

Manager's Special

April 28, 2026

STUDENT MANAGER:
Ahmed Suleiman



SALMON PICCATA

Crispy seared fillet, butter beans & lacinato kale, lemon-caper butter sauce, charred lemon twist.

\$16

Manager's Special

April 30, 2026

STUDENT MANAGER:

Bobby Dietzel



MOLE AMARILLO

A slow-built brothy mole – fragrant with dried chilies, tomatillo, and warm Oaxacan spice – ladled over sautéed prawns, golden roasted fingerling potatoes, green beans finished with a smoky dust of wild mushroom and dried chili. Served with fresh house-made blue corn tortillas.

\$17