

PORT WASHINGTON RESTAURANT WEEK
Dinner Menu \$25⁰⁰*

APPETIZERS

Rings with French/Sweet fries [side dill pickles included]

Burrata Caprese

heirloom tomatoes, burrata, white balsamic, evoo, basil, malden salt

Sriracha Pork Belly Brussels

crispy Brussels sprouts, beer braised bacon, butternut squash, amish blue, sriracha vinaigrette, crispy quinoa

ENTRÉE: 3 BURGERS/3 SALADS

El Matador

bison, queso fresco, pickled jalapenos, guacamole, green leaf, spicy pico de gallo, on a brioche bun

Buckaroo

beef, aged cheddar, brisket, wild mushrooms, smoke sauce, on a brioche bun

Falafelwrapptor

fava falafel, feta, spicy pico de gallo, alfalfa, cucumbers, pickled red onions, lemon tahini dressing, wrapped in collard greens

Sunny Dayz

little gems romaine, feta, green hummus, grape tomatoes, cucumbers, pickled red onions, avocado basil dressing

Guapo Chop

little gems romaine, queso fresco, guacamole, pickled jalapenos, pickled red onions, spicy pico de gallo, tortilla chips, avocado basil dressing

Cali Fresh

baby kale, green hummus, red quinoa, grape tomatoes, watermelon radish, red onions, alfalfa, lemon tahini dressing

[All salads served with grilled chicken]

DESSERT:

12oz shake

(any flavor) vanilla, chocolate, strawberry, raspberry, peanut butter

S'mmmmmores

chocolate and vanilla ice cream, graham cracker, chocolate sauce, torched marshmallow

Cray Crayzelnut

vanilla ice cream, chocolate hazelnut butter, caramel sauce, whipped cream, candied pecans

**Gratuity, Tax and Beverages not included*

