

# Mexican Grazing Table

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When you book with Chef Brian, you support various *local* farmers and growers along the way. From the bottom of our hearts, we thank you!

## dip bar

roasted orange guacamole | queso blanco | honey chipotle salsa |  
mole black bean dip  
served with corn tortilla chips

## chorizo deviled eggs

ground mexican chorizo filled deviled eggs topped with chicharron and microgreens

## tortilla soup shooters

chef b's almost famous tortilla soup in grab and go fashion - served with bite sized quesadillas

## street taco trio

bite sized tacos filled with beer braised hatch chile chicken, trompo, and chipotle chocolate carne asada  
served with onion and micro cilantro

## jalapeno popper dip bites

crisp fried corn tortilla cups filled with chef b's jalapeno popper dip -  
seasonal variety available: finished with cinnamon candied walnuts & dried cranberries

## chili lime marinated zucchini mini skewers

zucchini, onion, & tomato, marinated & grilled to perfection, finished with micro cilantro

## elote fritters

pan seared elote fritters finished with chili mayo, queso fresco, & cilantro

## carnita sope

thick, cast iron seared sope tortilla filled with refried charro beans, crispy carnitas, queso fresco, radish, house pickled red onion, micro cilantro

## quinoa stuffed sweet peppers

mini sweet peppers filled with a chipotle lime quinoa, corn, black beans, and whipped feta

## This menu features:

**HERNÁN Mole Poblano**

**Skye Farms microgreens**

**First Earth Farm pork, when available, eggs, and seasonal produce.**



*Chef Brian Santiago*

"DON'T PLAY WITH YOUR FOOD"