

Tent Menu

(Spring-Summer 2017)

Carnival Cuisine, Elevated

EAT

Colombian Style Hot Dog (Perro Caliente)

Grass fed beef dog, queso fresco, salt & vinegar chip crumble,
pink sauce, pineapple sauce
Add panela spiced bacon or quail egg for 2

Street Corn - Elote Loco (Summer)

Grilled over mesquite hardwood, lime butter,
chili salt, salsa rosada, cilantro

Tempura Squash Blossoms (Spring)

Stuffed with fresh cheese and herbs,
served with strawberry-tomato sauce

Fried vegetable Pickles

Farm veggies, panko, seasonal aioli

Charred Asparagus (Spring)

Homemade citrus ricotta, pea pesto, radish

Grilled Summer Squash (Summer)

Kale salsa verde, crispy breadcrumb

Crispy Mac n' Cheese

Pickled pepper relish, smoked paprika aioli

Seasonal Items

Vary based on month and event venue



REFRESH

Agua frescas

Pineapple-Ginger
Strawberry-lime-basil
Hibiscus-Lemonade
Lavender Lime
Rotating

Seasonal Fruits

Lime / chile

INDULGE

All Natural Shaved Ice (Raspados)

Scratch made syrups & fresh fruits
Nothing Artificial, Ever

Mocktails

Zero proof

Matcha Green Tea & Ginger

Lime, ginger, matcha, caramelized honey, lychee

Strawberry-Pineapple Margarita

Strawberry, lime, pineapple, chili salt rim

Piña Colada

Pineapple, vanilla, lime, toasted coconut, dulce de leche

Build Your Own

Strawberry
Lime
Green Tea-Ginger
Pineapple

Add

Fresh lychee
Fresh Strawberry
Fresh Pineapple
Caramelized Honey
Dulce de Leche

