

TODAY'S MENU 08.09.18

THE CHEF'S LINE

CHEF WILL CRANDALL'S
WOOD-FIRED MAINE LOBSTER
PINEAPPLE DARK RUM SALSA
SHISO, COCONUT

CHEF RAJ DIXIT'S
SHABAZI-SPICED HALIBUT
MARINATED TOMATOES, KATAIFI

SMOKED BRISKET
BREAD & BUTTER PICKLES
DIJON MUSTARD
WHOLE GRAIN BREAD

MINDFUL GREENS

TEXAS CAVIAR
RANCHO GORDO BEANS, TOMATO
COMPOTE, COMPRESSED CUCUMBER

WATERMELON SALAD
COTIJA CHEESE, CILANTRO
CORIANDER VINAIGRETTE

ROASTED BEET & PLUM SALAD
WILD ARUGULA, POPPY VINAIGRETTE

CAESAR SALAD
TEXAS TOAST, CHARRED
BRENTWOOD CORN

FROM THE SMOKER

MARY'S BBQ CHICKEN

ST. LOUIS-STYLE RIBS

MAC 'N CHEESE

BAKED BBQ BEANS

BRUSSELS COLESLAW

CORNBREAD

ARTISANAL CHEESE & CHARCUTERIE

MUSTARDS, FRUIT PRESERVES
HOUSE-MADE PICKLES

SHELLFISH PARADISE

**KUSSHI OYSTERS ON
THE HALF SHELL**

SPICED-POACHED GULF SHRIMP

AGUACHILE
FLORIDA ATLANTIC RED SNAPPER
SALSA VERDE

KIDS' CORNER

CORN DOG NUGGETS
CHEESE SAUCE, WHOLE GRAIN
HONEY MUSTARD

CHICKEN TENDERS
HOUSE-MADE POTATO CHIPS

PASTRY CARNIVAL

ICE CREAM DIP STATION
STRAWBERRY LEMONADE CAKE
PEACHES & PECAN COBBLER
COOKIES | TREATS FOR YOUR SEATS

GAME DAY LIBATIONS

GUEST BARTENDER KAITLIN RYAN'S
SUMO
SUNTORY TOKI, TANGERINE
THAI BASIL, LIME, SESAME

PALOMA
TEQUILA, POBLANO CHILE-INFUSED
GRAPEFRUIT, BLACK LAVA SALT

DIANE'S BLOODY MARY

MCBRIDE SISTERS
SAUVIGNON BLANC
MARLBOROUGH, NZ 2016
RED BLEND
CENTRAL COAST, CA 2015



MICHAEL MINA'S
TAILGATE

AUGUST 9, 2018

SAN FRANCISCO 49ERS

VS

DALLAS COWBOYS

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