

DINNER 45

excludes tax & gratuity

1ST COURSE

1 per person • choice of

CORN BREAD MUFFIN

roasted poblano chili, charred corn,
cilantro, agave sea salt butter

CHICKEN EMPANADA

red mole, garlic crema, roasted tomato salsa

QUESO FUNDIDO

choice of heirloom corn tortillas or housemade chips

marinated piquillo pepper, crispy leeks,
pico de gallo, charred tomato & jalapeño salsa

add: housemade chorizo 3⁹⁹ • avocado 3⁹⁹

ENSALADA DE CASA

served on a crispy flour tortilla

red cabbage, romaine, roasted corn, black beans, avocado, white cheddar, olives,
pickled jalapeño, pico de gallo, roasted poblano crema, fresno chili vinaigrette **VG**

add: chicken al pastor 4⁹⁹ • steak 9⁹⁹ • shrimp 6⁹⁹

2ND COURSE

choice of

QUESADILLAS

choice of chicken or short rib

oaxaca & chihuahua cheeses, consommé **GF**

SKIRT STEAK TACOS

served with hand-pressed heirloom blue corn tortillas

guacamole, radish, cilantro,
charred onions & poblanos, salsa picante

SEASONAL VEGETABLE ENCHILADAS

served with verde & roja salsa

jack & cotija cheeses, garlic crema, local cabbage **VG GF**

CARNITAS FRIED RICE

crispy pork carnitas, fried egg, adobo sauce

3RD COURSE

TRES LECHES

vanilla pudding sponge cake,
fresh strawberries, berry compote,
whipped cream

CINNAMON CHURRO BITES

nutella fudge, dulce de leche,
vanilla crema

GF: GLUTEN FRIENDLY VG: VEGETARIAN

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.
An 18% gratuity charge will be added to all parties of six or more. A 3.5% surcharge will be added to each check in order
to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices.
Management will remove this charge upon request.