served in husk with ancho corn nuts
15

PAPA A LA HUANCAÍNA

potatoes, huancayo sauce, caperberries, avocado, baby frisee, hard boiled eggs, marigolds
20



SMOKE

plates served with two sides, salsa criolla & maseca tortillas
TWO / THREE
26 / 30

BRISKET

8oz / 24

PORK BELLY

8oz / 20

CHICKEN

half bird 18
8oz pulled 15

ST. LOUIS RIBS

half 23
full 32



side SOUTHERN MAC & CHEESE 6.00
side PIT BEANS 5.00
side ELOTE EN VASO 5.50
side POTATOES 6.00



TORTAS NORTEÑA

pinto beans, chihuahua cheese, avocado, lettuce, tomato, mayonesa, salsa criolla
on La Purisima Bakery telera roll with a side
brisket 17 / pork belly 16 / chicken 15

PUERTO PEÑASCO SHRIMP TACOS

shrimp wrapped in bacon, frisee, black garlic salsa, cantaloupe greens, cotija, chili mayo
on maseca tortillas with a side
16

VACA / GÜEY TACOS

brisket, coffee bacon, tomato, tobacco onions, cotija, chimichurri on maseca tortillas with a side
18

SOUTHERN HOMILY

pan-seared tail-on shrimp, garlic polenta, roasted pepper soffrito, bacon jam, eggs
20

CAESAR

little gem romaine, parmesan, cured yolk, fire box ciabata
16
add chicken 5



CORN ELDER

sweet corn ice cream, pan de maíz
pisco dulce de leche, cornflowers
15