



Salsas

Single: \$3 Duo: \$5, Trio \$8
Roja, verde, picante

Guacamole

Small (1-2): \$9 **Large** (2-4): \$15
-red onion, tomato, cilantro jalapeno
-grilled pineapple, mango, habanero

Queso Fundito \$8

Queso chihuahua, queso Oaxaca
Add Chorizo: + \$2
Add roasted poblano: \$1
Add cauliflower & fingerlings: \$1

Five Hands Farm Beet Salad \$9

Roasted beet, farm mixed greens, radish,
cucumber, pomegranate vinaigrette,
cotija cheese, spicy pepitas.
Add 6oz. grilled flank steak \$7

Ceviche \$15

Halibut, cucumber aguachile, strawberry,
red fresno, avocado.

Squash \$8

Zandstras Farm zucchini & yellow squash,
chayote squash, garlic aioli, cotija cheese.

Octopus \$16

Wood-fired Spanish octopus, almond picada,
crispy fingerlings.

Empanadas

Choose 2: \$9 Choose 4: \$16
-Ribeye, poblano, fingerling, queso asadero,
olive, egg, chimichurri, three chili guava.
-Shrimp, fingerling, morita chiles, queso
asadero, butternut, aji Amarillo aioli
-Chicken Tinga, sweet plantain, lime crema,
fresno cheese.

Wood-Fired Mussels \$14

Chorizo, sofrito, almond picada

Carnitas

Pork-belly borracho beans, yucca fries, corn
tortillas.
½ lb: \$22 | 1 lb: \$30 | 1 ½ lb: 38

Arrachera Fajitas

Wood-fired hanger steak, sautéed onions,
peppers, & button mushrooms, tomatillo salsa,
rice, beans, & corn tortillas.
1 lb: \$38 | 2lb: \$58

Tacos (3 tacos per order)

Steak, tomatillo & arbol salsa, onion, cilantro,
queso fresco. \$14
Cauliflower, crispy brussels, fingerling potato,
chihuahua cheese. \$11
Porkbelly, pickled red onion, cilantro. \$12
Short Rib, onion, cilantro, queso fresco, salsa
fresca.

Scallop & Short Rib \$22

Pan-seared scallops, chile braised short rib,
poblano grits, sweet plantain.

Halibut \$25

Pan-seared halibut filet, Five Hands green beans,
rice, manchamanteles, pineapple slaw.

Wood-Fired Churrasco

Tenderloin Filet \$32

8oz. tenderloin filet, Five Hands green beans,
carrot puree, chili herb butter.

Tomahawk Ribeye \$79

32oz bone-in ribeye, poblano grits, borracho
beans, chimichurri.

Surf & Turf \$54

8oz. tenderloin filet, & 6oz. butter-poached
lobster tail, Five Hands green beans, & chili herb
butter.

Chicken \$20

Happy Life Ranch French-cut chicken, arroz, Five
Hands green beans, crispy garlic, harissa yogurt,
slaw.

Sides

Yucca Fries: \$5 | Poblano Grits: \$5 |
Avocado Fries: \$7 | Rice & Beans: \$9 |
Sweet Plantains: \$5

Desserts

Churros \$7

Dolce de leche caramel

Horchata Float \$6

Horchata ice cream, Mexican coke, almond.

Chocolate Cake \$12

Strawberry-rhubarb ice cream, toasted almonds.

**Cocktails \$12****Margarita de Casa**

Tequila blanco, Pierre Ferrand Dry Curaçao, agave, lime.

Papacito

Green tea infused blanco tequila, passion fruit, lemon, blueberry, cayenne.

Black & Gold

Tequila reposado, pineapple, guava, lemon, garam masala.

Crime of Passion

Mezcal, cachaça, passion fruit, lime, Yucateco Verde.

Summer Lovin'

Hibiscus infused blanco tequila, watermelon, agave, lime.

Escobar

Tequila reposado, mortia chile, canela, lime, guajillo salt.

Sunken Ship

The Real McCoy 5yr Rum, Demerara, Angostura.

Rose Street

Mezcal, Averna, Aperol, lemon, cilantro.

Draft Beer**Tepache Collaboration \$7**

Pineapple Mexican Lager | Crown Brewing | CP, IN | 6% ABV

Dragon's Milk \$8

Stout | New Holland Brewing | Holland, MI | 11%ABV

Zombie Dust \$7

IPA | Three Floyd's Brewing Co. | Munster, IN | 5.6%ABV

312 \$7

Wheat | Goose Island | Chicago, IL | 5.3%ABV

Oberon \$6

Wheat Ale | Bell's Brewery | Kalamazoo, MI | 5.8%

Pachanga Mexican Lager \$7

Lager | Sun King Brewery Indianapolis, IN | 4.2%ABV

Bottled Beer \$5

Corona Extra | Premier | Familiar

Dos Equis Lager

Dos Equis Ambar

Modelo Especial

Negra Modelo

Estrella Jalisco

Tecate

Sol

Pacifico

Stella Artois

Amstel Light

Wine**Red**

Bonanza, Cabernet \$12 | \$48

Silk & Spice, Red Blend \$8 | \$32

Malbec, Trivento Golden Reserve \$12 | \$48

New Age Red \$9 | \$36

Torres, 5G, Garnacha \$7 | \$36

White/Rosé

Isadora, Sauvignon Gris \$10 | \$45

Charm Acres, Chardonnay \$10 | \$45

New Age White \$9 | \$36

Peter Yealands, Sav Blanc \$9 | \$36

Bodega Amalaya, White Blend \$9 | \$36

Piedra Negra, Rosé \$8 | \$32

Bubbles

Segura Viduas, Brut Reserva, Cava \$7 | -

Gouguenheim, Sparkling Malbec \$9 | \$36

Anna de Codorniu, Dulce Ana \$8 | \$32

**These are all of our wines currently offered by the glass. A full wine list can be seen upon request, or we would be happy to make a recommendation for you.*