

FRI. MAY, 31ST 2019

LATIN NIGHT

AT FIELD TO FORK 5-10 PM

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FOOD

POZOLE VERDE

Hominy-based Mexican stew with chicken, tomatillos, cilantro and green chiles.
Side of chips and garnishes.

ENSALADA DE SANDIA

Watermelon, jicama, lime, jalapeño, cilantro, toasted Pepita seeds, tomato, queso fresco, olive oil.
Sea salt.

MEXICAN ESQUITE "STREET CORN"

Grilled corn, mayo, Tajin chili lime salt, cilantro, queso fresco

SHRIMP CEVICHE TOSTONES

Shrimp, tomatillo, avocado, lime, jalapeño, cilantro, mango, on top of fried plantain chips.

TACOS AL PASTOR

Achiote marinated pork shoulder, slow cooked, corn tortilla, topped with grilled pineapple, red onion, and cilantro. Side of rice, beans and mexican guacamole.

CARNE

Grilled beef ribs, tamarind glaze, sides of grilled corn and jicama salad.

TORTA AHOGADA

Shredded chicken, guajillo and garlic marinade, shredded lettuce, refried beans, queso fresco, onion, avocado, lime, bolillo roll.

BURRITO BOWL

Rice, black beans, avocado, grilled corn, sweet potato, achiote soy curls, creamy poblano sauce, cilantro

TRES LECHES CAKE

Sponge cake—soaked in three kinds of milk: evaporated milk, condensed milk, and heavy cream.

BEER AND DRINK FEATURES COMING SOON

RESERVATIONS CALL (920)694-0322