

# la BRASA

## EMPEZAR

<b>CAESAR SALAD</b>	14
ROMAINE   WATERCRESS   PARMESAN   TRADITIONAL CAESAR DRESSING ADD AVOCADO \$4	
<b>PRINCE EDWARD ISLAND MUSSELS</b>	19
CHIPOTLE BUTTER   GRILLED SOURDOUGH	
<b>CHARRED POBLANO ARANCINI</b>	12
SALSA ROJA	
<b>SHRIMP PUPUSA</b>	16
OAXACA CHEESE   PICKLED CABBAGE	
<b>FLAUTAS</b>	14
QUESO FRESCO   SALSA ROJA   LIME CREMA	
<b>EMPANADA</b>	18
SWISS CHARD   PIPERADE   POACHED EGG	
<b>DRY RUBBED WINGS</b>	15
PICKLED CUCUMBER   RED ONION   SOY MIRIN SAUCE	
<b>SALTED COD CROQUETTES</b>	8
SAFFRON AIOLI	
<b>ROASTED OYSTERS</b>	16
GREMOLATA BUTTER	
<b>MASA CREPE</b>	20
WILD MUSHROOM ADOBO   BLACK BEAN   WATERCRESS   QUESO	

## POSTRES

<b>OLIVE OIL CAKE</b>	13
VANILLA ICE CREAM	
<b>FLAN</b>	13
DULCE DE LECHE   WHIPPED CREAM	
<b>CHOCOLATE MOUSSE</b>	13
WHIPPED CREAM	

## TAPAS

<b>OYSTERS*</b>	3/PER
OYSTERS IN A HALF SHELL <i>Happy Hours 5pm-6pm and 9pm-close</i>	
<b>CHIPS &amp; GUACAMOLE</b>	12
<b>DEVEILED EGGS</b>	4/PER
TAJIN   RED ONION   SALMON ROE	
<b>CRISPY COCHINITA TACOS</b>	18
CHILE DE ARBOL   SALSA VERDE   CILANTRO   ONION	

## PLATOS FUERTES

<b>ROASTED CHICKEN</b>	30
CURRIED POBLANO RAJAS   PARMESAN CREMA   SQUASH HUSHPUPPY	
<b>GRILLED STEAK</b>	38
CELERY ROOT AU GRATIN   ROASTED ONIONS   RED WINE REDUCTION	
<b>CHULETA</b>	33
COFFEE RUB   CHEDDAR GRITS   KALE   ANCHO CHILE CAPONATA	
<b>BRAISED SHORT RIB</b>	35
POLENTA   SPRING PEA TENDRIL SALAD	
<b>WOOD-FIRE ROASTED QUAIL</b>	30
PARSNIP PUREE   GOLDEN RAISIN RHUBARB GINGER COMPOTE	
<b>LA BRASA BURGER</b>	19
DOUBLE CUT BACON   AMERICAN CHEESE   JALAPENO + ONION AIOLI   LETTUCE   ONION   TOMATO	

## SIDES

<b>ESQUITE</b>	12
WOOD-ROASTED MEXICAN STREET CORN OFF THE COB   CHIPOTLE AIOLI   COTIJA   LIME	
<b>ROASTED ASPARAGUS</b>	12
PISTACHIO ORANGE PIPÍAN	
<b>HEIRLOOM CORN TORTILLAS</b>	8
HOUSE NIXTAMILIZED MASA   MADE TO ORDER	
<b>FRIED RICE</b>	12
SHIITAKE MUSHROOM   RADISH   SEASONAL VEGETABLES   BURNT GARLIC OIL	
<b>BROCCOLINI</b>	10
CHILI OIL   LEMON	
<b>BRUSSEL SPROUTS</b>	10
MAPLE BOURBON GASTRIQUE   FRESNO CHILLE   TOASTED SESAME	

Before placing your order, please inform your server if a person in your party has a food allergy.

\*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness.

## MARGARITAS

- HOUSE MARGARITA** 14  
MILAGRO SILVER | ORANGE LIQUEUR | AGAVE | LIME
- ROTATING MARGARITA** 14  
ASK YOUR SERVER
- EL DIABLO** 14  
MILAGRO SILVER | ORANGE LIQUEUR | CHILI AGAVE | LIME

## BEBIDAS

- TIME TRAVELER** 14  
PINEAPPLE RUM | PINEAPPLE APEROL | PUNT E MES | LEMON
- AFTERNOON GOSSIP** 14  
EARL GREY INFUSED VODKA | AQUAVIT | LAVENDER ROSE | LEMON
- NEW ENGLAND SUMMER** 14  
PIMM'S NO. 1 | GIN | LEMON CUCUMBER THYME SHRUB
- BLUE BURRO** 14  
BOURBON | BLUEBERRY | GINGER BEER | LEMON
- CLARIFIED COCKTAIL** 14  
ASK YOUR SERVER
- SANGRIA DE TEMPORADA** 14  
TEMPRANILLO | RUM | SEASONAL FRUITS

# COCKTAILS

## CERVEZA

- MODELO ESPECIAL** 7  
LAGER | MEXICO CITY, MX | 12 OZ | 4.4%
- NOTCH "SESSION PILS"** 8  
CZECH PALE LAGER | SALEM, MA | 16 OZ | 4.0%
- LONG TRAIL "DOUBLE BAG"** 8  
AMBER ALE | BRIDGEWATER, VT | 12 OZ | 7.2%
- NOTCH "LEFT OF THE DIAL"** 8  
IPA | SALEM, MA | 16 OZ | 4.4%
- WORMTOWN "BE HOPPY"** 8  
IPA | WORCESTER, MA | 16 OZ | 6.5%
- ARTIFACT "FEELS LIKE HOME"** 8  
CIDER | FLORENCE, MA | 12 OZ | 5.4%
- TOPO CHICO** 7  
HARD SELTZER | MONTERREY, MX | 12 OZ | 4.7%

## ZERO-PROOF

- MOCKARITA** 11  
CLUB SODA | JUICE | LIME | AGAVE  
MAKE IT SPICY \$1
- BLUEBERRY GINGER LIMEADE** 11  
LIME | BLUEBERRY SIMPLE SYRUP | GINGER BEER
- CUCUMBER THYME SPRITZ** 11  
CUCUMBER SHRUB | LEMON | SIMPLE SYRUP | TONIC
- TEPACHE** 5  
MANGO CHILI, PINEAPPLE SPICE
- SOBER CARPENTER N/A "WHITE"** 7  
BELGIAN STYLE WHITE | CA | 16 OZ
- ATHLETIC N/A "UPSIDE DOWN"** 7  
GOLDEN LAGER | MILFORD, CT | 12 OZ
- ATHLETIC N/A "RUN WILD"** 7  
IPA | MILFORD, CT | 12 OZ

## SPARKLING

- LA BRASA BLEND** 14/56  
VIVANTE, QUERÉTARO (MX)
- CAVA WHITE** 13/52  
MERCAT, BARCELONA (SP)
- CHARDONNAY** 14/56  
SANDHI, CENTRAL COAST (CA)
- PINOT GRIGIO** 14/56  
J. HOFSTÄTTER, TRAMIN-TERMENO (IT)
- SAUVIGNON BLANC** 13/52  
MONTE XANIC, VALLE DE GUADALUPE (MX)
- BLANCO SECO** 14/56  
VIVANTE, QUERÉTARO (MX)

## SKIN CONTACT

- ROSÉ** 14/56  
ARNOT-ROBERTS, HEALDSBURG (CA)
- ORANGE BLEND** 13/52  
ORANGO TANGO, PASO ROBLES (CA)
- RED BLEND** 12/48  
VIÑA DOÑA DOLORES, QUERÉTARO (MX)
- MALBEC** 16/57  
D.V.CATENA, MENDOZ (ARG)
- PINOT NERO** 15/60  
ABBAZIA DI NOVACELLA, VARNA (IT)
- TEMPRANILLO** 16/57  
CELESTE, RIBERA DEL DUERO (SP)