

THE I LUNCH

\$125 - serves 10 served family style

BAG O' CHIPS

with house & mango salsa V/G

CHOOSE ONE SIDE:

FRIED BRUSSELS SPROUTS

 lime, cotija cheese, pecans, dried mango, chipotle aioli V/5/N

MILWAUKEE STREET CORN

 pabst aioli, cotija cheese, bat dust, nueske's bacon

HOUSE SALAD

 avocado, orange, red onion, jicama, basil vinaigrette, spring mix V/Is

CHOOSE TWO TACOS FLAVORS

add additional flavor for +\$25

MEZCAL STEAK

 queso fresco, cilantro, onion, salsa verde, flour tortilla

SHAWARMA

* marinated chicken, hummus, shaved carrot, feta, cilantro, flour tortilla ${\sf N}$

CURRY CAULIFLOWER

 hummus, cilantro, golden raisins, zhoug, flour tortilla

SMOKED BRISKET

• red cabbage, pickled onion, alabama white BBQ sauce, flour tortilla

BAJA

• beer battered cod, lime cilantro slaw, pickled onion, chipotle aioli, flour tortilla

\$140 - serves 10 chips, salsa and side served family style

BAG O' CHIPS

with house & mango salsa V/G

CHOOSE ONE SIDE:

FRIED BRUSSELS SPROUTS

 lime, cotija cheese, pecans, dried mango, chipotle aioli V/E/N

MILWAUKEE STREET CORN

 pabst aioli, cotija cheese, bat dust, nueske's bacon

HOUSE SALAD

 avocado, orange, red onion, jicama, basil vinaigrette, spring mix V/5

CHOOSE TWO BOWL FLAVORS

KOREAN BEEF

 broccolini, house kimchi, radish, scallion, gochujang vinaigrette, jasmine rice E/N

MOROCCAN CAULIFLOWER

 carrot, golden raisins, toasted almonds, mint, roasted onion, harissa, tahini cream, jasmine rice V/E/N

CUBAN

 marinated pork, nueske's bacon, mojo sauce, mustard seed, crispy plantain, pickled cucumbers, jasmine rice 5/N



BEACH BASH

\$170 - serves 10 chips, salsa, side and tacos served family style

BAG O' CHIPS

with house salsa, mango salsa and seasonal guacamole V/5

CHOOSE ONE SIDE:

FRIED BRUSSELS SPROUTS

 lime, cotija cheese, pecans, dried mango, chipotle aioli V/5/N

MILWAUKEE STREET CORN

 pabst aioli, cotija cheese, bat dust, nueske's bacon

HOUSE SALAD

 avocado, orange, red onion, jicama, basil vinaigrette, spring mix V/Is

CHOOSE TWO TACOS FLAVORS

add additional flavor for +\$25

MEZCAL STEAK

• queso fresco, cilantro, onion, salsa verde, flour tortilla

SHAWARMA

* marinated chicken, hummus, shaved carrot, feta, cilantro, flour tortilla $\mathbb N$

CURRY CAULIFLOWER

• hummus, cilantro, golden raisins, zhoug, flour tortilla V/N

SMOKED BRISKET

 red cabbage, pickled onion, alabama white BBQ sauce, flour tortilla

BAJA

• beer battered cod, lime cilantro slaw, pickled onion, chipotle aioli, flour tortilla

CHOOSE ONE BOWL FLAVOR

KOREAN BEEF

• broccolini, house kimchi, radish, scallion, gochujang vinaigrette, jasmine rice 5/N

MOROCCAN CAULIFLOWER

 carrot, golden raisins, toasted almonds, mint, roasted onion, harissa, tahini cream, jasmine rice V/5/N

CUBAN

 marinated pork, nueske's bacon, mojo sauce, mustard seed, crispy plantain, pickled cucumbers, jasmine rice

DESSERTS

\$1.75 each

MARGARITA LIME BAR

HORCHATA MACARON 5

PEANUT BUTTER & PRETZEL CARAMEL BAR

CHIMICHURRI CHICKEN SALAD

 romaine lettuce, avocado, grilled corn, red cabbage, fried tortillas, cilantro, blistered tomato, chipotle ranch serves 10 as a side \$36

BRUSSELS SPROUTS OR MILWAUKEE STREET CORN

• serves 10 as a side \$30 V/E/N