

dinner menu

SERVED FAMILY-STYLE FOR THE TABLE

SALADS AND SIDES

GUESTS' CHOICE OF 3 SIDES

FRIJOLES DE LA OLLA

STEWED BLACK BEANS, SCALLIONS, HERBS

FRIJOLES CON VENENO

REFRIED BLACK BEANS, CHILI OIL, PORK BELLY

ARROZ VERDE

WHITE RICE, HERBS, SCALLIONS, CILANTRO

MELON SALAD

MANGO, PINEAPPLE, JICAMA, ORANGE-LIME DRESSING, COTIJA

GRILLED GEM LETTUCE

CHILLED ELOTE, RED ONIONS, SQUASH BLOSSOM, AVOCADO CREMA, LIME

ESCABECHE SALAD

PICKLED SUMMER VEGETABLES, RADICCHIO, SHAVED GOLDEN BEETS, JALAPENO-LIME VINAIGRETTE

RAJAS POBLANAS

CHARRED POBLANO PEPPERS, ELOTE, MEXICAN CREMA, ASADERO, CILANTRO

HAMACHI CRUDO

CURED HAMACHI, COMPRESSED MELON, YUZU, MEZCAL, SERRANO, CILANTRO, CHILI OIL

HOT TUNA

SPICY CHILI CRISP, AVOCADO, SCALLION, SMOKED SALTINES, LIME

QUESO FUNDIDO

BISON CHORIZO, OAXACA, ASADERO, CILANTRO, RADISH

TACOS

SERVED WITH CORN & FLOUR TORTILLAS

GUESTS' CHOICE OF TWO MAIN DISHES

SMOKED HUTTERITE CHICKEN

*CARNE ASADA

SMOKED PORK CARNITAS

*GRILLED PESCADO

SMOKED BRISKET

CHARRED WILD MUSHROOMS

BBQ CAULIFLOWER

TOFU CHORIZO

SALSAS

GUESTS' CHOICE OF THREE SALSAS

SALSA ROJA

SALSA MEXICANA

SALSA VERDE

GUACAMOLE

SALSA BLANCA

SERRANO CREAM WITH LIME, CILANTRO



SMOKED CASERA

SMOKED JALAPENO, CHILI MORITA, MEZCAL

DESSERTS

MOLTEN CHOCOLATE CAKE

SMOKED GRAHAM CRACKERS

MARSHMALLOW FLUFF

CARLOTA DE LIMON

LIME CUSTARD, VANILLA WAFERS,

GRILLED PINEAPPLE, SPICY SALT

ICE CREAM FLOATS

THE ADVENTURIST

BIG DIPPER HUCKLEBERRY ICE CREAM,
HUCKLEBERRY SODA

THE PURIST

BIG DIPPER VANILLA ICE CREAM,
KETTLEHOUSE ROOT BEER

LA CANELA

HORCHATA ICE CREAM, CREAM SODA,
DULCE DE LECHE

shed

*Montana State Law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.