

# KITCHEN IN THE DESERT

## ROAST BEEF 15

Mesquite smoked tri-tip, arugula, red onion, Bubbies pickle, roasted garlic aioli, horseradish mustard, spiced rye sourdough.

## OPEN FACED AVOCADO 13 **VE**

Avocado, cucumber, pickled radish, capers, dill, sourdough.

## VEGGIE 13 **V**

Brie, cauliflower puree, avocado, arugula, cucumber, tomato, red onion, sourdough.

## BLT 13

Bacon, arugula, tomato, caramelized onion, roasted garlic aioli, sourdough.

## FRIED CHICKEN 15

Double battered honey-drizzled thigh, cabbage slaw, tomato, Bubbies pickles, pepper sauce, roasted garlic aioli, Brioche bun.

## VEGGIE BURGER 15 **V**

House-made black bean, quinoa & beet patty, goat cheese, avocado, tomato, caramelized onion, arugula, parsley tapenade, roasted garlic aioli, Brioche bun.

## HERBS & GREENS 13 **V**

Mixed greens, mint, dill, goat cheese, cucumber, beets, dried cranberries, pumpkin seeds, red onion, fennel, radish, lemon shallot vinaigrette.

## S I D E S

### POACHED OR FRIED EGG 3

### BEANS & RICE 5 **VE**

Basmati rice and Caribbean seasoned red beans.

### PLANTAINS 6 **VE**

Fried ripe plantains, tamarind sauce.

### FRENCH FRIES 4 **VE**

Fresh cut russet potatoes, habanero aioli.

## D R I N K S

### LACROIX 2

### ICED TEA 3    HOT TEA 3

### CUCUMBER CILANTRO LEMONADE 4

Fresh squeezed lemonade, cucumber, cilantro.

### CARIBBEAN PUNCH 5

Pineapple, coconut cream, bitters, nutmeg.

### PALOMA FIZZ 5

Grapefruit, rosemary, soda.

### ROSY DRAGON 5

Oolong tea, rose water, melon soda.

### BITTERS & SODA 5

Botanical bitters, rosemary, orange peel, soda.