



CHICAGO RESTAURANT WEEK 2025

DINNER 45

excludes tax & gratuity

1ST COURSE

1 per person • choice of

CHICKEN EMPANADA

red mole, garlic crema, roasted tomato salsa

CORNBREAD MUFFIN

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

MINI TUNA TACOS

crispy wonton shell, pineapple, avocado, red onion, serrano, agave soy, lime

2ND COURSE

choice of

OCTOPUS & SHRIMP CEVICHE

ají leche de tigre, crispy garbanzos, salsa macha

QUESO FUNDIDO

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

choice of heirloom corn tortillas

3RD COURSE

choice of

CHICKEN AL PASTOR TACOS

pickled red onion, avocado salsa verde, charred pineapple,
charred tomato & jalapeño salsa **GF**

SEASONAL VEGETABLE ENCHILADAS

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

served with verde & roja salsa

CARNITAS FRIED RICE

crispy pork carnitas, fried egg, adobo sauce

ENHANCE YOUR EXPERIENCE

substitution • 10

NEW YORK STRIP STEAK FAJITAS

charred banana pepper, knob onion, blistered shishito pepper,
tres chiles salsa, flamed tableside with mezcal

served with hand-pressed heirloom blue corn tortillas

add: mushroom • 5 chicken • 7 shrimp • 8

4TH COURSE

choice of

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.