

## SMALL PLATES

### BEEF PICADILLO EMPANADAS

Pico • Lime Crema • Pickled Onion

15

### PORK BELLY BAO

Korean BBQ • Pickled Vegetable • Jalapeno

14

### SMOKED FISH FRITTERS

House Tartar Sauce • Chives

15

### PORK SOUSE

Citrus • Allspice • Potato • Mirepoix

10

## VEGETABLES & GREENS

*Special Thanks to Boyd Harvest Farms, Ireland Farms, and Petals of the Past.*

### CANNELINI BEANS

Chorizo Butter • Baby Hakurei Turnips

12

### ROASTED BROCCOLI

Salsa Macha • Aji Amarillo • Cilantro

12

### WINTER GREEN SALAD

Rum Vinaigrette • Pecans • 1605 Manchego

10

## ENTREES

*Suggested wine or beer pairings listed below each entree.  
Special Thanks to Boyd Harvest Farms, Ireland Farms, Petals of the Past, and Birmingham Breadworks.*

### GRILLED AMBERJACK

Kabocha Risotto • XO Sauce • Cilantro  
*Txakolina K5 Arginano “K Pilota” 2017*

36

### PORK PORTERHOUSE

Brocolini • Soy • Sweet Potato  
*Monastrell Gran Pasa Jumilla, Spain 2020*

29

### JERK CHICKEN

Farro Risotto • Cherry Tomato  
Jerk BBQ • Pineapple Salsa  
*Sancerre Dominique et Janine Crochet 2022*

29

### OX TAIL

Coconut Curry • Carolina Rice • Bok Choy  
Cilantro  
*Riesling Forge Classique Fingerlakes, New York 2019*

32

### CUBANO

Ham • Mojo Pork • Mustard • Swiss  
Choice of Chips or Soup (\$3 extra)  
*Imperial Costa Rican Lager*

18

### 16OZ PRIME RIBEYE

Potato-Celeriac Pave • Butter De Res  
*Red Blend Coster dels Olivers Priorat 2018*

58

*Dishes may include items not listed.*

*Substitutions are politely declined. We are happy to omit any items for dietary restrictions.*

*Parties of 6+ are subject to 20% gratuity.*

*\*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

*Executive Chef Trent Sullivan Chef de Cuisine Chris Ippolito Owner Andrew Collins Managing Partner Josh Schaff*

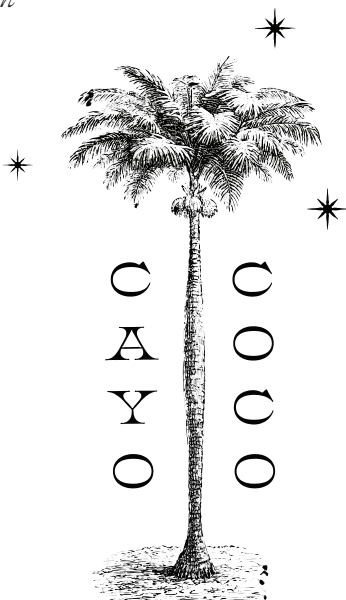
# EL POSTRE

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## DESSERT

*Special Thanks to Sweets and Sprouts Bakery*

<b>SOPAPILLAS</b>	11
Guava-Banana, Vanilla Bean Ice Cream	
<b>LIME BAR</b>	12
Sugar Cookie Crust, Lime Curd, Milk Crumb	
<b>BUDINO</b>	12
Dark Chocolate Budino, White Chocolate Anglaise, Cocoa Nibs, Blood Orange	
<b>Affogato</b>	10
Housemade Vanilla Ice Cream, Domestique Dominican Whole Bean Roast <i>Rum Cream</i>	+ 9



## CAFÉ

*Domestique Coffee Roasted in Alabama from  
the Dominican Republic Ethically Sourced*

Cafe Cubano	5
Cortadito	6
Cafe con Leche	6
Americano	5

## TEA

Hot Tea: Harney & Sons Paris, Chamomile, Cinnamon, Rishi Sencha Green	5
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