



L I V E R Y

DEVOUR MENU

..... \$20 per person

first course option + second course option + dessert option

FIRST COURSE

mushroom empanada vg

white cheddar, jalapeño crema

taco dorado

chicken, ancho salsa, chihuahua cheese, romaine,
pickled carrot, poblano crema

oyster*

chipotle creamed kale, bread crumb, Fresno chile

beet salad vg

crispy carrot, queso fresco, Livery cherry, champagne vinaigrette

SECOND COURSE

pork tenderloin*

onion soubise, snap pea, chayote, pea shoot

poblano & portobello enchilada vg

red pepper, chayote, tomato, chihuahua cheese,
black bean, avocado salsa

lamb tamale*

mole-braised lamb shoulder, avocado salsa,
pickled red onion, cilantro

chile relleno

chicken, farro, onion, tomato, chihuahua cheese, crema, fresco

DESSERT

churros

dulce de leche

chocolate flan

pepitas, whipped cream

gf gluten free | vg vegetarian

*Consuming raw or undercooked food may increase risk of foodborne illness.
Please inform us of any allergies.