Commons Menu

**Chimichurri Rotisserie Chicken**
Chicken, Olive Oil, Canola Oil, Kosher Salt, Cilantro, Garlic Powder, Black Peppercorns, Onion Powder, Lime Juice, Scallion, Curry, Shallot, Garlic, Lime Zest, Coriander Seed, Cumin, Italian Parsley, Cilantro, Red Wine Vinegar, Crushed Red Pepper
ALLERGENS: ALCOHOL, GLUTEN FRIENDLY

**Asado Beef with Black Garlic, Radish Pickle**
ALLERGENS: WHEAT, GLUTEN

**Vegan Chorizo Arepa**
ALLERGENS: SOY, GLUTEN FRIENDLY, VEGAN

**Rostir Sides**

**Pambazo Cauliflower**
Cauliflower Floret, Lime Juice, Olive Oil, Canola Oil, Kosher Salt, Cilantro, Garlic Powder, Black Peppercorns, Spanish Paprika, Cumin Seed, Canola Oil, Chili Powder, Fennel Seed, Oregano Leaf
ALLERGENS: NO MAJOR ALLERGENS, VEGAN, GLUTEN FRIENDLY

**Chicken Fat Herbed Potatoes**
Fingerling Potato, Thyme, Rosemary, Sage, Chicken, Kosher Salt, Black Peppercorns, Spanish Onion, Celery,
ALLERGENS: GLUTEN FRIENDLY

**Rostir Sauces**

**Toum Sauce**
Canola Oil, Garlic, Lemon Juice, Kosher Salt
ALLERGENS: NO MAJOR ALLERGENS, GLUTEN FRIENDLY, VEGAN

**Red Chimichurri**
Roasted Piquillo Pepper, Olive Oil, Canola Oil, Italian Parsley, Lime Juice, Red Wine Vinegar, Garlic, Spanish Paprika, Kosher Salt, Crushed Red Pepper
ALLERGENS: ALCOHOL, GLUTEN FRIENDLY, VEGAN

**Sweet Treat**

**Tahini Chocolate Chunk Cookie**
Butter, Tahini Paste, Sugar, Brown Sugar, Pure Vanilla Extract, Eggs, All Purpose Flour, Baking Soda, Cinnamon, Kosher Salt, Chocolate Semi Sweet
ALLERGENS: WHEAT, GLUTEN, EGG, DAIRY, ALCOHOL, SOY, SESAME

*MENU OFFERINGS ARE SUBJECT TO CHANGE. MEALS ARE PREPARED IN A CULINARY ENVIRONMENT WHICH USES NUTS.*