



**DINNER \$50** per person
excluding tax, gratuity & surcharge

## FIRST COURSE choice of:

**Tortilla Soup** chicken broth, oaxacan cheese, tomato, cilantro, tortilla strips gf

**Caesar Salad** baby romaine, basil, toasted pepita, brioche croutons, caesar dressing gf\*

**Yukon Potato Flautas** avocado crema, macha salsa, shredded lettuce, cotija v

## MAIN COURSE choice of:

Mary's Roasted Chicken cilantro rice, grilled broccolini, chimichurri gf

**Ancho Chili Salmon** toasted quinoa, green beans, shaved cucumber salad, pasilla cream gf

**Chargrilled Carne Asada** flank steak, refried bean fondue, mexican rice, avocado salsa gf\*

**Chef's Vegetable Tasting** masa & black bean dumplings, roasted squash, sautéed greens, adobo quinoa, pistachio mole gf, v

+ 6oz Lobster Tail (add \$30) gf

## DESSERT choice of:

Coconut Panna Cotta tropical fruit compote, toasted coconut gf, v

Banana Buttercake vanilla whipped cream v

**Churros** abuelita chocolate sauce v

gf = gluten free v = vegetarian  $gf^* = can$  be prepared gluten free upon request This discounted menu cannot be combined with any other coupon or discount.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.