

CHICAGO ★
RESTAURANT
WEEK JAN 23-FEB 8
PRODUCED BY CHOOSE CHICAGO

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

Guacamole

SERVES 2 | 15⁹⁹

2ND COURSE

choice of

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 3 • avocado 3

TUNA POKE TACOS*

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

3rd COURSE

choice of

QUESADILLAS

choice of chicken or short rib oaxaca & chihuahua cheeses, consommé GF

TACOS

choice of • served with hand-pressed heirloom blue corn tortillas

SHORT RIB QUESABIRRIA • CHICKEN AL PASTOR

BLACKENED SHRIMP • SKIRT STEAK

SEASONAL VEGETABLE ENCHILADAS

served with verde salsa

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

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

TRES LECHES

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

CINNAMON CHURRO BITES

chocolate 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 3.95% 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.