

Dinner Menu \$36

Dinner Menu + Margarita Tradicional \$48



CHOOSE ONE:

FLAUTAS

crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese

CORN MASA QUESADILLAS

mexican cheese, corn, poblano, zucchini, tomatillo salsa, crema fresca

CHOOSE ONE:

four tacos of the same type per order with homemade corn tortillas, or substitute tortillas for bibb lettuce

CARNE

fresh rosemary-thyme marinated skirt steak, leeks poblano fondue, avocado salsa

PESCADO

herb marinated grilled mahi-mahi, caper aioli, spring slaw

POLLO

five spice-marinated chicken, mixed bell peppers mojo

HONGOS

wild mushrooms, onion, cilantro, salsa verde, queso fresco, radish, crema fresca

CARNITAS DE PUERCO

braised pork, onion, cilantro, peanuts, coleslaw, chile de árbol

CAMARÓN

shrimp, roasted garlic, chipotle mojo, avocado

PASTOR

ancho-rubbed pork, chile de árbol salsa, grilled pineapple

ESTILO BAJA

beer battered mahi-mahi, chipotle aioli, mexican coleslaw

PLÁTANOS CON MOLE

mole poblano, plátano macho, crema fresca, onion, sesame seeds

SMOKED BRISKET

jalapeño slaw, chile de árbol aioli, bbq sauce, crisp red onion

BARBACOA

braised pork, onion, cilantro, salsa verde, watermelon radish slaw

CHOOSE ONE:

BRUSSEL SPROUTS

brussel sprouts, chorizo, pickled onion, salsa roja, crispy shallots

MAC & CHEESE

poblano, manchego, corn

ELOTE MEXICANO

mexican-style corn on the cob

VEGGIES

sauteed asparagus, green beans, toreado sauce

PLÁTANOS MACHOS

fried plantains, ginger-jalapeño sauce

ARROZ Y FRIJOLES

homestyle rice, black beans

ENSALADA

mixed greens, corn, jícama, pico de gallo, queso fresco, chipotle-balsamic vinaigrette

**DESSERT
CHEF'S SELECTION**

