

# **RESTAURANT WEEK LUNCH \$30**

# WHERE FIRE MEETS ICE

At Lock and Mule our menu is centered around our enormous wood fire grill, where fire is harnessed to release all the succulent flavors of meats and vegetables freshly sourced from our network of local farmers. We also pride ourselves on crafting a portfolio of ice cold beers to suit any palette - from light sessionable lagers and ales to dark and complex experimental brews.

# SOUP OR SALAD

Choose 1

This section features items the were cooked in a smoker.

### **Intercontinental Loaded Potato & Leek Soup**

Intercontinental Pilsner braised leeks, applewood smoked bacon, sharp cheddar, scallions, everything pretzel crouton.

### Spinach Salad with Smoked Bacon Vanaigrette

Baby spinach, warm smoked bacon vinaigrette, hard boiled egg, pickled red onion, and bacon lardons.



Choose 1

This section features items the were cooked on our woodfire grill.

#### **Char Crusted Fish Tacos**

Hickory char crusted Icelandic cod, chipotle aioli, citrus slaw, avocado, pico de gallo, corn tortilla, and corn tortilla strips.

#### **Chicken Schnitzel**

White cheddar mashed potatoes, lemon beurre blanc sauce, capers, and house pickles.

### **Peppercorn Crusted Steak Sliders**

Sliced peppercorn crusted NY strip, citrus jalapeño bacon onion jam, arugula, tomato, blue cheese aioli, crispy onions, served with truffle fries.

### Devil's Chipotle Cream Pasta

Gemelli pasta, carrots, red onion, yellow squash, asparagus, red bell peppers, and chipotle cream sauce.

Add Chicken \$4 or Shrimp \$7



Choose 1

This section features cold homemade gelato.

#### **Horchata Tres Leches Cake**

With horchata gelato.

#### **Dessert Nachos**

Cinnamon sugar chips, fresh glazed strawberries, chocolate sauce, caramel, and vanilla ice cream.

# ※ ADD A FLIGHT FOR \$10! ※

CONSUMER ADVISORY The Department of Public Health advises that consumption of raw or under-cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.