



FROM THE BRUSCHETTERIA FOOD TRUCK • EVERY WEDNESDAY 4:30PM TO 7:30PM

Mexican Street Food, November 7th by Caleb

STREET FOOD MENU

PAZOLE ROJO

Long and Bailey Pig Trotter Pork Shoulder and Hominy Stew Served with **Onion**, **Cilantro**, Shredded Cabbage, **Radish** and Lime \$9.5

2017 Rte. Blanc Sauvignon Blanc

DEL PASTOR TACOS

Marinated and Sliced Long and Bailey pork Shoulder with Pineapple, **Grilled Onions**, **Jalapeno**, Salsa, **Cilantro**, Lime and Tortillas \$9.5 (2 tacos per order)

2016 Grenache

BIRRIA DE CHIVO

Braised Local Goat, Bone-in Cooked with **Chilies** and Spices Served Alongside **Onions**, Shredded Cabbage, **Radish**,

Cilantro, Lime and Tortillas \$12.5

2016 Bici Red Rhone Style Blend

Ask About Chef Caleb's Suggested Wine Pairings Flight \$20

BRUSCHETTERIA MENU

INSALATE (SALADS)

CAVALO

Farm Kale and Cabbage, Garlic Anchovy Dressing, Pecorino, **Apples** SMALL: \$6 | LARGE: \$10.50

CONTORNI (SIDES)

POTATO "CHIPS"

Fingerling Potato "Tostones," Olive Relish, Hard-Boiled Farm Egg \$6.5

ROSTICCERIA (MEAT)

POLLO ARROSTO

Mary's Organic Chicken, **Rosemary**, Lemon
HALF ORDER: \$11.50 | FULL ORDER: \$20

BRUSCHETTE

CARNI

Brandt Beef Brisket, Calabrian Aioli, Gruyere and Pickled **Red Onions** with **Farm Greens** \$13.5

PORCHETTA

Long and Bailey Farms Pig, **Garden Herbs**, Red Onion, Aioli, Pecorino \$12

DOLCI (DESSERT)

BUDINO TCHO Chocolate, Jacobsen Sea Salt, Whipped Cream \$5