

***to start...***

**beet salad** | arugula, beets, goat cheese, pesto, pecans, banyuls vinegar \$21 *gf, v*

**soup of the day** | \$15

**burrata** | seasonal fruit, prosciutto, honeycomb, crostini \$23 *v*

**local bread service** | olea farms olive oil, balsamic \$9 *v*

**marinated olives** | castelvetrano lemon & herbs \$13 *v*

**marcona almonds** | herbs, sea salt \$13 *v*

***mains...***

**cajun fish tacos** | spring slaw, cilantro dressing, honey chili aioli \$23 *gf*

**brisket empanadas** | spiced rubbed beef brisket, crema, guajillo chili, greens \$23

**pork belly tacos** | carrot pureé, pork belly, macerated onions, cilantro \$23 *gf*

**grilled chicken sandwich** | poblano, bacon, jack cheese, guajillo, aioli \$23

**T.H.O. burger** | ½ # burger, applewood bacon, caramelized onions, jack cheese, romesco, aioli \$27

**steak & shrimp** | grilled skirt steak & shrimp, chimichurri, chili relleno \$31

**farro salad** | cherry tomatoes, cucumber, red onion, fennel, cauliflower, radish, cilantro cream, lemon vinaigrette \$19 *add chicken \$9. Add marinated tofu \$7.*

*(gf) gluten free | (v) vegetarian | (ve) vegan 3/2024*

***we respectfully request no modifications.*** Please inform your server of any allergies  
*20% service charge added to groups of 5+, \$5.00 service charge for plate splitting*