

WOOD FIRED CHICKEN

Chicken AND Guns

CHICKEN

+

SIDES

+

SAUCES

QUARTER BIRD

—\$11

HALF BIRD

—\$19

WHOLE BIRD

—\$35

GUNS

“crispy potatoes”

—OR—

SALAD

(split sides — add \$2)

(sunny egg — add \$2)

PERUVIAN AJI

*creamy jalapeno,
cilantro, garlic, lime*

—OR—

CHIMICHURRI

oil, vinegar, garlic, parsley

(extra sauce add \$0.50)

OTHER STUFF

WINGS

Full wing served with sweet Aji Amarillo chili sauce
and Habanero Carrot sauce.

6 FOR \$13 / 12 FOR \$24

TAGU TAGU

A mixture of rice, black beans, lentils, corn,
plantains, topped with an egg. Choose:

Pork Belly, Smoked Chicken, or Guns. \$12

COLD CHICKEN SALAD

Farro, seasonal greens, cold pulled chicken tossed
in chimichurri topped with fried chicharrones. — \$12

SMOKED CHICKEN NOODLE SOUP

Smokey Mikes house-made chicken noodle soup.
w/ Pork Belly Cornbread — 16 OZ \$12 (Seasonal)

“GUNS”

Crispy potatoes with lemon and sea salt,
topped with pickled onions and aji sauce.

SMALL \$7 / LARGE \$12