

LUNCH MENU

\$15

FIRST COURSE

Tribe Salad - Mixed greens, cotija, onion, chickpeas, black garlic balsamic vinaigrette (GF, VG)

Pork Green Chili - Pork, hatch chilies, tomatillo, tostada (GF)

Crispy Cauliflower - Curry, chickpeas, edamame, mango chutney, charred leek yogurt (VG)

Ceviche - Raw shrimp, cilantro, cucumber, honey, tomato, avocado, aguachili tostada (GF)

SECOND COURSE

¼ Muffuletta - Mortadella, tasso ham, soppressata, provolone, tapenade, giardiniera

Hot Chicken Sandwich - Hat yai fried chicken choice of spicy Piri or sweet chili nam chip Kai, pickles and onion (GF)

Salmon Salad - Za'atar dukkan Atlantic salmon, shelled edamame, chickpeas, strawberries, dates, fried capers, corn (DF, GF)

3 Lenguas Tacos - Lengua, salsa verde, onion, cilantro, avocado (GF)

3 Mole Tacos - Mole braised chicken, fire roasted corn, onion cilantro, avocado crema

Free KCRW-branded chalice with the purchase of a Stella Artois at Tribe Street Kitchen

DINNER MENU

\$33

FIRST COURSE

Amuse - Bouchee, camebert, orange gastrique, duck confit, tobiko, dill

SECOND COURSE

Tribe Salad - Mixed greens, cotija, onion, chickpeas, black garlic balsamic vinaigrette

Pork Green Chili - Pork, hatch chilies, tomatillo, tostada (GF)

Crispy Cauliflower - Curry, chickpeas, edamame, mango chutney, charred leek yogurt (VG)

Ceviche - Raw shrimp, cilantro, cucumber, honey, tomato, avocado, aguachili tostada (GF)

Pickled Beets - Champagne vinegar, dill, fennel, onion, goat cheese (GF, VG)

THIRD COURSE

Skate Etouffee & Grits - Skate wing, andouille, camembert grits, scallion, Jalapeno coulis Duck Panzanella - Italian loaf, duck confit, Romanesco, warm mustard vinaigrette, fennel, onion, beets

Chicken Korma - Cardamon rice, edamame, sweet potato, onion, garam masala, coconut milk (DF)

Cioppino - Shrimp, mussels, salmon, haddock, tomato fume, sourdough (DF, GF)

Chili Relleno - Poblano queso, chihuahua, bread crumbs, pico de gallo, chimichurri rojo, feijoada, cardamon rice (VG)

Salmon Salad - Za'atar dukkan Atlantic salmon, shelled edamame, chickpeas, strawberries, dates, fried capers, corn (DF, GF)

FOURTH COURSE

Pot De Crème - Dark chocolate, banana caramel, pumpkin and black sesame seed brittle (VG)

Tres Leches - Horchata, angel food, pineapple, honey chantilly (VG)

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