

MOTHER EARTH'S FINEST!

# VEGAN DINNER

JUNE 21, 2023 | 5:30 PM IN THE LOFT

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OPENING DRINK  
HIBISCUS SANGRIA

1ST COURSE

## NOPALES SALAD

cured cactus, charred avocado, pico de gallo, tofu  
"queso fresco", cilantro

PAIRING: SYLTBAR SPARKLING ROSE

2ND COURSE

## SIKIL P'AK (PUMPKIN SEED DIP)

yellow onion, fire-roasted tomatoes, habanero, tahini,  
orange & lemon juice, vegetable crudité

PAIRING: NEFF IGNITION SWITCH PALE ALE

3RD COURSE

## HIBISCUS FLOWER TAQUITOS

fried-rolled corn tortilla, sautéed hibiscus flower filling,  
black bean puree, morita pepper, tomatillo sauce

PAIRING: JADE & JASPER FIANO

4TH COURSE

## HUITLAGOCHE TAMAL

corn smut tamale, poblano pepper succotash,  
epazote, tomato broth

PAIRING: NOBILE SANGIOVESE

5TH COURSE

## SWEET CORN CAKE

house-made sweet corn cake, guava, coconut cream sauce

PAIRING: BOURBON SMASH

**600** KITCHEN & BAR