

FOUNDRY GRILL MEZCAL DINNER

FEATURING BOZAL & 3 BADGE MIXOLOGY

PARA COMENZAR

OYSTERS

SERRANO MEZCAL MIGNONETTE | APPLE GRANITA

SOPES

JACKFRUIT CARNITAS, PICKLED RED ONION, CHARRED MANGO SALSA
CILANTRO, CURED EGG YOLK

PRIMER PLATO

PRAWN AGUACHILE

POPCORN POWDER | CHILI OIL | CUCAMELON | FINGER LIME | MINT

SEGUNDO PLATO

SMOKED BATATA

BURNT ONION CREMA | GREEN PEPPERCORN | CANDIED SUNFLOWER SEED
NASTURTIUM | MARIGOLD

TERCER PLATO

ACHIOTE OCTOPUS

MAIZ | RICE | ESCAROLE | CHAMOY AIOLI | CILANTRO POWDER

CUARTO PLATO

LAMB BARBACOA

BEAN PUREE | BEET MOLE | TEPACHE GLAZE | FRISEE | RADISH

POSTRE

HIBISCUS POACHED PEAR

HORCHATA ICE CREAM | COCOA NIB CRUMBLE



COMPOSED BY CHEF TAYLOR GIULLIAN