

TODAY'S MENU 12/24/2017

GUEST CHEF JOSHUA SMITH

CHORIZO DOG

PIERRADE, AÏOLI, CHICHARRÓN

CHEF MARIO BEABRAUT

WOOD-FIRED LOBSTER

CALLALOO, PIKLIZ

THE CHEFS' LINE

SLOW-ROASTED DRY-AGED RIBEYE

FORK-CRUSHED YUCCA, MOJO

HOUSE-SMOKED ST. LOUIS RIBS

COLLARD GREENS, BLACK-EYED PEAS

MAHI MAHI

BLACKENED MANGO SALSA, BLACK BEANS

MINDFUL GREENS

SIMPLE GREENS SALAD

SHAVED VEGETABLES, PISTACHIOS

BABY KALE SALLD

PINE NUTS, TURMERIC VINAIGRETTE

SMOKED SEMINOLE PUMPKIN SALAD

PEPITAS, DESANTIS FARM CITRUS

SWAMPGRASS SALAD

PAPAYA, CILANTRO, ARUGULA

SHELLFISH PARADISE

SPICY SALMON POKE

KOREAN CHILI FLAKES, CUCUMBER

SPICE-POACHED SHRIMP & BERING SEA KING CRAB LEGS

GIN-SPIKED COCKTAIL SAUCE, DIJONNAISE SAUCE

PACIFIC OYSTERS ON THE HALF SHELL

MIGNONETTE

ADAM'S NANA LU

GRANDMA'S STYLE CHEESE PIZZA

PEPPERONI PIZZA

NANA LU'S MEATBALLS | BLACK PEPPER RICOTTA

LITTLE GEM LETTUCE CAESAR | GARLIC BREAD CRUMBS

EGGPLANT PARMIGIANA | FRESH MOZZARELLA

ARTISAN CHEESES AND CHARCUTERIE

SWEET ENDINGS

ASSORTED PASTRIES & CONFECTIONS | COOKIES | POPCORN

GUEST BARTENDER ANDREW WOODLEY

WAIKIKI TROLLEY

SAILOR JERRY SPICED RUM, ORANGE CURACAO



MICHAEL MINA'S

TAILGATE



DECEMBER 24, 2017

SAN FRANCISCO 49ERS

VS

JACKSONVILLE JAGUARS

SHARE YOUR GAME DAY MEMORIES
USING **#MINATAILGATE** FOR A CHANCE
TO WIN PRIZES THROUGHOUT THE DAY.