



Santa Ynez Valley Restaurant Week

3 Courses / \$20.17

Participating Hours: (5 pm to 10 pm)

First Course

Caesar Salad

Crisp Romaine, House Made Croutons, Fresh Grated Parmesan, Classic Caesar Dressing

Second Course

(2) Pork Belly Tacos

Maple Cured, Mesquite Smoked Pork Belly, Pickled Red Onions, Ancho-Grilled Pineapple Slaw, Avocado, Cilantro, Queso Fresco, House Made Chips

Third Course

Odin Stout Chocolate Brownie

Warm Triple Chocolate Brownie Made with our Odin Stout, Vanilla Bean Ice Cream, Caramel & Odin Stout Chocolate Sauce