



## **RICE BOWL BAR**

**All orders include BASMATI RICE and sides of HOUSEMADE CHILI LIME CREMA**

### Main Dishes

#### **CHIPOTLE LIME CHICKEN**

*CHICKEN THIGHS IN FRESH LIME JUICE AND CHIPOTLE DRY RUB, GRILLED AND BRAISED AND FINISHED WITH BRAZEN BLACK FIRE SAUCE*

**Full pan (20-25 portions): \$120**

**Half pan (10-12 portions): \$60**

#### **GRILLED, BRAISED BEEF**

*BONELESS SHORT RIBS CHARRED AND BRAISED IN GUAJILLO AND PASILLA CHILIS*

**Full pan (20-25 portions): \$270**

**Half pan (10-12 portions): \$137**

#### **SLOW COOKED BLACK BEANS**

*WITH CHARRED POBALNO, DRY RUB SEASONING, LIME JUICE, SAZON*

**Full pan (20-25 portions): \$60**

**Half pan (10-12 portions): \$30**

### Accompaniments

**SLAW** (perfect counterpoint to our chipotle lime chicken and charred, braised short ribs)

*SHREDDED CABBAGE AND CARROTS WITH A LIGHT DRESSING OF LIME AND VINEGAR DRESSING*

**Full pan (20-25 portions): \$90**

**Half pan (10-12 portions): \$45**

**CARROT AND EDAMAME SALAD** (great with charred, braised short ribs or as an alternative plant-based protein)

*CARROT, EDAMAME, THAI CHILI, SESAME SEED*

**Full pan (20-25 portions): \$110**

**Half pan (10-12 portions): \$55**

**ESQUITES** (great stand-alone salad, or with any of the proteins)

*ROASTED CORN, CUCUMBER AND TOMATO, CHILI LIME CREMA, COTIJA, TAJIN, SCALLION*

**Full pan (20-25 portions): \$150**

**Half pan (10-12 portions): \$75**

### Desserts

#### **DOUBLE DARK CHOCOLATE BROWNIES**

#### **BROWN BUTTER DARK CHOCOLATE TOFFEE COOKIES**

**Per pan (12 servings) - \$36**