

## Appetizers and Late Night Snacks

**DESHEBRADO BLUE CORN TOSTADAS** GF Mexican style smoked pulled pork, house green chili, Cotija cheese, and pickled red onions on blue corn tortilla chips

**GOAT CHEESE PHYLLO CUPS** VG House-made phyllo cups, fresh goat cheese, caramelized onion jam, dressed arugula

**MINI GREEK GYROS** Lamb and Beef Gyro, house made tzatziki sauce, crumbled feta cheese, fresh cucumbers, and tomatoes on mini pita

**ROASTED SHRIMP THAI CUCUMBER SKEWERS** Garlic roasted shrimp, Thai marinated thinly sliced cucumber and sriracha aioli +\$1

**BACON JALAPENO POPPERS** GF Roasted jalapenos, cream cheese, bacon with chipotle aioli

**CHORIZO MUSHROOM PHYLLO BUNDLES** House-made phyllo, house-made chorizo, red wine mushroom ragout, micro cilantro

**PORK BELLY BAO BUNS** House smoked pork belly, pickled vegetables, fresh cucumber, cilantro, and sriracha aioli in soft sweet steam bun +\$1

**B&B CROSTINI** House smoked beef with bleu cheese sauce and microgreens on garlic toasted crostini

**TUSCAN MOZZARELLA SPIEDINO SALAD** GF Fresh baby mozzarella, fresh cherry tomatoes and pesto dressed greens with balsamic glaze served in individual cups

**FIG AND BRIE PHYLLO** VG French brie and fig jam in house-made phyllo cups

**SMOKED TOMATO BRUSCHETTA** GF House smoked cherry tomatoes, fresh basil, balsamic glaze on garlic toasted crostini

**MINI STREET TACOS** Achiote chicken or Mexican style smoked pulled pork, roasted tomatillo salsa or salsa Roja with Cotija cheese, cilantro lime crema on mini corn or flour tortilla +\$1

**SMOKED SALMON MINI BAGELS** Herbed cream cheese, house hot smoked salmon, capers, red onions on mini toasted bagel +\$1

**ELVIS FRENCH TOAST** House-made banana bread french toast, candied bacon, peanut butter mousse, and sliced fresh banana with maple drizzle

**MINI CHICKEN & WAFFLES** House made Belgium mini waffle, crispy fried chicken, spicy asian honey mustard maple syrup

**SPICY CHICKEN EMPANADA** Argentina style mini empanadas with house chimichurri sauce

**ACHIOTE CHICKEN MINI BOWL** GF House made black beans, Mexican style rice, achiote marinated chicken, cilantro lime crema and pico de Gallo +\$1

**SHRIMP CEVICHE WITH TORTILLA CHIPS** GF Fresh tomatoes, lime juice, cilantro, fresh roasted shrimp and jalapenos in mini cups +\$1

**LOCALLY SMOKED ELK SAUSAGE** Served with whole grain mustard and beer cheese dipping sauce on a pretzel stick

**GOAT CHEESE STUFFED DRIED DATES WITH SMOKED BACON AND HONEY**

**AVOCADO CHICKEN SALAD EN CROUTE** Fresh roasted chicken, house-made avocado dressing and thick cut bacon in puff pastry

**MINI GRILLED CHEESE BITES** White cheddar and apple butter on toasted French bread

**HUMMUS AND PITA SHOOTERS** VG Red beet and roasted pepper hummus with toasted pita bread and fresh vegetables



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**STUFFED BABY MUSHROOM CAPS** Roasted crimini mushrooms, sweet Italian sausage, panko breadcrumbs and pesto cream sauce

**TOMATO BISQUE SHOOTERS** **VG** Creamy tomato bisque with mini grilled cheese

**GARLIC WHIPPED FETA** **VG** Garlic and honey whipped feta on gluten free crackers with micro greens and honey drizzle

**PUMPKIN RAVIOLI** **VG** Marscapone and pumpkin ravioli with lemon burre blanc creme anglaise, pumpkin pie spice and candied pecans

**MEXICAN STREET CORN DIP** **VG** fire roasted corn, cream cheese, chipotle, fresh lime with tortilla chips

**SHRIMP AND GRIT SHOOTERS** **GF** cajun sautéed shrimp with cheesy grits and tobacco butter +1

**CAJUN GUMBO** Andouille sausage and smoked chicken cajun gumbo served with steamed calrose rice

**FRIED MAC N' CHEESE** **VG** house white cheddar mac n' cheese, lightly fried with Japanese panko breading with choice of pesto ranch or spicy ranch

**KAMPACHI CRUDO** high value yellowfin tuna mixed with fresh mango lime salsa on sesame crisp wafer with sriracha aioli, fresh avocado and micro cilantro +2

**CHEESE AND CHARCUTERIE CUPS** Individual grab and go cheese and charcuterie

**PHILLY CHEESESTEAK CROSTINI** Thinly sliced house smoked steak, roasted pepper and onion jam, white cheddar spread on garlic crostini +2

**POTATO PAVE** **GF** marinated potato slices, pressed overnight and light fried to golden served with truffle aioli and chives+\$1

**GREEN CHILI ARTICHOKE DIP** **GF** Hatch roasted green Chile with marinated artichokes and cheddar cheese dip with tortilla chips

**BLUE CRAB ENDIVE** shredded blue crab meat with sliced apples, jicama with wasabi teriyaki glaze +3

**BUFFALO CHICKEN EN CROUTE** Roasted chicken, house garlic buffalo sauce in puff pastry with choice of ranch or blue cheese dressing

Argentina style mini empanadas with house chimichurri sauce

**SWEET RICOTTA TOAST** **VG** Fresh whipped ricotta, blackberry jam, lavender wildflower honey

**SAVORY RICOTTA TOAST** **VG** locally sourced oyster, lionsmane and chestnut mushrooms with fresh thyme, garlic and white wine with micro greens

**FRIED PLANTAINS** **GF** Lightly fried plantain chips with fresh mango and lime salsa

**PIMENTO CHEESE** Pimento cheese with thick cut bacon on pretzel chip

**FRIED RAVIOLI** Lightly fried pork and ricotta ravioli with fresh parmesan and tomato basil sauce

**LOADED MASHED POTATO BAR** Yukon gold mashed potatoes, bacon, chives, sour cream, cheddar cheese +1

**STEAK SLIDERS** Thinly sliced smoked steak with caramelized onion jam and horseradish cream sauce on sweet potato slider +2



## ENTREES

### Chicken



**GREEN CHILE ARTICHOKE CHICKEN BREAST** GF roasted hatch green chiles, cheddar cheese, grilled and marinated artichoke hearts with all natural chicken breast and micro cilantro

**ROASTED GARLIC CHICKEN BREAST** GF cognac cream, chicken au jus, slow roasted garlic cream sauce with all natural chicken breast and micro greens

**SMOKED CHIPOTLE CHICKEN THIGHS** GF Applewood house-smoked chicken thighs with chipotle rub and house-made chipotle bbq sauce

**ALABAMA WHITE SMOKED CHICKEN** GF Applewood house-smoked chicken thighs with Alabama white bbq sauce

**TUSCAN MARINATED CHICKEN THIGHS** GF Slow roasted and topped with Gremolata-fresh parsley, fresh basil, lemon zest, garlic and Italian olive oil with blistered cherry tomatoes

**ACHIOTE MARINATED CHICKEN BREAST** GF All natural latin inspired marinated chicken breast, slow roasted and topped with tomatillo lime crema

**MOROCCAN SPICED CHICKEN THIGHS** GF Spiced marinated chicken thighs with mint yogurt dressing



### PORK

**HONEY BALSAMIC PORK TENDERLOIN** GF All natural marinated pork tenderloin, slow roasted and topped with balsamic glaze

**ACHIOTE MARINATED PORK TENDERLOIN** GF All natural latin inspired marinated pork tenderloin, slow roasted and topped with tomatillo lime crema

**SRIRACHA TERIYAKI PORK TENDERLOIN** All natural asian inspired marinated pork tenderloin, slow roasted and topped with teriyaki glaze

**DESHEBRADO SIGNATURE PORK TENDERLOIN** GF All natural and slow roasted with house-made caramelized onion bacon jam

**DESHEBRADO SIGNATURE PULLED PORK** GF Applewood house smoked and hand pulled pork with Deshebrado spices and house whiskey bbq sauce



### Beef and Fish

**PRIME ANGUS WOOD-FIRED STRIP LOIN** GF Signature applewood wood-fired strip loin served medium rare with choice of house-made horseradish cream or chimmichurri

**SLOW BRAISED BEEF BOURGIGNON** Roasted crimini mushrooms, caramelized onions, thick cut bacon in red wine

**WOOD-FIRED SALMON** GF Applewood wood-fired wild caught salmon with avocado lime crema and micro greens

**DESHEBRADO SIGNATURE TEXAS STYLE BRISKET** GF Post oak low and slow Texas style beef brisket with house-made whiskey bbq sauce

**STEAK ROULADE** GF Sautéed garlic fresh spinach, roasted red pepper jam roulade with chianti Demi glaze

**MARINATED TRI-TIP** Rotating chef seasonal special

**MISO GINGER SALMON** Miso ginger marinated salmon butter basted and served with griddled lemon

**RAINBOW TROUT** GF Locally sourced butter poached rainbow trout with lemon burre blanc



## Sides and Additions

### Starches



**YUKON GOLD MASHED POTATOES** GF hand whipped with butter and cream

**ROASTED MARBLE BABY POTATOES** GF rosemary olive oil and sea salt

**DESHEBRADO SIGNATURE MAC N CHEESE** VE aged white cheddar and Cavatappi pasta, option to add hatch green chile or thick cut bacon

**ROASTED SWEET POTATOES** GF sweet orange brown butter

**SOUTHWEST QUINOA SALAD** GF house-made black beans, fire roasted corn, fresh tomatoes, cilantro and lime juice

**MEDITERRANEAN QUINOA SALAD** GF mint yogurt dressing, fresh tomatoes, fresh cucumbers, feta cheese, spinach and tai-colored quinoa

### Vegetables



**DESHEBRADO SIGNATURE GREEN BEAN ALMANDINE** GF French whole green beans with Sicilian lemon olive oil and toasted almonds

**ROASTED ASPARAGUS** GF with shaved parmesan and Sicilian lemon olive oil

**MEXICAN STYLE STREET CORN** GF fire roasted corn, chipotle lime crema with Cotija cheese and micro cilantro

**WHISKEY GLAZED CARROTS** GF roasted baby carrots with whiskey glaze

**ROASTED GOLDEN BEATS** GF local goat cheese, balsamic glaze and micro greens

**ITALIAN RATATOUILLE** GF summer squash, zucchini, fire roasted corn and fresh basil with shaved parmesan

**PANZANELLA SALAD** VE House-made sourdough croutons, roasted brussel sprouts, roasted baby broccolini, fresh tomatoes, roasted multi-colored cauliflower, fresh basil and lemon tuscan dressing with shaved parmesan



### Additions



**DESHEBRADO SIGNATURE VEGETARIAN WOOD-FIRED BELL PEPPER** V wild rice blend, seasonal roasted vegetables, wood-fired bell pepper and pesto garlic cream- Vegan Option Available

**SOY CHORIZO AND QUINOA STUFFED PORTOBELLO MUSHROOMS** V Option to do vegan cilantro lime crema

**LATE NIGHT WOOD-FIRED PIZZA** wood-fired pizza oven on-site and cooked to order

**ICE CREAM SANDWICHES** create your own!

**ASIAN LETTUCE WRAP STATION** butter lettuce, Chinese ground chicken with water chestnuts, 24 hour marinated Korean thin sliced beef, three asian style sauces and toppings

**BUILD YOUR OWN MAC N CHEESE STATION** thick cut bacon, hatch green Chile, roasted mushrooms, truffle oil, parmesan and peas

**BBQ SLIDER STATION** Deshebrado smoked pulled pork and chopped smoked chicken with Hawaiian slider buns, whiskey and chipotle bbq sauces, pickles, onions and coleslaw

**ASK ABOUT OUR DESSERT STATIONS!**

