

THE BAR at ASHER ADAMS

CHEF'S SUMMER SERIES

Burger & Brat Night - Aug 7, 2026 - \$35/Person



MAIN COURSE

DOUBLE SMASH WAGYU BURGER

Two smashed beef patties, American cheese, lettuce, tomato, house pickles, grilled onion, and special sauce on a toasted potato bun.

SNAKE RIVER FARMS WAGYU DOG

American Wagyu hot dog on a toasted brioche roll with beer-braised onions, whole grain mustard, pickled peppers, and crispy onions.

CHOICE OF SIDE

HOUSE KETTLE CHIPS

House-fried kettle chips.

SUMMER GREENS SALAD

Greens, cucumber, cherry tomatoes, shaved radish, teardrop peppers and champagne vinaigrette.

DESSERT

STRAWBERRY SHORTCAKE

Macerated seasonal berries, vanilla whipped cream, buttermilk shortcake, and vanilla ice cream.

Smash Burgers • Dog • Summer Favorites

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South of the Border - Aug 14, 2026- \$35/Person



CHOICE OF TACO TRIO

SMOKED BRISKET TACO

Slow-smoked brisket, charred salsa roja, pickled red onion, cotija cheese, cilantro, and lime.

CITRUS CHICKEN TACO

Mojo-marinated grilled chicken, avocado crema, cabbage slaw, pico de gallo, cilantro, and lime.

MUSHROOM BIRRIA TACO (VEGETARIAN)

Braised mushrooms, Oaxaca cheese, onion, cilantro, lime, and mushroom consommé for dipping.

CHOICE OF SIDE

MEXICAN STREET CORN SALAD

Roasted sweet corn, cotija cheese, cilantro, scallions, chile-lime crema, & Tajin.

TORTILLA CHIPS & HOUSE SALSA

House-fried corn tortilla chips served with fire-roasted salsa roja.

DESSERT

TRES LECHES CAKE

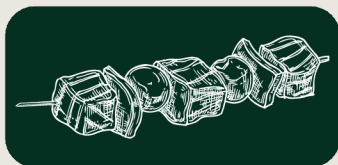
Classic sponge cake soaked in three milks, topped with cinnamon whipped cream and macerated berries.

Fresh Tortillas • Smoked and Grilled Meats • Street Food Inspired

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CHEF'S SUMMER SERIES

Fire & Skewers - Aug 21, 2026- \$35/Person



CHOICE OF ENTRÉE

TRI-TIP CHIMICHURRI SKEWER

Grilled tri-tip, charred scallions, chimichurri, crispy garlic, and grilled lemon.

CHICKEN SHAWARMA SKEWER

Yogurt-marinated chicken thigh, garlic toum, pickled vegetables, and fresh herbs.

MEDITERRANEAN VEGETABLE SKEWER (VEGETARIAN)

Zucchini, bell peppers, red onion, mushrooms, and cherry tomatoes finished with herb oil and feta.

CHOICE OF SIDE

MEDITERRANEAN COUSCOUS SALAD

Pearl couscous, cucumber, tomato, chickpeas, parsley, mint, feta, and lemon vinaigrette.

CHARRED TOMATO SALAD

Fire-roasted tomatoes, cucumber, red onion, feta, oregano, and red wine vinaigrette.

DESSERT

BAKLAVA

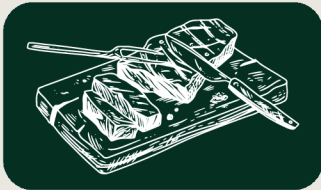
Pistachio Baklava

Live-Fire Skewers • Mediterranean Flavors

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CHEF'S SUMMER SERIES

Gaucha Grill Night - Aug 28, 2026- \$35/Person



CHOICE OF ENTRÉE

GRILLED PICANHA

Prime sirloin cap carved to order, served with chimichurri and grilled lemon.

FIRE-ROASTED CHICKEN

Herb-marinated chicken, salsa criolla, and charred scallions.

GRILLED CAULIFLOWER STEAK (VEGETARIAN)

Cauliflower steak, chimichurri, romesco sauce, Salsa macha

CHOICE OF SIDE

POTATO SALAD

Fingerling potatoes, grilled sweet peppers, parsley, red onion, whole grain mustard, and red wine vinaigrette.

CHARRED CORN & TOMATO SALAD

Fire-roasted corn, heirloom tomatoes, scallions, queso fresco, cilantro, and lime.

DESSERT

DULCE DE LECHE BREAD PUDDING

Dulce de Leche Bread Pudding

Hanging Meats • Chimichurri • Wood-Fired South American Cooking

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CHEF'S SUMMER SERIES

Labor Day Weekend BBQ - Sep 4, 2026- \$35/Person



BBQ PLATTER CHOOSE 3

SMOKED BEEF BRISKET

Slow-smoked for 14 hours and sliced to order.

ST. LOUIS PORK RIBS

House dry-rubbed and glazed with signature BBQ sauce.

PULLED PORK

Applewood-smoked pork shoulder with Carolina-style vinegar sauce.

SMOKED SAUSAGE

House-smoked sausage with grilled onions and peppers.

BBQ SIDES

FOUR CHEESE MAC & CHEESE

Creamy four-cheese sauce with toasted herb breadcrumbs.

JALAPEÑO CHEDDAR CORNBREAD

Whipped honey butter.

PITMASTER BAKED BEANS

Whipped honey butter.

CREAMY COLESLAW

Whipped honey butter.

WATERMELON & FETA SALAD

Whipped honey butter.

DESSERT STATION

BROWNIES

Chocolate fudge brownies.

PEACH COBBLER

Warm peach cobbler with vanilla ice cream.

The Grand Finale • Smoked Meats • Live Music • End-of-Summer Celebration