

SAN DIEGO RESTAURANT WEEK

MENU

Sunday 9/26 - 10/03 | **\$30.00**

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

-all entrées come with side of street corn-

Al Pastor Tacos

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

Fresh Catch 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

Pollo Asado Machete

an extra long quesadilla on house made corn tortillas grilled corn, roasted poblano, smoked tomato pico, chipotle crema, queso oaxaca, queso manchego

THIRD COURSE

Churros

cinnamon-sugar, creme anglaise sauce

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.

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

All guest checks will have a 4% recovery surcharge to help us offset the increased costs our business continues to face. This is not a gratuity. Thank you!

