DÍA DE LOS MUERTOS

October 26-November 8

Tamal de Pato con Mole Negro $16
Heirloom corn masa, slow roasted duck, Oaxacan mole negro, topped with fiery habanero salsa, Maldon salt, and shaved piloncillo sugar

Mole de Olla (Caldo de Res Colorado) $28
Oxtail and beef shank simmered in ancho and guajillo chile broth, chayote yellow squash, carrots, corn, green beans, fresh mint and epazote, finished with chopped onion and lime juice.

Combination #2 $22.88
Chef Steven's version of the classic Chinese kung pao chicken. Chicken, spicy chili peppers, monk sauce, vegetables, peanuts, and kung pao sauce. Served with a side of steamed rice.

Add beef: +8 | Add shrimp: +10

FEATURED COCKTAILS

Love Never Dies $22
Creyente mezcal, strawberry, cinnamon, clove, lemon, brown sugar

Welcome Home $22
Maestro Dobel reposado, elderflower, lemon, marigold

Batanga $20
El Tequileño tequila, lime, salt, Mexican Coke

Flight $24
Carnivore Flight

CHINA POBLANO
BY JOSÉ ANDRÉS

This year's Día de los Muertos celebration is dedicated to:

Steven Chin

October 1, 1979 – December 8, 2023

Roberto Mario Gómez y Bolaños

February 21, 1929 – November 28, 2014

CHINA POBLANO
BY JOSÉ ANDRÉS