



Cinco de Mayo

AT FIELD TO FORK

Wednesday, May 5th, 2021 4–9 PM
Reservations and Advance Orders Encouraged
(920) 694–0322

APPETIZERS

GUAC AND CHIPS

Housemade guacamole and tortilla chips MP

ESQUITE

Local sweet corn, cilantro, lime, queso fresco, mayonnaise, Tajin, lime 10

SOUP

POZOLE ROJO

Stewed pork, hominy, onion, garlic, Guajillo pepper, topped with green cabbage, radish, oregano, and lime 12

SALAD

FRESH FRUIT SALAD

Melon, pineapple, jicama, cilantro, roasted pepitas, jalapeno citrus dressing 13

AGUACHILE

Jalapeno citrus marinated Mahi Mahi, shrimp, avocado, red onion, cilantro, cucumber 16

ENTREES

TORTA AHOGADA

Marinated chicken, refried beans, lettuce, mayonnaise, avocado, pickled red onion, queso fresco, housemade roll dipped in Guajillo mexican sauce 18

TAMALES

One marinated chicken mole, one roasted poblano pepper and queso oxaca, masa dough wrapped in banana leaf. Served with poblano rice and beans 15

BIRRIA TACOS

Braised beef, dried chilies, onion, garlic, three corn tortillas seasoned with consomme. Topped with onion, cilantro, and lime. 15
Add Avocado 2



Cinco de Mayo

AT FIELD TO FORK

Wednesday, May 5th, 2021 4–9 PM
Reservations and Advance Orders Encouraged
(920) 694–0322



ENTREES (cont'd)

GORDITAS

Masa dough, roasted poblano pepper, queso oxaca, lettuce, tomato, avocado.

Served with poblano rice, beans, and salsa 18

ARRACHERRA

Grilled Waseda Farms skirt steak, sauteed vegetables, queso oxaca.

Served with poblano rice, beans, and salsa 23

SIDES

SALSA 2

POBLANO RICE 3

BEANS 4

DESSERT

TRES LECHES CAKE 9

ARROZ CON LECHE

Warm rice, milk, cinnamon, sugar. 6

DRINKS

BLOOD ORANGE MARGARITA

Casamigos Blanco tequila, Solereo, agave, lime, blood orange juice 11

MICHELADA

Housemade Bloody Mary and Pacifico 12

PACIFICO

Mexican pilster-style beer 5

