



Time Travelers Gastro Pub

Dinner

(\$40 per person)

APPETIZERS

Albacore Ceviche - Sushi grade albacore, radish, Avacado, red onion, cilantro, and jalapeño, in a citrus sesame soy marinade, served with wonton chips

Cream of Local Mushroom - Cream of mushroom soup made with a mix of Mayas locally grown mushrooms, served with a crostini

Beef and Stout Stew - Tender beef, carrots, celery, onions, braised in a locally brewed stout, served with a crostini

Main

Cottage Pie - Ground beef, minced veggies, and English peas, topped with mashed potatoes and Parmesan served with a crostini

Fish and Chips - Sustainably sourced Alaskan pollock, served with French fries, mushy peas, house tartar sauce, ketchup, (curry or regular)

Pig and Whisky - 6 oz sous vide pork tenderloin, crispy battered zucchini, mashed potatoes, and a whiskey butter sauce

Local Mushroom Fettuccine - Locally grown Mayas mushrooms and fettuccine pasta in a terrapin cream sauce

Dessert

Raspberry Posset - A custard like dessert from 15th century England made from lemon and cream, flavored with puréed raspberries and garnished with a graham cracker crumble.

Chocolate Mousse - Light and creamy chocolate mousse, with Brandy whipped cream and fresh banana

Astronaut Pie - AKA tang pie. This nostalgic cream pie is flavored with the classic drink mix and served with whipped cream

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907-B West Alameda

(505) 954-1087



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Lunch

(\$30.00 per person)

Mains

Green Chile bacon grilled cheese - Cheddar jack cheese on a toasted local rye bread, with green Chile, bacon, and chipotle Mayo. Served with fries

Beer battered pollock sandwich - Sustainably sourced Alaskan pollock, fried to perfection in a batter made from local lager, house made tartar sauce, malt vinegar slaw, served with fries

Pig and Whiskey - 4oz sous vide pork tenderloin, crispy battered zucchini, mashed potatoes, and a whiskey butter sauce.

Beer battered mushroom sandwich - Beer battered locally grown mushrooms, lettuce, tomato, and ranch, on a local rye bread. Served with fries

Appetizers

Albacore Ceviche - Sushi grade albacore, radish, Avacado, red onion, cilantro, and jalapeño in a citrus soy and sesame marinade. Served with wonton chips.

Cream of local mushroom - Cream of mushroom soup made with a mix of Mayas locally grown mushrooms, served with a crostini

Beef and Stout stew - Tender beef, carrots, celery, onions, braised in a locally brewed stout, served with a crostini

Desserts

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