## RESTAURANT WEEK!

JAN. 15 - 28, 2024

*Please note, due to our style of service, dishes will come out as they're ready and not necessarily in this order*

## DINNER (5-10PM) \$40/PERSON

Ta Start

## Choose Your Beverage

your choice of glass of wine, select cocktail, draft beer, or daily zero-proof cocktail


Avocado Lime Caesar
kale, romaine, sourdough crumb, avocado, onion, cukes, parm

Grilled Carrot Salad
feta, harissa, cucumber, herbs, almonds, onion, radish, lime vin (gf, v)

## Tortilla Soup

chicken, black beans, tomato, chilies, cheese, avocado, crispy tortilla strips, cilantro (gf)


Crispy Chicken Sandwich
dill pickled cabbage, fermented chile sauce, house pickles, challah

## Lulu's Burger

double patty, kraft cheese, fancy sauce, bibb, house pickles, onion, tomato

## Crispy Fish Tacos

La Milpa De Rosa corn tortilla, beer battered cod, avocado, cabbage, lime chipotle salsa, queso fresco

Hatch Chile Mac \& Cheese
cavatappi pasta, hatch green chilies, bread crumbs, pepper jack (v)

## Grilled Chicken Club

grilled chicken, havarti cheese, bacon, roasted garlic chile aioli, calabrian pepper jam, tomato
Roasted Mushroom + Black Bean Tostada
hen of the woods mushroom, avocado, black beans, cabbage, lime, cashew crema (veg)
GF -- gluten free V -- vegetarian VEG -- vegan

Consuming raw and undercooked foods may increase the chance of a foodborne illness.

