



Restaurant Week Dinner Menu

Beverages, tax and gratuity not included.

3 COURSE MEXICAN DINNER 20.00

Appetizer Choice of One:

FIESTA SIDE SALAD Crisp salad greens with tomato, avocado, black beans and olives and your choice of dressing.

CONCHA de GUACAMOLE Sprinkled with queso cotija in a crispy concha shell.

Entree Choice of One:

CARNITAS MICHOACAN With tortillas, guacamole, cilantro, onions, pico de gallo, salsa quemada and refried beans.

FISH TACOS Grilled or crispy seasoned wild Alaskan cod, in soft corn tortillas, with a cabbage blend and our chipotle-ranch sauce. Served with pico de gallo and black beans.

MANGO-CHIPOTLE CHICKEN Seasoned flame grilled chicken breast topped with chipotle sauce and mango salsa, served atop arroz poblano with sautéed achiote vegetables and arroz poblano.

ENCHILADAS SUIZAS Grilled chicken breast, salad greens, chopped tomato, red bell pepper, avocado, black beans, roasted fresh corn, mixed cheese and jicama tossed in a lime vinaigrette, served with fresh watermelon wedges.

3 COURSE MEXICAN DINNER 25.00

FAJITAS Beef, Chicken or a combo of both, marinated and grilled with bell peppers, onions, mushrooms & tomatoes on a sizzling skillet. Served with warm handmade tortillas, guacamole, beans and arroz poblano. *Vegetarian option available.

CARNE ASADA TAMPIQUENA Aspen Farms tri-tip asada topped with grilled onion and a roasted mild green California chile. Served with an enchilada filled with cheese, chopped onions and olives. Served with guacamole, arroz Mexicano and refried beans.

SEAFOOD ENCHILADAS Wild Mexican shrimp, salmon, Alaskan cod and creamy jalapeño cheese sauce fill two enchiladas. Served with black beans and sautéed achiote seasoned fresh vegetables.

Dessert Choice of One:

MEXICAN CARAMEL FLAN, CHOCOLATE LAVA CAKE or FRIED ICE CREAM

