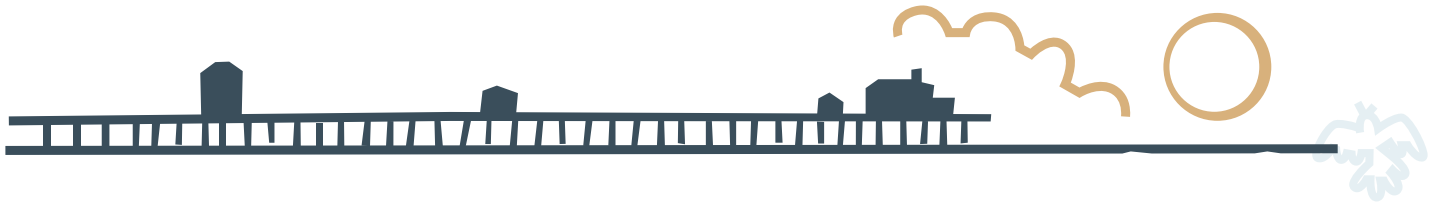


SAN DIEGO RESTAURANT WEEK | THREE COURSE DINNER

APRIL 11-18 | \$30 PER PERSON

CB
BISTRO & BAR

"IT'S A GREAT DAY TO COOK"
ALEX CARRALLO, EXECUTIVE CHEF



1ST COURSE

CAESAR SALAD | grilled artisan romaine ~ smoked cotija ~ fried capers ~ pickled onions ~ chili arbol caesar *

CEVICHE | Mexican shrimp ~ prickly pear ~ pequin pepper ~ chayote ~ onion ~ avocado ~ taro chips *

ESCARGOT TOSTADAS | blue corn confit tostada ~ pomme purée ~ pickled apple chayote slaw ~ chili oil

SQUASH BLOSSOM RELLENOS | herb ricotta ~ panela ~ nogada sauce ~ pomegranate ~ smoked cotija

DUCK MOLE TACOS | mole negro ~ pickled onions ~ smoked cotija ~ duck skin chicharrons

2ND COURSE

PORK | chef's spice blend ~ fig & jalapeño jam ~ red rice risotto

VEGAN HUITLACOCHÉ RISOTTO | huitlacoche ~ mushrooms ~ black garlic ~ swiss chard ~ peas ~ curtido

BLACK COD | braised leeks ~ roasted beets ~ herb chimichurri ~ chili oil

MEXICAN HOT POT | braised chicken ~ adobada broth ~ forbidden rice ~ pineapple tomatillo salsa ~ herb bundle

BISTEC & FRITES | 10oz Prime New York ~ rosemary garlic butter ~ skinny fries (+10)

DESSERT

BEIGNETS | powdered sugar ~ lemon custard ~ strawberry jalapeno jam

POT DE CREME | cafe de ole ~ dehydrated berry ~ cocoa nibs

SEASONAL SORBET

SHARE THE LOVE. SHARE THE FOOD.

20% discount for active military - food only, 6 person maximum.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please notify your server of any food allergies.

* These items are served raw or undercooked or may contain raw or undercooked ingredients.

In order for us to continue to provide the high level of hospitality, quality food and service we have strived to achieve, a 4% surcharge will be added to all guest checks. Thank you for your understanding during these unprecedented times