

## SHARE PLATES

- SALSA TRIO ... 11**  
fresh seasonal salsas, corn tortilla chips
- FRIED NANTUCKET BAY SCALLOPS ... 18**  
romesco, radicchio, preserved lemon vinaigrette
- CURED SALMON TOAST ... 18**  
everything rye bread, whipped cream cheese, arugula, capers, pickled peppers + shaved onion
- SPICY MEXICAN SHRIMP COCKTAIL ... 16**  
avocado, red onion, cilantro, crispy tortilla

- CRISPY BRUSSELS SPROUTS ... 12**  
lemon-garlic aioli
- PIMENTO CHEESE ... 14**  
thick cut potato chips
- PULLED QUAIL EMPANADAS ... 18**  
green chile, manchago, golden raisins, cilantro cashew crema dipping sauce
- BURRATA AND CORNBREAD ... 16**  
marcona almond butter, mezcil poached apples, chile infused honey

## SALADS + SOUP

- GREEN CHILE CHICKEN BISQUE ... 14**  
with lime crema
- BABY ROMAINE CAESAR**  
heirloom tomato, shaved Parmesan, red onion, almond caesar dressing
- GRILLED BEETS AND GREENS ... 14**  
vegan "feta", shaved fennel, Castelvetrano olives, toasted walnuts, mustard vinaigrette

## MAIN

- GRILLED STRIP LOIN ... 58**  
hand cut 14oz prime strip loin, coriander compound butter, green chile relleno, borracho beans  
\* +fried egg...4 +three gulf shrimp...8 \*
- ROASTED ELK CHOPS ... 38**  
Swiss chard, golden raisin + queso fresco, Calabrian peppers, harissa spiced hummus, toasted walnuts, grilled bread
- BEEF SHORT RIB MOLE ... 40**  
seared boneless short rib, mole poblano, fermented curtido, roasted local squash + hominy
- VEGAN "BUTTER" CHICKPEA ... 28**  
forbidden rice, toasted peanut, cilantro + mint

- GOCHUGARU DUSTED SALMON ... 34**  
forbidden rice cake, local mushroom, edamame, kale, kombu, miso dashi broth  
\* add tamari marinated soft boiled egg... 5 \*
- PERUVIAN SPICED CHICKEN ... 32**  
marinated chicken quarter, duck fat fried potatoes, greens, tomato, aji amarillo + aji verde dipping sauces
- ROASTED DUCK GUISO ... 38**  
guajillo chili, white beans, grilled mushrooms, caramelized onion, duck fat sopapilla, cabbage + radish slaw
- TEQUILA BRINED PORK CHOP ... 36**  
roasted squash mac + cheese fritter, roasted cabbage, apple + pear mostarda

La Sirena is a "Slow Food" Bistro that embraces sustainable foods and ethical omnivorism.

We support local farms throughout the year and are committed to sourcing organic produce & dairy, pastured - poultry, beef & pork, and sustainable seafood.

Our menu changes seasonally according to availability.

Please inform your server of any dietary needs. We are happy to accommodate.

Many menu items can be prepared vegan or gluten free.