

## SHARABLES

Adobo Fowl Wings (Vegetarian option available) Chicken and duck wings in adobo	13 10
Smoked Crab Dip	10
Pork Belly Sliders Pork belly with tomatillo jam	8
Roasted Beet Tamales (v) Corn masa, roasted beets, spinach, with cojita sauce.	8
Brussels and Bacon & Tarragon Yogurt	7

## SALADS

Burnt Orange Salad Burnt oranges, mint, burrata, pepitas, and chia	7
House Greens Mixed bitter greens with croutons and pickled red onion	6

## SINGLE PLATES

Oaxacan Fried Chicken & Biscuit With street corn	16
Patty Melt w/ Fried Egg & Green Chili (*Vegetarian option available Quinoa patty) With jicama fries	12
Brisket Mac & Cheese	10
Cauliflower Carnitas (v) Roasted and braised cauliflower bouquet with corn tortillas and lime	10
Steak & Mole with Corn Tortillas. Sirloin with mole, grilled carrots and parsnips	14

Duck Tacos Duck breast with corn tortillas, wine sauce and picked red cabbage	18
--	----

Power Bowl (v) Quinoa, chickpeas, bitter greens, avocado, sesame, crispy tofu, smoky Guajillo sauce, egg	10
---	----

Snapper with Chimichurri Gulf Snapper with citrus and chimichurri	14
--	----

Pasta with Chorizo Linguine with chorizo and egg	12
---	----

## KIDS

Chicken Tacos	5
Sliders	5
Mac & Cheese	5

FOLLOW US ON INSTAGRAM @BURNTKITCHENLEANDER

## DESSERTS

Sweet Potato Tart	6
Bread Pudding	7
Smoked Cheesecake	7

FOLLOW US ON INSTAGRAM @BURNTKITCHENLEANDER

**How Are We Doing?**

[info@burntkitchen.com](mailto:info@burntkitchen.com)

\*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The disclosure statement in the example above may be changed to better describe menu items, for example: \*Our burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. or, \*Eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*\*

## COCKTAILS

French 75 (kinda)...sake, lemon, champagne	7
Michelada	9
Margarita Strawberry or Lime	Small 8 Large 10
Mimosa	6
Bottomless	12
Jalapeno Mojito	8
Red Wine Sangria	7

---

## BEER

Austin Beerworks  
Adelberts  
512 Brewery  
Real Ale

Ask about what beer is on tap!!

---

## WINE

Whites	
Flint & Steel Sauvignon Blanc 2016 California	8 g.....32 b
Pinot Grigio	7 g.....28 b

## Rose

Rose Anew 6 g.....24 b

## Reds

14 Hands Cabernet Sauvignon 2016  
Washington 8 g.....32 b

Stave and Steel 12 g....48 b

Trapiche 6 g.....24 b

Velvet Devil 7 g.....28 b

Moscato 6 g.....24 b

## Spanish Wines **NEW**

Torres Altos Ibericos Reserve 15 g....55 b  
Torres Ibericos 8 g.... 32 b  
Torres Salmos 24 g.....80 b  
Torres Verdejo White 7 g.....28 b  
Torres Celeste Blue 12 g.....48 b

---

## BEVERAGES

Maine Root	2.50
Coffee	2.75
Tea	2.75
Milk	2
OJ	2.50



**\*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The disclosure statement in the example above may be changed to better describe menu items, for example: \*Our burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. or, \*Eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*\***

