



Wink & Nod is proud to introduce our 13th Culinary Incubator, Chef Cruz Linares, with his *Cocina Sabor* concept. A native of El Salvador, Chef Cruz brings authenticity and years of family cooking tradition to present an approachable Latin-inspired menu using the freshest locally sourced ingredients.

ANTOJITOS

AGUA CHILE TARTAR* 26 GF

FRESH TUNA MARINATED IN AGUA CHILE, AVOCADO, SESAME SEEDS, SCALLIONS AND PLANTAIN CHIPS

CHICKEN TINGA TACOS 16 GF

FRESH GUACAMOLE, LETTUCE, SOUR CREAM, RADISH

GAMBAS AL AJILLO 18 GF

SAUTEED SHRIMP WITH WHITE WINE, GARLIC, OLIVE OIL

SPINACH & CHEESE EMPANADA 10

WITH CHIMICHURRI SAUCE

QUESO FUNDIDO 15 GF

CHORIZO, PICO DE GALLO, CHIHUAHUA CHEESE, GARLIC, CHILES

SMOKED SALMON TAQUITOS 18

ROASTED POTATOES ESCABECHE, CHIPOTLE HERBS, SOUR CREAM, MONTERREY & CHIHUAHUA CHEESE

ALBONDIGAS 16

BEEF, PORK, PARMESAN CHEESE, ONIONS, GARLIC, EGGS & TOMATO SAUCE

CARNITAS TACOS 19 GF

CONFIT PORK, REFRIED BEANS, RED ONIONS, CILANTRO, SALSA VERDE

TRUFFLE & PARMESAN FRIES 12

PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



PRINCIPALES

SOPA DE RES 26 GF

ANGUS BEEF, CARROTS, POTATOES, CELERY, ONIONS, PEAS, GARLIC, WHITE RICE

CARNE ASADA FRITES* 38 GF

CHIMICHURRI SAUCE, SPICY YUCCA FRITES

GRASS FED ANGUS BURGER* 28

MADEIRA SAUCE, MUSHROOMS, TRUFFLE FRITES AND PARMESAN CHEESE

SEAFOOD PASTA AL PESCADOR 10

SALMON, MUSSELS, SHRIMP, SCALLOPS OVER LINGUINI AND HOMEMADE MARINARA SAUCE

DESSERT

TRES LECHES 10

CHOCOLATE MOUSSE 12

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