

STARTERS

fried pickles & avocados

black garlic- basil aioli

popcorn shrimp

Jalapeño Batter • Star Anise BBQ

crab cakes michocán

Chile Seco

yellowfin tuna tartare*

Wasabi • Ginger • Tomato • Onion • Capers

Cayenne pepper (mild spicy)

grilled steak tacos (2)

One Bison • One Beef • Chile De Arbol Salsa

calamari grilled or fried

Mango Pico De Gallo • Tomatillo Cocktail Sauce

13 oaxaca

Black Fig • Cremini • Artichoke • Basil

15 cabo san lucas

Shrimp • Chèvre • Walnut • Bell Pepper

16 Champagne Sauce

méxico city

Filet Mignon • Serrano Pesto • Oyster Mushroom

Onion • Chèvre • Balsamic

MP

11

MP

PERSONAL PIZZAS

13

15

16

Gluten Free or Vegan Crust +4

SOUPS & SALADS

sopa del día

cup 5 bowl 9

roasted poblano w/popcorn shrimp

cup 6 bowl 9.5

black bear bistro mushroom

cup 5 bowl 9

flight of three (includes soup of the day)

12

house salad

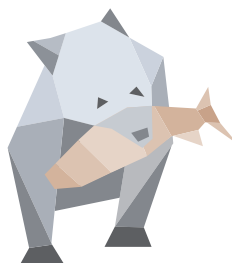
small 5 large 9

Chipotle Honey Balsamic • Spicy Thai Cacahuete •

Chocolate-Vanilla Vinaigrette • Blue Cheese • Black Garlic •

Chicken (+2)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Let us know about any food sensitivities or allergies

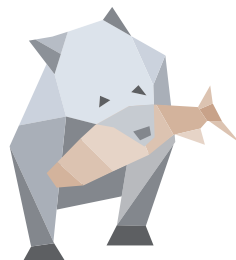
chef Santi's 8 oz. vegetarian burger	16	crab cakes michoacán	26
Mole BBQ • Fries or Vegetables		Oyster Mushroom Risotto	
roasted salmon sandwich	22	Smoked Chile De Cascabel	
Spinach • Guacamole • Sweet Potato Fries		grilled one-half chicken	27
grilled farm to fork vegetables	18	Local Alden Hills Farm Raised • Organic	
w/Fried Kale • Tejocote Vinaigrette		Lemongrass • Dates • Fried Yuca	
grilled flank steak*	29	Fermented Black Garlic Sauce	
Purple Peruvian Potato Gnocchi		cedar plank salmon	28
Jerk Pineapple Pesto		Hearts of Palm • Artichoke • Feta • Bell Pepper	
rushing waters rainbow trout	28	bistro jambalaya	29
Blue Crab • Mushroom Risotto • Black Garlic		Andouille • Shrimp • Chicken • Peppers	
frypan pork belly	23	Red Wine Cajun Tomato Sauce	
Apple Chutney • Sweet Potato • No-Nitrates		vegetarian jambalaya	25
roasted texas quail	25	Seasonal Vegetables • Brown Rice	
Prosciutto • Manchego • Garlic Risotto		Cajun Green Tomatillo Sauce	
Chutney • Honey Balsamic		grilled 8 oz. angus filet mignon*	MP
roasted poblano with salmon	27	Bison Bone Marrow Butter • Tamarind Port Glaze	
Purple Potato Gratin • Chèvre			
Fresh Dill Sauce • Prickly Pear			

SIDES

hand-cut fries	5
hand-cut sweet potato fries	5
coco malanga fries	6
mac and cheese	6
honey potato pancake	6
onion rings	6.5

DESSERTS

key lime pie	8.5
raisin & chocolate chip bread pudding	8
jack daniel's pie	8
flourless chocolate cake	8



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