

BARLEY & SMOKE

DISHES CRAFTED BY EXECUTIVE CHEF MICHAEL MAHALICK
TO PAIR WITH SELECT TEQUILAS OF LOST LORE

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ESQUITES EL FUEGO 14

Flamin' hot Cheetos, Embered Summer Corn, Lime,
Cilantro Crema, Queso Fresco

Pairing: Jalisco Peach

AGUACHILE ROJO 18

Salmon, Lime, Pear, Cucumber, Pickled Shallot, Fresno
Chile, Black Salt

Pairing: Sweet Corn Margarita

POLLO A LA BRASA 28

Smoked Chicken, Chile Adobo, Avocado Salsa, Cilantro,
Radish, Flour Tortilla

Pairing: La Playa del Amor

SOPAPILLAS 12

Mexican Chocolate Sauce, Chamoy Pineapple Coulis,
Powdered Sugar, Lime Zest

Pairing: Lost Lore Reposado, neat w/ orange

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Sweet Corn Margarita - Lost Lore Reposado, Lemon
Juice, Sweet Corn Caramel Sauce, Heavy Cream,
Orangello, Sweet & Salty Lemon Zest Rim - 18

Jalisco Peach - Lost Lore Anejo, Macerated Peach
Syrup, Smoked Salt, Charred Peach Garnish - 24

La Playa del Amor - Lost Lore Blanco, Lime, Agave,
Soda Water, Muddled Mint & Cucumber - 15

A LA CARTÉ PRICING - TAX AND GRATUITY SEPARATE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS