

fika fete X only the living die

march 7 & 8 - joshua tree

f r i d a y

yeehaw eatin - western style bbq with a southwest twang to keep us warm on this chillier spring evening

m e n u

apps

- **corn on the cob** elote style w/ crema, cilantro & lime
- **pickles** okra, cucumber, red onions, garlic
- **paul'slaw** purple cabbage, pickled red onion, pomegranate, , parsley
- **blue corn corn bread muffins** w/ serrano & cowboy butter
- **yukon gold potato salad** w/ leeks, capers & herbs w/ creamy yogurt, dill, dijon & lemon vinaigrette

entrees

- **dry rub ribs** bbq pork ribs, umami salt, chili morita, roasted garlic w/ rowdy ranch
 - **birria chili** w/ slow braised chuck roast in fire roasted tomato, dried mexican chilis, blue corn corn bread muffins, herbs & cotija cheese (vegan option w/ shiitake mushrooms)
 - **pulled "pork" sliders** artichoke sliders in a white balsamic, fennel & leek crema w/ slaw
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saturday

coastal mediterranean, north african & middle eastern spices & flavors make a hearty & energizing meal for lunch

m e n u

mezze

- **zucchini fritters** crispy fritters topped w/ minty pistachio pesto & labneh
- **pita bread w/ dips** hummus w/ evoo & roasted eggplant w/ labneh
- **cast iron veg** broccolini, asparagus, burrata, zhoug, pistachio
- **citrus & fennel salad** cara cara orange, pomegranate, fennel, turmeric honey white balsamic
- **roasted cauliflower & chickpeas** cardamom, lemon & herbs

mains

- **silk road spiced chicken thighs** dry rub open fire slow cooked whole w/ zhoug
 - **red wine braised short ribs** dutch oven in fire, cinnamon, orange, pomegranate, labneh, herbs
 - **smoked walnut & mushroom bolognese** tomato, herbs, fettucine noodles
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