

Menu

choose one of each course

\$44pp

starter

****Salsa Veracruzana****

A zesty blend of diced olives and tomatoes, over charred brocolini

****Pepita's & Pomegranate Guadalajara****

A fried corn tortilla topped with edemame, spinach & avocado,
toasted pepitas & juicy pomegranate

****Tostones with Orange Aoli****

Crispy, twice-fried green plantains served alongside a tangy orange
garlic aoli

main course

Zucchini and artichoke avocado enchiladas: Corn tortillas filled with
zucchini and artichoke, covered in an avocado cream sauce

Lion's mane steak fajitas: Pan-seared lion's mane mushrooms with
poblano and fire roasted bell peppers, and caramelized onions over
Spanish rice

White sweet potato corn cakes: Served with tinga-marinated coral
tooth mushrooms and avocado aioli.

dessert

- corn ice cream with candied pecans

- peanut brittle sorbet

-Apricot flan

Float awhile sip series

Whiskey Tree Smash 🌟 \$13

muddled Cherries 🍒 mint 🌿 & lemon 🍋, vanilla syrup
shaken with 73 distillery whiskey tree bourbon and
topped with house made ginger probiotic soda
or make it a mocktail with kombucha \$9

100% plant-based goodness