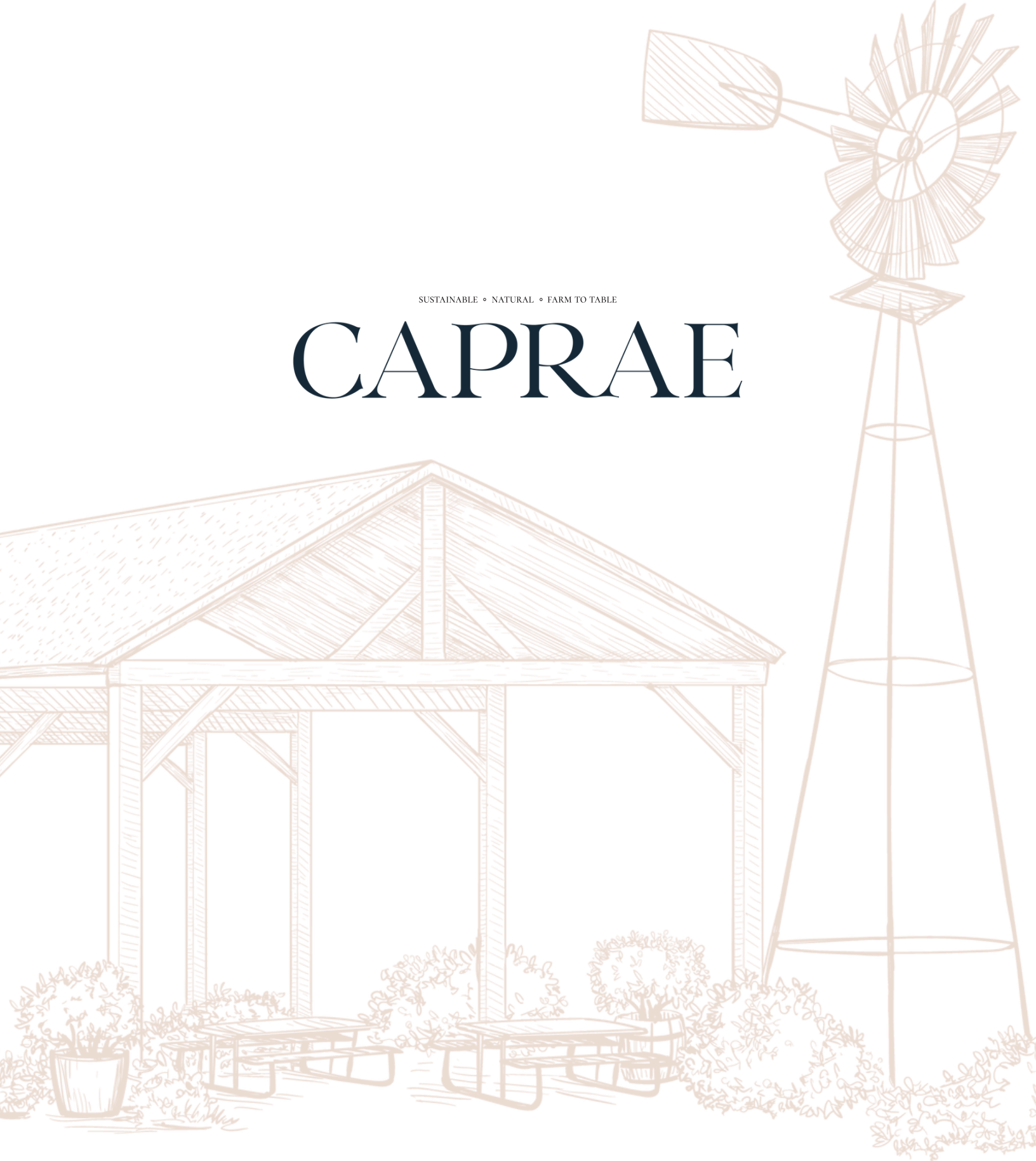




SUSTAINABLE • NATURAL • FARM TO TABLE

CAPRAE



CHEF GARRON SANCHEZ

TACOS

À LA CARTE TACOS

BEEF BRISKET / 6

Kilgus Farmstead brisket,
chimichurri, cilantro, onion

COCHINITA PIBIL / 6

achiote roasted Berkshire pork, citrus
onions, lime crema, cilantro

ROASTED MISO MUSHROOM / 6

Luna's Farm oyster mushrooms,
shredded cabbage, chipotle aioli,
onion, cilantro

SIDES

CHORIQUESO DIP / 13

chihuahua cheese, pork chorizo,
roasted poblano, tortilla chips

SALSA FLIGHT / 9

roasted tomato salsa, salsa verde,
guajillo salsa, tortilla chips

CHIPS & SALSA / 6

roasted tomato salsa, tortilla chips

BOARDS

CHARCUTERIE AND CHEESE / 26

cured meats, PFF cheeses, house-
made pickled vegetables, jam, olives,
mustard, grilled bread, crackers

PRAIRIE FRUITS CHEESE PLATE / 16

PFF cheeses, house-made pickled
vegetables, jam, local honey, crackers

BAKED BLOOMY / 17

PFF bloomy rind cheese, grilled
focaccia, kumquat marmalade,
toasted cashew, local honey, herb
salad, pickled fennel

CHÈVRE EN CROUTE / 20

PFF chèvre, puff pastry, Luna's Farm
oyster mushroom conserva, olive
tapenade, preserved lemon

Please allow additional time to
bake from fresh.

COCKTAILS

HOUSE MARGARITA / 12

cimarron blanco tequila, allen's trip sec, lime, simple

MICHELADA / 10

house michelada mix, modelo, lime, valentina salsa,
tajin

DESSERTS

MILK AND COOKIES / 7

three freshly baked chocolate chip cookie with a glass of milk

GOAT & PAIL GELATO | 7 MINI / 13 PINT

rotating seasonal flavors

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.