



Tuesday- Saturday, July Seven through Eleven, Two Thousand Twenty

Take out & Patio Dining Menu

Featuring Local Farms: VineRipe Farm, Mao Farm, Garcia Farm, Rocky Oaks Goat Creamery, E & H Farm Mushrooms

3-piece Fried Chicken – 20 (FRIDAY & SATURDAY ONLY)

Serrano Corn Bread, Poblano Whipped Potatoes, Market Coleslaw, Arbol Salsa

Antojitos

Guacamole – 10

Seeds Salsa, Radish, House Tostadas

Sandía Salad – 12

Watermelon, Legacy Goat Feta, Pickled Habanero, Fines Herbs

Ratatouille 'De Granja' – 13

Squash, Eggplant, Tomato, Serrano Pesto

Charred Market Elote – 7

Dried Chile Butter, Cotija Cheese

Pescado

Green Ceviche – 15

Liquid Salad, Corn, Cucumber, Mix Greens

Atlantic Line-Caught Salmon – 14

Poblano Whipped Potatoes, Tomato Broth

Pan Seared Sea Bass – 17

Roasted Corn, Butter, Serrano, Cilantro

Cerdo, Pollo y Carne

Cochinita Pibil – 15

Cilantro Rice, Plantain, Pickled Habanero Onion

'Pollo Espaciado' – 14

Spatchcock Chicken, Acho & Morita Rub, Glazed Carrots, King Oyster Mushrooms

Desserts

Arroz con Leche – 10

Market Berries, Pecan Glass



COCKTAILS

Week of June Thirty through July Third, Two-Thousand Twenty

CLASSICO MARGARITA – Reposado Tequila, Lime, Triple Sec	10
FLOR DE JAMAICA – Blanco Tequila, Lime, Jamaica, Piloncillo	13
JUNGLE BIRD – Cruzan Black Strap Rum, Pineapple, Aperol, Lime	12
PICOSO – Patron Blanco Tequila, Lime, Serrano Chile, Triple Sec	16
LA CURA – Tito's Vodka, Lime, Cucumber	12
THEE OLD FASHIONED – Buffalo Trace Bourbon, Demerara, Bitters	12
APER – HOLA – Aperol, Beefeaters Gin, Lemon, Angostura Bitters	12
MEXICAN SPACE PROGRAM – Tito's Vodka, Raspberry, Lemon	13
WATERMELON DAQUIRI – Flor de Caña, Lemon, Demerara, Aperol	12



from our hearts.



CURRENT TAKE-OUT

&

DINE-IN SCHEDULE

WEEK OF JULY 7, 2020

TAKE-OUT

TUESDAY – SATURDAY

5PM – 7PM

DINE-IN:

FRIDAY & SATURDAY

6PM – 9PM

THANK YOU FOR SUPPORTING LOCAL!

tabachines
COCINA