

# MENU

**Smoked Barbacoa Tamales:**

Cooked low and slow with a flavorful citrus mole and wrapped in fresh yellow stoneground corn masa, topped with fresh crème and lime

**Smoked Chicken Chili Verde Tamales:**

Slow smoked tangy chili verde wrapped in fresh yellow stoneground masa, topped with fresh crème and lime. Served with chili verde.

**Red Pork Mole Tamales:**

Slow cooked pork in a delicious red mole wrapped in fresh yellow stoneground masa, topped with with fresh crème, red mole and fresh lime.

**Jalapeño & Pepper Jack Cheese Tamales:**

Fresh cut jalapeño's peppers with pepper Jack cheese wrapped in fresh yellow stoneground masa, topped with fresh crème and lime.

**Poblano & Pepper Jack Cheese Tamales:**

Fresh cut poblano peppers with pepper Jack cheese wrapped in fresh yellow stoneground masa, topped with fresh crème and lime.

**Pineapple Cinnamon Tamales:**

Ripe pineapples mixed with fresh yellow stoneground corn masa, topped with a pineapple reduction and whipped cream.

**Strawberry Tamales:**

Flavorful strawberries mixed with fresh yellow stoneground masa, topped with a strawberry reduction, whipped cream & strawberries.