# **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

To Start

# **Choose Your Beverage**

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

Starters (choose one)

#### **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)

Mains (choose one)

#### **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.