DAILY SPECIALS



WEDNESDAY

WINE WEDNESDAY: DISCOUNTED WINE OFFERINGS DURING DINE-IN

THURSDAY



ALL DAY HAPPY HOUR: BEERS, WINE & TAPAS AT SPECIAL PRICES



FRIDAY

SMOKED BURGERS: CREATIONS SUCH AS AL PASTOR, REUBEN, BRISKET & MORE!

SATURDAY



MOFONGO: CHOOSE FROM DIFFERENT MOFONGOS MADE FROM SCRATCH



SUNDAY

Brunch: Eggcellent dishes plus mimosas, bloody mary and more!

AVAILABLE EVERY SATURDAY



MOFONGO MENU

CHOOSE YOUR MOFONGO:

- TRADITIONAL GREEN PLANTAINS -
 - FRIED YUCA -
- TRIFONGO (GREEN PLANTAIN, RIPE PLANTAIN, YUCA) -

MIXED WITH SMOKED PORK BELLY, GARLIC, BROTH, BUTTER AND SPICES. SERVED IN A WOODEN PILON

- BRISKET: SMOKED ANGUS PRIME BEEF
- PULLED PORK: CHERRY WOOD SMOKED PORK BUTT 24
- PORK BELLY: SMOKED BELLY AL PASTOR 25
- DUCK: BRINED, SMOKED AND SEARED ON PLANCHA
 25
- PASTRAMI: HOUSE CURED AND SMOKED 28



SMOKED BURGERMENU

*ALL BURGERS ARE HOUSE GRIND USDA PRIME BRISKET HALF POUND PATTY

*ALL COME ON BEEF TALLOW TOASTED POTATO BREAD

*CHOOSE SIDE - FRENCH FRIES OR SLAW

- CHEESEBURGER: SMOKED GOUDA, BURGER SAUCE, PICKLES 15
- SMOKED BRISKET: SMOKED GOUDA, BURGER SAUCE, PICKLES 20
- AL PASTOR: SMOKED PORK BELLY, SMOKED PINEAPPLE, CHIPOTLE 20 MAYO, SMOKED GOUDA, PICKLED RED ONION
- PORKY: PULLED PORK, SLAW, SMOKED GOUDA, BBQ SAUCE, PICKLES 19
- REUBEN: SMOKED HOUSE CURED PRIME BRISKET PASTRAMI, SWISS 21 CHEESE. THOUSAND ISLAND SAUCE. SAUERKRAUT