Savory Menu

Red Curry Squash Soup

Roasted red curry squash from Ruby Earth Garden, roasted garlic from Hernandez Farms, vegetable stock, fire roasted local peppers, Yukon Gold potatoes-pureed, chili crisp garnish (made with local chilis, shallot, garlic, aromatics, tamari)-chili crisp packaged on the side, it will likely be medium spice level. This dish is GF/DF

$8.77/pt or $17.54/qt

BBQ Dish

Your choice of protein in a sweet & tangy bbq sauce, house made mac and cheese with a triple cheese Mornay (Gruyere, cheddar, cream cheese), garlic roasted green beans.

GF &/or DF Upon Request (sub roasted garlic oil noodles)

Protein Options:

- Brisket: **$23.49/ind or $69.89/bulk**
- Shredded Pork: **$19.81/individual or $59.42/bulk**
- Braised Chicken Thighs: **$20.94/individual or $62.82/bulk**
- Veggie (roasted mushrooms, cauliflower, organic tofu): **$19.24/individual or $57.72/bulk**

Beef Enchiladas

Diablo Trust ground beef layered with corn tortillas, roasted onions, squash, zucchini, peppers, black beans, Mexican cheeses, red enchilada sauce, green chilis with a side of southwest coleslaw (red and green cabbage, carrot, cilantro, peptias) 80z for individual, quart for half pan.

This dish is GF.

$21.79/individual, $65.36/half hotel

Green Enchiladas

Green chili enchilada sauce, corn tortillas layered with roasted onions, sweet potatoes, squash, zucchini, peppers, black beans, Mexican cheeses, green chilis with a side of southwest coleslaw (red and green cabbage, carrot, cilantro, peptias). This dish is GF.

- Veggie (Organic baby spinach & mushrooms) **$18.96/individual, $56.87/half hotel pan**
- Chicken Thigh **$20.37/individual, $61.12/half hotel pan**