

STREET FOOD from all around

SKEWERS

Chicken Souvlaki -- \$eight GFREE
lemon and olive oil marinated Huntsinger Farms chicken skewers, grilled and served with tzatziki and tomato

The Vegan ... \$six GFREE
seasonal selection of the best the farms have to offer, inquire

Keftedes -- \$eight
Paso Prime grass fed ground beef, parsley, mint, oregano, red wine with tzatziki and lemon

STUFFED

Piquillo Rellenos ... \$six for two
bbq pulled pork stuffed in a mild Spanish pepper

Squash Blossom Quesadilla ... \$eight GFREE
masa, pasilla peppers and queso fresco served with salsa verde

Llocos Empanadas -- \$seven GFREE
a combination of two styles of Filipino empanadas – dough seasoned with achiote and filled with chicken, potatoes, raisins and olives served with a chili vinegar

BOWLS

Vegetarian Bi Bim Bap ... \$thirteen
classic Korean rice bowl, with braised daikon radish, carrots, abalone mushroom, marinated tofu, house kimchi and a sunny side egg – served with a Korean chili paste

Minestra di Farro ... \$seven
rustic Italian grain soup with white beans, carrots, onion, celery and kale with parmesan cheese, basil and rosemary

Pozole ... \$eleven GFREE
classic pork and hominy stew with cascabel chile broth, red onion, lime, radish and fresh oregano

TACOS

Taro Tacos ... \$six for two
crispy taro root shells stuffed with braised pork belly, spicy cucumbers, bacon salt and micro cilantro /add more tacos for \$three each

Lengua Tacos ... \$six for two GFREE
two street tacos with chili guajillo, red onion, lime, micro cilantro /add more tacos for \$three each

Baja Fish Tacos ... \$seven for two
two street tacos with white sea bass lightly fried in a beer batter on house made corn tortillas with cabbage slaw /add more tacos for \$three fifty each

OCEAN

Oysters on the half shell ... \$two each
traditional with horseradish, lemon and black pepper GFREE

Ceviche ... \$nine GFREE
seasonal white fish marinated in citrus juices with pasilla peppers, mango, red onion, cucumber and cilantro served with plantain chips

Spanish Salpicon ... \$ten GFREE
shrimp marinated with sherry vinegar, olive oil, roasted red pepper, green olives, onion, capers and smoked paprika

GARDEN

Mixed Grain Salad ... \$seven
couscous, bulgur wheat and red quinoa surrounded by grape tomatoes and crumbled feta topped with fried carrot shavings

Farmer's Market Salad ... \$seven GFREE
shaved fennel, jicama, albion strawberries, *Rancho la Vina* walnuts, strawberry vinaigrette and onion sprouts

Panzanella ... \$eight
rustic Italian bread salad with toasted brioche, ciliegine mozzarella, English cucumber, cherry tomato and black olive vinaigrette and garnished with nepitella leaves

STANDARDS full size entrees

Arctic Char ... \$twenty two
pan roasted crispy skin, cucumber marinated arctic char with *Surkaal* – Norwegian Kraut and *Komle* – Norwegian potato dumplings accompanied by lingonberry preserves and dill oil

The Burger ... \$thirteen
Paso Prime grass fed beef, a slice of mahon cheese, our house cured pickles, bibb lettuce, tomatoes and onions with house cut frites -- add apple-wood smoked bacon ... \$two
substitute any 1/2 salad for fries ... \$three

Braised Masala Lamb Leg ... \$twenty three
stewed tomatoes, chickpeas and fingerling potatoes, served with saag paneer – an Indian dish of spinach and fresh cheese

Chicken Breast ... \$nineteen
crispy skin Huntsinger Farms free range chicken served with barley risotto, green peas, parmesan, baby white turnip and enoki mushrooms

Spaghetti & Meatballs ... \$sixteen
fresh hand-made pasta with a beef cheek Bolognese, pork & beef meatballs stuffed with fresh mozzarella topped with shaved parmesan cheese

SIDES for adding on and rounding out

Basket of White & Wheat Rolls -- \$four for four

Hand Cut Frites ... \$six a bowl GFREE

Brussel Sprouts with Sunflower Seeds ... \$six GFREE

Black Quinoa Hush Puppies ... \$six for six GFREE

Chicharron de Pollo ... \$six a bag GFREE

Trio of Spreads & Flat Bread Crackers ... \$seven

Kitchen Brews ... buy 'em a beer ... \$three each

HAPPENINGS & CULTURE

Vegetarian Farm Dinner

every Wednesday night

3 – course farmer's market dinner of the best of the seasons produce created new each week

\$twenty five per person

Dinner with Six Strangers

once a month, inquire for next date

3 – course themed dinner with beverage pairings. You will join 5 other people at the table to enjoy a meal with complete strangers and make a friend or two. The reservations are for one or two people only.

\$forty eight per person

*includes all food, beverages, tax, and service.

Suckling Pig Group Dinner

please order 3 days in advance

(reservations for 8-12 people only)

Market price (approximately \$58/person)

*does not include beverages, tax, and service

Cuban Mojo Style

tostones/ yucca/black beans

Southern States Style

greens/black eyed peas/corn bread

Polynesian Island Style

pineapple rice/kimchee/sweet potato

Art

we like art and artists, we want to support them, so we consider our restaurant an exhibition space. the artwork rotates on a six week basis and it is always for sale. all but 10% of the price goes to the artist.

Current Exhibition – Patricia Gittins Vollmer

Tree Sculpture – Todd Williams

Happy Hour

Twice Daily 4:00 – 6:00 M - F

10:00 – Close Everyday

\$3 Well Drinks

\$3 Local Drafts

\$2-off Wine by the glass

STREET FOOD SPECIALS Early

alchemy
cultural fare & cocktails

OUR PURPOSE...

to serve food with meaning prepared by people who care

OUR MENU...

Chef Ricardo Heredia has designed a menu to please the palettes of our guests with cultural fare from around the world served in various sizes so you may experience cuisine from far and near. As he likes to say...we're in the flavor business™.