

*Lunch*

**APPETIZERS**

<b>Spicy Deviled Eggs</b>	6
Smoked Paprika, American Caviar, Pickle Salad	
<b>Roasted Green Chili Queso</b>	6
House Fried Tostaditos	
<b>Crispy Wild Boar Ribs</b>	10
Spicy Wing Sauce, Celery Sticks, Chunky Blue Cheese	
<b>Bear Battered Rock Shrimp and Chips</b>	12
Salt and Malt Vinegar, Apple Celery Slaw, Smoked Tomato Ketchup	
<b>Achiote Seared Chickpeas and Goat Cheese</b>	10
Roasted Tomatoes, Caramelized Red Onions, Marjoram, Grilled Pita	
<b>Housemade Charcuteries and Local Artisan Cheeses</b>	18
Olives, Cornichons, Wood Fired Toast, Fruited Mustard, Local Honey	
<b>Broiled Gulf Oysters</b>	12
Pesto Butter, Parmesan, Charred Tomatoes, Smoked Bacon, Japanese Bread Crumbs	

**SALADS AND SOUP OF THE DAY**

<b>Iceberg Wedge</b>	8
Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese	
<b>Fried Green Tomatoes</b>	14
Jumbo Lump Crab Salad, Mizuna, Green Goddess Dressing	
<b>Hot Smoked Salmon and Roasted Fingerling Potatoes</b>	16
Watercress, Parsley, Roasted Tomatoes, Caper Vinaigrette	
<b>Grilled Caesar + Achiote Seared Chicken Breast</b>	14
Romaine, Endive, Radichio, with Creamy Caesar Dressing and Aged Goat Cheese	
<b>Smoked Natural Chicken Cobb Salad</b>	12
Blue Cheese, Avocado, Hard Boiled Egg, Apple Smoked Bacon, House Ranch	
<b>Soup on the Chalk Board</b>	Mkt

**SANDWICHES** - *with one side*

<b>Sliced Natural Beef Brisket + Jalapeño Hotlink</b>	11
Spicy Greens, Caramelized Onion Jam, Dijon Mustard, Toasted Honey Wheat	
<b>Wood Grilled Natural Cheese Burger</b>	10
Cheddar, Butter Lettuce, Tomato, Red Onion, Mayo, Dijon Mustard, Sesame Bun	
<b>Chopped Beef Brisket Sandwich</b>	8
White Onion, Jalapeño and Pickle Relish, Sesame Bun	
<b>Smoked Chicken Salad BLT</b>	11
Tomato, Butter Lettuce, Apple Smoked Bacon, Basil Aioli, Toasted Buttermilk White	
<b>Pulled Smoked Pork Cuban</b>	11
BBQ Sauce, Dill Slices, Jack Cheese, Wood Grilled Ciabatta	
<b>Carne Asada Bolillo</b>	10
Jicama, Cilantro, Jalapeño, Red Onion, Spicy Mayo, Mustard, Lime	

**LUNCH PLATES**

<b>Cold Smoked Rainbow Trout</b>	16
Green Bean and Gorgonzola Salad, Citrus Vinaigrette	
<b>Natural Hanger Steak</b>	16
Cholula Butter, Charred Red Onions, Tomato, Avocado	
<b>One Meat - <i>with two sides or a small wedge</i></b>	12

*please select*

**Slow Smoked Meats**

Brown Sugar and Coffee Rubbed Natural Brisket  
Maple and Coriander Crusted Natural Pork Ribs  
Homemade Jalapeño Hot Link  
Achoite and Lime Rubbed Free Range Chicken  
Natural Pulled Pork  
Horseradish Mopped Beef Ribs

**Sides**

Classic New Potato Salad  
Baked Mac and Cheese  
Ranch Style Baked Beans  
Jicama and Carrot Slaw  
Herbed Waffle Fries  
Smoked Bacon Braised Collards

## DESSERT

<b>Tres Leches Cake</b>	8
Fresh Berries with a Mini Mexican Mocha	
<b>Fried Cherry Pies</b>	8
Chocolate Sauce, Laurel Ice Cream	
<b>Banana Pudding</b>	8
Rum Custard, Vanilla Wafers, Torched Meringue	
<b>Bartlett Pear Crisp</b>	8
Caramel, Almonds, Maple Ginger Ice Cream	
<b>El Rey Dark Chocolate Torte</b>	8
Rosemary Ice Cream, Fleur de Sel, Lemon Zest	
<b>Coconut Cream Pie</b>	8
Dark Chocolate and Caramel	
<b>Two Scoops of Homemade Ice Cream</b>	4
Seasonal Flavors	

## BEVERAGES

<b>Fountain</b>		<b>Bottled</b>		<b>Coffee &amp; Tea</b>	
Coca Cola	2	Mexican Coke	2	Iced Black Tea	2
Sprite	2	Root Beer	2	Dark Roast Coffee	2
Dr. Pepper	2	Cream Soda	2	Espresso	2
Diet Coke	2	Ginger Ale	2	Americano	2
		Topo Chico	2	Cappuccino	3
		Panna	3	Latte	3
		Pelligrino	3		