

SUPERSTITION

Downtown

TAPAS

PULPO GALLEGO ... \$11

Spanish Octopus braised in Lagrimas De Oro then Grilled served with Potatoes, Crispy Pancetta, and Pan Sauce (GF)

** Pair with Aphrodisia Batch 22 Mead **

PIRI PIRI ... \$9/\$10

*Spicy Shrimp or Chicken dusted in Peanuts served with Grilled Baguette (+GF) *Contains Peanuts**

** Pair with El Coy Mead **

PORK BELLY BAO BUN ... \$10

Bao Bun stuffed with Chile Honey and Mead Glazed Pork Belly, Pickled Carrot, Shaved Daikon and Radish, and Cilantro

** Pair with Vanilla Blueberry Hex Mead **

AHI TARTARE* ... \$10

Ahi Tuna mixed with Jalapeno, Red Onion, Cilantro, Avocado, served with House Sesame Crackers and Ponzu Sauce (+GF)

** Pair with Flora Mead **

KOULOURI PRETZEL ... \$6

Koulouri Greek Sesame Pretzel served with House Made Honey Mustard and Warm Crow's Dairy Feta Dip (VG)

** Pair with Blueberry Spaceship Box Cider **

ROASTED GREEK POTATOES ... \$8

Roasted Greek Seasoned Potatoes topped with Gruyère and served with Za'atar Sauce (GF/VG)

** Pair with Date Night Mead **

SPANISH CHORIZO SAUSAGE ... \$8

Spanish Chorizo Sausage drizzled in AZ Honey and Marion Reduction served with Fingerling Potatoes (GF)

** Pair with Buscape Mead **

ROASTED BEET NIGIRI ... \$8

Roasted Beet, Gomasio, Microgreen Mix with Truffle Oil, and drizzled Balsamic Maple Glaze (GF/VE)

** Pair with Lagrimas De Oro Mead **

GIGANTES ... \$6

White Beans in a Rich Tomato Sauce topped with Oregano Cream and served with a side of Grilled Baguette (+GF/VG/+VE)

** Pair with Lagrimas De Oro Mead **

UKRAINIAN ROLL ... \$9

Ukrainian Cabbage Roll stuffed with Pork, Veal, Beef, and Vegetables (GF)

** Pair with Deep Field North Cider **

TOSTONES PLANTAINS ... \$7

Pan Seared Plantains served with Guacamole and topped with Desert Monsoon Mead Reduction (GF/VG/+VE)

** Pair with Deep Field North Cider **

DRY-AGED BEEF TARTARE* ... \$14

Dry-Aged Beef mixed with Shallot, Chive, Cilantro, Caper, and White Anchovy, topped with a Quail Yolk and House Made Wasabi Steak Sauce

** Pair with Aphrodisia (Batch 22) Mead **

RUBBED SKIRT STEAK CROSTINI* ... \$9

Wood Grilled Bison Steak topped with Chimichurri

** Pair with Aphrodisia Batch 22 Mead **

GRILLED BAGUETTE AND ROASTED GARLIC ... \$5

Grilled Baguette served with Roasted Elephant Garlic drizzled in EVOO (VE)

** Pair with Your Favorite Mead **

VG= Vegetarian, VE= Vegan, GF= Gluten Free, += Can Be Adjusted

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

BOARDS FROM THE FIRE

Served with Garlic Herbed Local Oyster Mushrooms, Charred Shishito Peppers, Charred Radicchio, and Dressed Fresh Greens

GORGONZOLA & HERBED BUTTER SKIRT STEAK (GF)* ... \$17

HONEY SHRIMP SKEWER (GF) ... \$15

TANDOORI CHICKEN BREAST (GF) ... \$14

SOY GINGER SCALLOPS (GF) ... \$20

See Mead Menu for Board Pairing Flight

BOARDS FROM THE FARM

CHEESE BOARD ... HALF \$15/ WHOLE \$30

House Mozzarella, Spanish Al Vino (goat), Red Leicester, Fontina, Covadonga (bleu), Crow's Dairy Peppered Chèvre (goat), Roasted Elephant Garlic, Balsamic Cabbage Jam, Grilled Bread, and House Made Crackers (+GF/VG)

CHARCUTERIE BOARD ... HALF \$20/ WHOLE \$40

Jamon Iberico de Bellota and La Nava, Creminelli Sopressata, Calabrese Salami, Chicken Terrine with Pistachios, Red Leicester, Fontina, House Mozzarella, Crow's Dairy Peppered Chèvre (goat), Fruit, Bacon Jam, House Made Crackers, and Grilled Bread

See Mead Menu for Board Pairing Flight

ENSALADA

KACHUMBER INDIAN CUCUMBER SALAD ... \$12

*Carrot, Radish, Anaheim Chili, Greens, Cilantro, Shredded Chili, and Spicy Peanut Dressing (GF/VE) *Contains Peanuts**

** Pair with Super Station Cider **

WARM CANNELLINI BEAN SALAD ... \$12

Cannellini Beans, Farro, Garlic Spinach, Thai Basil, Wood Roasted Onion Dressing. Add Poached Eggs \$3 (GF/VE)*

** Pair with Flora Mead **

GRILLED ROMAINE CAESAR SALAD ... \$15/ \$17/ \$16

Choice of Chicken, Steak, or Shrimp, Marinated Grilled Romaine, White Anchovy, House Dressing, House Crouton, and Baked Grana Padano (+GF/+VG)

** Pair with War Honey Mead **

FRISÉE & ROMAINE HEART SALAD ... \$11

Frisee, Romaine Hearts, Crow's Dairy Feta, Tomato, Crispy Capers, and Lime Dressing (GF/VG/+VE)

** Pair with Sirius Mystery Cider **

DE LA MANO

SPICED PORK RIBS ... \$12

Anise and Cinnamon Spiced Pork Ribs with a Soy Glaze and Aromatic Cilantro Lemon Zest Rice

** Pair with Safeword Mead **

CHICKEN MOLE TACOS ... \$8

Two Chicken Mole Tacos, Crow's Dairy Gotija (goat), and Grilled Corn Salsa on a House Made Blue Corn Tortilla (GF)

** Pair with Amante Mead **

SOFT SHELL CRAB SANDWICH ... \$12

Tempura Soft Shell Crab, Green Papaya Slaw, and Wasabi Lemon Aioli

** Pair with Juicius Caesar Mead **

GRILLED PORTOBELLO ON FOCACCIA ... \$10

Grilled Portobello Mushroom, Wood Roasted Red Bell Pepper, Gruyère, Arugula, Crispy Shallots, and Garlic Aioli (VG/+VE)

** Pair with Tahitian Honeymoon Mead **

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PLATO

FIRE GRILLED CHILEAN SEA BASS ... \$29

Fire Grilled Chilean Sea Bass served with Spiced Cilantro Sauce, Asparagus and Shiitake Mushroom Israeli Couscous, and Charred Lemon

* Pair with Juicius Caesar Mead *

FRENCHED PORK CHOP* ... \$28

Grilled Honey Spiced Pork Chop served with Sun-dried Tomato Risotto, Grilled Green Beans, and Spicy Pineapple Salsa (GF)

* Pair with Desert Monsoon Mead *

SPICY ASIAN BISON SKIRT STEAK* ... \$26

Spicy Asian Marinated Bison Skirt Steak served with Garlic Snap Peas, and Coconut Forbidden Rice

* Pair with Desert Monsoon Mead *

COFFEE CRUSTED DRY-AGED BEEF LOIN ... \$55

Coffee Crusted Dry-Aged Beefloin served with Savory Chocolate Sauce, Marinated Charred Radicchio, and Creole Mashed Potatoes

* Pair with Amante Mead *

CELERY ROOT GNOCCHI ... \$16

Celery Root Gnocchi, Roasted Red Pepper, Cherry Tomato, Thai Basil, Sherry Wine Sauce, and topped with Shaved Parmesan (VG)

* Pair with Peanut Butter Jelly Crime Mead *

5 SPICE DUCK BREAST ... \$26

5 Spice Duck Breast served with Parsnip Purée, Roasted Spaghetti Squash, and Plum Sauce

* Pair with Tahitian Honeymoon Mead *

CATALONIAN FIRE ROASTED RACK OF LAMB* ... \$28

Herb Crusted Catalonian Fire Roasted Rack of Lamb served with Sautéed Red Kale, Mashed Sweet Potatoes, and Romesco Sauce (+GF)

* Pair with Principia Cider *

POSTRES

GREEK ORANGE HONEY CAKE WITH PISTACHIOS ... \$8

* Pair with Pistachio Grand Cru Mead *

CARAMELIZED HONEY BRÛLÉE WITH MEAD INFUSED BERRY COMPOTE ... \$8

* Pair with Vanilla Blueberry Hex Mead *

MEXICAN "HOT" CHOCOLATE LAVA CAKE ... \$8

* Pair with Amante Mead *

CHEF'S FEATURED DESSERT ... \$8

* Ask for suggested pairing *

NON-ALCOHOLIC BEVERAGES

ICED TEA ... \$3

BOTTLED SODA ... \$3

Mexican Coke, Boylan's Diet Cola, Mexican Sprite, Boylan's Root Beer, Jones Orange Cream, Jones Ginger Beer

COFFEE ... \$3

ESPRESSO ... \$2.50

DOUBLE SHOT ESPRESSO ... \$3.00

CAPPUCCINO ... \$4.25

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