

SAN DIEGO RESTAURANT WEEK | APRIL 3 - 10

Three Course Dinner | \$40 per person

CB BISTRO & BAR

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



1ST COURSE

AGUA CHILI | passion fruit ~ avocado ~ cucumber ~ jalapeño aioli ~ blood orange ~ red onion

SQUASH & BURRATA | Spring salad ~ farmers market baby squash ~ poached cherry tomatoes ~ avocado chili vinaigrette

DUCK MOLE TAMALE | duck confit ~ mole negro ~ charred tomato crema ~ serrano pickled root vegetables ~ smoked cotija

ELOTE FRITTER | corn ~ smoked cotija ~ chili lime aioli

Cocktail Option

JETS TO BELIZE | rum ~ aperol ~ passion fruit ~ lemon ~ pineapple

2ND COURSE

SHORT RIB | braised ~ birria broth ~ chili herb pasta ~ roasted chayote ~ pickled radish ~ cilantro

AHI | white bean salad ~ chili rojo sauce ~ jicama slaw ~ avocado aioli

MEXICAN HOT POT | braised chicken ~ adobada broth ~ hominy ~ forbidden rice ~ pepitas ~ pineapple tomatillo salsa ~ herbs

AGNOLOTTI | roasted corn ~ pipian rojo ~ fennel & pea tendrill salad ~ corn coulis ~ queso fresco

(+15) BISTEC & FRITES | 10oz Prime New York ~ rosemary garlic butter ~ skinny fries

3RD COURSE

BEIGNETS | cinnamon powdered sugar ~ cafe de ole chocolate sauce

FLOURLESS CHOCOLATE CAKE | blood orange meringue crisp

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