

FAN FUEL MENU

Mix & match heavy & light bites to enjoy during the big games!

HEAVY

CHIMICHURRI FLANK STEAK

Herb seared & slow roasted tender beef. Served with reduced Pinot Noir-shallot sauce. GF

BEEF SHORT RIBS

Tender, slow cooked ribs served over garlic braised greens. House made demi drizzle. GF

ROCIO'S CHICKEN WINGS

Seasoned & baked to perfection by Chef Rocio! Zesty lemon pepper & savory chipotle dressed. Blue cheese dressing on the side. GF

CHICKEN ENCHILADAS

Tender, seasoned shredded chicken, sauteed onions in corn tortillas with house made mild ancho chile sauce & shredded cheddar. GF
Vegan option available*

NACHOS BAR

Nacho cheese, Cumin black beans & Carnitas pork. Self serve condiments include: jalapenos, black olives, green onions, house made chipotle, verde salsas & sour cream. GF

SLIDERS

BBQ pulled pork, chicken tinga, flank steak, or jackfruit (veg) on Macrina bakery's rolls

MADRES CHILI

Slow cooked beef, mixed beans with sweet potatoes, & red peppers. Served with a side of shredded cheese & sour cream.

LIGHT

MINI LOADED BAKED POTATO

Mini potatoes baked & loaded with cheddar cheese Bacon bits optional. GF

SPAM MUSUBI

Slice of grilled Spam atop a block of rice, seasoned with Tamari, all wrapped together with nori (seaweed) sprinkled with sesame seeds. GF

MADRES MAC N' CHEESE

Penne pasta loaded with creamy Tillamook cheddar & grated Parmesan, topped with garlic bread crumbs. Veg

SALADS

A variety of leafy greens salads & pasta salads to choose from

TRAIL MIX BAR

Self serve bowls of dried fruit, cashews, peanut butter filled pretzels, almonds, gummy bears & m&m's.

CRUDITE AND DIPS

Seasonal veggies with Roasted beet hummus & creamy tarragon-Chevre dip. GF, Veg

madres
KITCHEN
FARM TO FORK