

# WOLF AND ROADRUNNER

## STEAK AND GAME

### THE BEGINNING

Dishes are served in a continual flow to your table as they become ready from our slow-burning fire. Our plates are intended to be shared so that you can experience as many local flavor creations as possible.

#### SOURDOUGH NAAN

masala onions and chiles, schug, tunisian lamb sausage .....18

#### TIRADITO

##### Sashimi of the Day

leche de tigre, salsa verde, charcoal burnt avocado, ponzu, Japanese rice cracker .....market price

#### WOOD-FIRED PRAWNS

smoked prawn shell-infused butter, ibérico chorizo, herb salad, grilled bread .....29

#### CROQUETTES

chipotle hoisin braised bison, black bean purée, pickled plum, shitake mushrooms & peanut xo sauce .....21

#### SOPA TARASCA

fire roasted tortilla de maiz, tomato & guajillo broth, black bean, smoked chicken, avocado, queso fresco .....18

#### DESERT GREENS

tender and bitter lettuces, orchard stone fruit, roasted almond, bee pollen, gorgonzola, turmeric cider vinaigrette .....17

#### NATIVE GREENS SALAD

baby gem lettuce, blue corn dukkah, mint, pecorino dressing .....16

### SMOKE AND FIRE

“Parilla” (or grill) is at the center of our kitchen, where we cook over wood the traditional way. We serve the finest cuts of meat, game, and seafood prepared using a selection of widely sourced woods to impart bold flavor differences to each ingredient.

#### CHEF’S GAME CUT OF THE WEEK

\*limited availability .....market price

#### DRY AGED PORK PORTERHOUSE 14oz

sweet tea brined, calabrian honey .....42

#### ROCKY MOUNTAIN ELK CHOP 16oz

spice ash, apricot & date chutney .....56

#### AMERICAN WAGYU N.Y. STRIPLOIN 14oz

kale chimichurri .....58

#### PRIME BEEF TENDERLOIN 10oz

wild herbs, smoked juniper demi-glace .....54

#### CHILE BRINED FREE RANGE HALF CHICKEN

salsa matcha .....38

### LAND AND SEA

#### COAL ROASTED SUMMER YAM

miso almond mole, mezcal braised spinach, salsa chamoy, marigold tortillas .....34

#### BRANZINO ASADO

stuffed with ginger & lemongrass, cucumber salad, tamari & black vinegar sauce .....50

### SHARED FLAVORS

#### CONFIT POTATOES

beef tallow, maldon salt, garlic aioli .....12

#### CHARRED GREEN BEANS

romesco, manchego, long pepper .....15

#### CAST IRON CARROTS

chile oil, curry roasted seeds & nuts .....16

#### CHICKEN FAT RICE

scallion, gochujang sauce .....12

#### ORZO “RISOTTO”

wild boar bacon, roasted garlic cream, spinach, aged gouda, fried shallot .....17



Changes and modifications politely declined. | In our commitment to delivering an exquisite dining experience, a discretionary 20% gratuity will be included on your bill. This ensures our dedicated team of culinary artisans and service professionals receive fair acknowledgment for their impeccable attention to detail and unwavering dedication to your satisfaction. | Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase the risk of foodborne illness