



PASSED APPETIZERS (Choose 4)

VEGETARIAN:

- MINI CAPRESE SKEWERS (gf)
- WHIPPED RICOTTA & SPICY FARM HONEY- baguette toast, basil
- ASHED GOAT CHEESE - seasonal jam, seeded crostini
- SMASHED GARDEN PEAS with RICOTTA & MINT - baguette toast
- CRISPY GREEN TOMATO- smoky ranch, blue cheese
- RED BEET HUMMUS in BABY CUCUMBER - (vegan) (gf/df)
- PARMESAN - CRUSTED ZUCCHINI-tomato pesto
- ROASTED BABY SUMMER SQUASH - herb-whipped goat cheese, mango jam (gf)
- ESQUITES SPOON - charred corn, cilantro mayo, cotija, tajin (gf)**
- CHILLED BEET & YOGURT SOUP – mint(gf)
- CHILLED FARM GAZPACHO - (v/gf/df)- basil oil, marinated cucumbers
- CHILLED CORN SOUP - chive crema, toasted pepitas (gf)

SEAFOOD:

- LOCAL FISH CEVICHE – cucumber, red onion, cilantro, lime (gf)
- MARINATED LOCAL JUREL (YELLOWTAIL) - avocado, jalapeño, sesame cracker
- YELLOWFIN TUNA TARTARE- tamari, lime, preserved turmeric, toasted quinoa
- FRESH STURGEON CAVIAR- potato blini, chive creme fraiche (gf) +\$5 per person additional
- SHRIMP CEVICHE - cilantro aioli , mini tostada (gf)**
- COLD - POACHED HERB BAJA SHRIMP- lemon -basil aioli
- CHILLED BAJA LOBSTER* – lime mayo, spiced plantain chip (gf) (+\$5 per person additional)
- FRESH LOBSTER SALAD- mini corn muffin, tarragon butter (+\$5 per person additional)

MEAT:

- CHICKEN CONFIT- dried fruit mostarda, crostini (df)
- CRISPY FRIED CHICKEN TENDER - peppered farm honey**
- FINOCCHIO SALAME & FRESH MOZZARELLA- pickled peppers, crostini
- CRISPY PROSCIUTTO,, DATE JAM & BLUE CHEESE- crostini
- FLORA'S FARM BACON- corn griddle cake, rosemary honey**
- CANNELINI BEAN & CRISPY PANCETTA BRUSCHETTA- tomato conserve, crostini (df)

FAMILY STLE FIRST COURSE (Choose 2)

SEASONAL SALAD- baby farm lettuces, shaved radish, cucumber, cherry tomato, carrot,
apple, lemon vinaigrette (vegan/ gf/df)

HANDMADE BURRATA, marinated cherry tomatoes, green olive tapenade, baguette

OR

**HANDMADE BURRATA- roasted butternut squash, sage- pesto, toasted pepitas ,
arugula, baguette**

ROASTED BEETS SALAD sheep's milk feta, arugula citrus vinaigrette, toasted seed
crumble (gf)

ROMAINE & RADICCHIO SALAD- parmesan, parsley, lemon-balsamic dressing (gf)

LENTIL & ROASTED CARROT SALAD- parsley, pistachio, goat cheese, mint, orange (gf)

FARRO SALAD- arugula, cherry tomatoes, roasted zucchini & baby squash, walnuts,
rosemary (vegan)

FAMILY STYLE MAIN COURSE choose 2

CRISPY QUINOA CROQUETTE -

marinated baby vegetables, farm carrot sauce (gf/vegan)

OR

**PAN-SEARED CATCH OF THE DAY - marinated white beans, cherry
tomato vinaigrette (df/gf)**

OR

COAL-ROASTED CHICKEN

confit lemon vinaigrette, baby root vegetables (df/gf)

OR

12 HOUR SLOW COOKED PORK**

crispy soft polenta, rosemary jus (gf)

*(SUBSTITUTE ++ \$18 Per Person)



DESSERTS

MINI MASON JARS:

*all mini mason jars are gluten-free and nut-free unless indicated

Mexican Chocolate Pudding
Butterscotch Pudding
Dulce de Leche Pudding
Dark Chocolate Pots de Creme
Espresso Panna Cotta.
Vanilla Bean Panna Cotta
Mango Panna Cotta
Banana Cream Pie
Chocolate Cream Pie
Cheesecake with jam
Lemon Meringue Pie.
Creamy Lime Icebox Pie
Vanilla Flan

CUPCAKES :

Devils Food with Buttercream
Vanilla with Chocolate Frosting.
Vanilla with White Icing Lemon with
Rosemary Buttercream
Red Velvet
Chocolate with Chocolate Frosting.
Carrot with Cream Cheese Frosting ** contains nuts

PASTRIES:

Hand Pies filled with Seasonal Fruit.
Lemon Lavender Cheesecake
Warm Bread Pudding with Caramel Sauce.
Eclairs with Chocolate Glaze
Goat Cheese Brown Butter Cake.
Dark Chocolate Ganache Tart
Buttermilk Cake -fresh fruit & Brown-Sugar whipped cream
Chocolate-Walnut Brownie *** contains nuts
Chocolate S'mores Tart- bruleed marshmallow & graham cracker crust

COOKIES:

Chocolate chip or Cinnamon sugar

CHURROS

Churros ** counts as 2 desserts - served passed as they come out fresh and hot. Mango Grove events only

VEGAN/ GF OPTIONS:

Coconut Chia Pudding- seasonal fruit jam.
Dark Chocolate Flourless Cake
Arroz con Leche (*uses rice milk)- seasonal fruit compote
Cornmeal Buttermilk Cake- seasonal fruit compote

SPECIALTY COCKTAILS (Choose 2)

FARM COCKTAILS:

Farmtini: Wild hibiscus infused cocktail w/ ice cold Grey Goose shaken and served up

Lavender Martini: Lavender bitters w/ Ketel One served up

Flora's Old Fashioned: Sorghum bitters and Maker's Mark on the rocks

Smokey Mezcal Hibiscus Margarita: Hibiscus ginger w/ smoky mezcal and house bitters served on the rocks w/ hibiscus salt rim

Farmarita: Our farm fresh take on the classic made with heirloom carrot juice reposed tequila

Farm Julep: Refreshing watermelon water with basil, mint, and light Bacardi Rum

Perro Perdido (lost dog): Ice cold Grey Goose vodka and grapefruit juice served in a flute on the rocks

Flora's Cilantro Gin & Tonic: Muddled cilantro & lime served w/ Bombay Sapphire, served in a high ball

SEASONAL COCKTAILS:

Flora Standard: Condesa Gin, cucumber, mint & lime

***Guayabita : Mezcal, guava, agave honey ***

***Felices Fiestas : Cranberry juice , lemon juice /vodka ***

***Farm Citrus : Tequila, grapefruit , orange & lime ***

***Farm Garden: Thyme ,mint, Absolut vodka & mint infusion served up

***Carnaval: Mezcal, Grand Marnier, tamarind & orange juice ***

*****Wild Hibiscus Margarita : Tequila Silver, hibiscus syrup, lime & Cointreau*****

*** Paloma Picante : Habanero nectar, grapefruit & tequila silver

Our seasonal cocktails can change without notice!

WINE LIST

WHITE WINE

House White, Sauvignon Blanc

\$50

(Valle Central, Chile)

N12, Albariño

\$64

(Rias Baixas, Spain)

Bulla, Vioginier - Albariño -

Gewürztraminer

\$60

(Queretaro, Mexico)

Raza, Vinho Verde

\$60

(Portugal)

Tenuta del Morer, Pinot Grigio

\$68

(Friuli , Italy)

Cava Quintanilla Reserva

Chardonnay

\$84

(San Luis Potosi, México)

Chateau Bonnet, Sauvignon Blanc -

Semillon

\$65

(Bordeaux , France)

LAUS, Chardonnay - Garnacha

\$62

(Somontano, Spain)

BUBBLES

Moet, Brut

\$144

(Champagne, France)

Villa Sandi, Prosecco

\$63

(Veneto, Italy)

Dos Buhos, Sparkling Rosé

\$110

(Guanajuato, Mexico)

Veuve Clicquot , Brut

\$200

(Reims , France)

ROSÉ

Hito Rose , Tempranillo

\$60

(Ribera del Duero, Spain)

Testón Rose, Cab franc-Cab sauv-

Tanat

\$70

(Cote de Gascogne , France)

RED WINE

House Red, Tempranillo

\$50

(Rioja, Spain)

Head High - Pinot Noir

\$80

(Sonoma, USA)

Piccolo, Cabernet Franc-

Tempranillo Merlot

\$64

(Valle de Guadalupe, Mexico)

Vive, Malbec

\$60

(Mendoza, Argentina)

Ciervo, Cabernet Sauvignon

\$64

(Valle de Guadalupe, Mexico)

Lurton BlaBla, Cabernet Sauvignon

\$60

(Bordeaux, France)

Primitivo - Zinfandel

\$67

(Puglia, Italy)

Chianti, Colli Senesi

\$72

(Tuscany, Italy)

BAR OPTIONS

BAR OPTION 1 (\$)

Espina Negra — \$ 13
Centenario Reposado — \$ 13
Herradura Blanco — \$12
Cazadores Añejo — \$11
Absolut — \$15
Bacardi Blanco — \$10
Condesa — \$11
Jack Daniels — \$13
Johnnie Walker Red — \$13
Torres — \$13

Beer:

Pacifico, Pacifico Light, &
Corona — \$ 7

Wine:

Your selection from our
current wine list

BAR OPTION 2 (\$\$)

400 Conejos — \$15
Monte Lobos — \$15
Casa Amigos Blanco — \$16
Centenario Reposado — \$13
1800 Añejo — \$18
Tito's — \$15
Absolut — \$ 15
Matusalen — \$15
Havana Club — \$15
Tanqueray — \$15
Makers Mark — \$18
Jameson — \$13
Johnnie Walker Red — \$13
Hennessy V.S.O.P — \$15

Beer:

Pacifico, Pacifico Light, &
Corona — \$ 7

Signature Cocktails:

2 selections from our menu
— \$ 17

Wine:

Your selection from our
current wine list

BAR OPTION 3 (\$\$\$)

400 Conejos — \$15
Monte Lobos — \$15
Creyente — \$18
Don Julio Blanco — \$18
Casa Amigos Blanco — \$16
Don Julio Reposado — \$19
Don Julio 70 — \$20
Tito's — \$15
Grey Goose — \$20
Ketel One — \$20
Matusalen — \$15
Zacapa Rum — \$15
Tanqueray — \$15
Hendrick's — \$19
Makers Marks — \$18
Glen Livet — \$ 18
Jonnie Walker Black — \$17
Hennessy V.S.O.P — \$15

Beer:

Pacifico, Pacifico Light, &
Corona — \$7

Signature Cocktails:

4 selections from our menu
— \$17

Wine:

Your selection from our
current wine list