



RESTAURANT WEEK

DINNER MENU

Sunday 1/20 - 1/27 | 4pm to 10pm | \$20.00

FIRST COURSE

-please choose one-

Baja Ceviche

mexican white shrimp, bay scallops, tomato, onion, avocado, cilantro, lime

Guacamole Tradicional

avocado, tomato, onion, lime, garlic, cilantro

Queso Especial

triple chile cheese sauce topped with diced smoked paprika fried potatoes, house made chorizo, pico de gallo and micro cilantro

SECOND COURSE

-please choose one entrée and one side-

Lengua Tacos

grilled beef tongue, salsa macha, pickled vegetables, spiced candied peanuts*

Al Pastor Tacos

pork collar, bacon, red chile adobo, roasted pineapple-habanero salsa, tomatillo-avocado sauce, micro cilantro

Mahi Mahi Tacos

grilled or beer battered, lime crema, green cabbage, carrot escabeche

Veggie Tacos

crispy spiced cauliflower, lemon-serrano crema, chipotle-orange bbq sauce, kale-cabbage slaw, avocado, radishes

Sides

black beans, pinto beans, street corn off the cob, pickled vegetable salad, poblano rice, tuscan kale-cabbage slaw

THIRD COURSE

Churros

cinnamon-sugar, creme anglaise sauce

No local / industry or other promotional discounts apply. Tax & Gratuity not included.

**Indicates item contains ingredients made with peanuts, nuts and or seeds. Before placing your order, please inform your server if a person in your party has a food allergy as contact with allergens such as peanuts, tree nuts, wheat, eggs, milk, sesame is possible in our establishment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*