

food

by Chef Ty

the basic

simple dishes. exquisite flavors.

the basic

salads

mexican street salad

corn. tomatoes. red onion. peppers. cotija.
lime vinaigrette

caesar wedge

iceberg wedge. red onion. grape tomatoes.
caesar dressing.

plain jane

mixed greens. tomatoes. cucumbers.
white balsamic vinaigrette

the basic

romaine. cucumber. red onion. tomatoes.
house dressing.

mains

poultry

pollo cubano

garlic & citrus marinated.
mojo sauce.
rice & black beans. plantains.

herb bird

herb marinated. herb crusted.
chardonnay gravy.
whiteskin potato mash. veg.

smoky cue

smoky seasoning. glazed.
molasses bbq sauce.
roast potatoes. veg.

meat

carne guisada

slow-stewed in aromatics.
rich brown pan gravy.
rice & black beans. plantains.

burgundy beef

seared and simmered in wine.
braise sauce.
whiteskin potato mash.

black ginger beef

pounded & sliced beef.
ginger hoisin sauce.
steamed rice or pan noodles.

fish

pescado mojo

citrus tilapia filet.
mojo sauce.
vegetable sautee.

provence salmon

salmon filet. herb crust.
whiteskin potato mash.
vegetable sautee.

mirin mahi

mirin & ginger marinated.
steamed rice or pan noodles.
vegetable sautee.

vegetarian

croquettas de elote (v)

corn + cream + queso oxaca.
blended w egg & panko. fried.
cilantro lime cream drizzle.

pastelon pimiento(vg)

layered polenta. sweet peppers.
mushrooms. black beans. veg.
raisin picadillo sauce.

garden fettucine

butternut. zucchini. arugula.
roasted tomatoes. herbs.
marinara sauce