

FIRE + WATER

By *Chef Minah*

WHERE FLAVORS IGNITE AND FLOW

MINAH'S BRUNCH BAR

Brunch forward. Soul-Caribbean touched. California fresh.

THE COOKOUT

Starting at \$85 per guest | 30 guest minimum. Chef recommended finishes are listed for each protein. Additional premium upgrades available.

Mains Choose three.

Jerk Chicken + Waffles

Buttermilk fried jerk chicken, vanilla waffles, hot honey syrup, flaky sea salt.

Chicken + Biscuits

Fried chicken smothered in black pepper gravy over warm buttermilk biscuits.

Baked French Toast

Option 1: Vanilla citrus custard, guava citrus compote, whipped cream, citrus zest, flaky sea salt

Option 2: Bourbon peach-pecan, peach compote, spiced whipped cream, candied pecans, maple syrup, passionfruit-peach drizzle.

Shrimp + Grits | GF

Wild Gulf shrimp, blonde pepper jus, candied bacon, pickled red onion, herb oil.

Rosemary Lamb Chops | GF

Garlic, rosemary, thyme, scotch bonnet pan jus, charred lemon.

Fried Fish | GF

Choice of Catfish or Bass, seasoned, battered + fried to perfection

Fried Ribs | GF

Crispy finish, guava scotch bonnet lime barbecue on the side

Smoked Oxtail Hash | GF

Slowly smoked and braised oxtail, crispy potatoes, caramelized peppers, herb finish.

Smoked Braised Oxtails or Brisket | GF

Slow braised + finished rich.

Citrus Glazed Salmon | GF

Chef recommended finish: citrus glaze with herb oil + charred lemon.

Premium Upgrades

Smoked Turkey Legs | GF

Whole turkey legs finished with your choice of glaze.

Choose 1 Finish:

Island jerk glaze, Citrus herb butter, Hot honey glaze, House barbecue. Garlic thyme butter, Pineapple pepper glaze

Turkey Leg Stuffing Options. Priced per guest.

Dirty rice or red beans + rice
Seafood (shrimp, crawfish or crab)
Topped with signature cream sauce.

Crispy Whole Fried Cod

Golden fried, mojo aioli, charred lemon

Garlic + Butter Roasted Crab | GF

Sides Choose four.

Applewood-Smoked Bacon

Chicken Apple Sausage

Pork + Sage Sausage

Sweet Fried Plantains

Crispy Garlic + Herb Potatoes V | GF

Roasted potatoes with garlic, herbs + citrus finish.

Chive Scrambled Eggs | GF

Soft-scrambled eggs folded with fresh chives

Cheesy Grits | GF

Creamy stone ground grits, finished with smoked cheeses + cream

Rice + Beans | VG | GF

Classic + comforting with Caribbean seasoning.

Five Cheese Mac | V

Creamy five cheese mac with a charred top.

Collard + Cabbage Greens | GF

Slow simmered with smoked turkey, house seasoning.

Pineapple Glazed Yams

Warm island spice.

Fire + Water Salad | V | GF

Mixed greens, pickled beets, mandarin, dried cranberries, candied pecans, blue cheese, balsamic vinaigrette.

Watermelon Cucumber Feta Salad | V | GF

Fresh herbs, lime, feta.

Caesar Salad | V

Crisp romaine, panko bread crumbs, shaved parmesan, classic caesar dressing.



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Includes bread basket selection. Chef recommended finishes are listed for each protein.

Breads

Includes seasonal compound butter and pepper jelly. Choose one or half + half

- Buttermilk Biscuits
- Chive Cheddar Biscuits
- Hush Puppies
- Garlic Bread
- Sweet Potato Cornbread Muffins
- Honey Cornbread

Desserts

Choose one

Bourbon Bread Puddin'

Chef Minah's signature recipe. Warm brioche bread topped with spiced cream + bourbon caramel sauce.

Peach Cobbler Crumble

Chef Minah's signature recipe. Brown sugar crumble + caramel sauce.

Seasonal Cobbler

Chef selected fruit, brown sugar crumble + caramel sauce.

Dessert Studio Assortment

Chef selected bite size dessert mix from our dessert studio.

Add a second dessert option for an additional fee.

Notes:

Finishes and sauces can be adjusted for allergies and dietary needs when requested. Some (V) items can be made vegan upon request.

Add-ons

Signature Grazing Board

Chef selected meats, cheeses, fruit, nuts, crackers, spreads + seasonal accompaniments.

+18pp

Citrus Herb Salmon Platter | GF

Smoked salmon, citrus, herb crema, capers, pickled red onions, cucumbers, toasted bread.

+14pp

ALL PLATTERS LISTED BELOW ARE +12PP

Fruit + Snack Platter | VG | GF

Seasonal fruit, nuts + sweet bites for grazing.

Creamy Collard + Cabbage Dip | V | GF

Warm collard and cabbage cream dip served with plantain chips, crostini, and hush puppies.

Black Eyed Pea Spread | VG | GF

Whipped black eyed peas with fresh lime, house seasoning, and herb oil, served with warm lavash and seasonal market vegetables.

Burrata + Market Tomato Platter | V | GF

Barada, Camp, marinated market, tomatoes, basil, citrus, herb oil, balsamic glaze, toasted bread.

Jerked Spiced Vegetable Platter | V | GF

Charred seasonal vegetables, jerk, citrus, oil, avocado lime crema, toasted bread.

