



RESTAURANT WEEK DINNER MENU

September 25-October 1st | 4pm- 9pm | \$40PP | 3 courses

-COURSES-

FIRST COURSE:

(pick one)

Mini Baja Mediterranean Salad

roma tomato | hot house cucumber | red onion | queso panela | capers | oregano | spiced croutons | agave lime vinaigrette

Barbacoa Mini Nachos

braised short rib | black beans | jack cheese | corn salsa | sour cream | cilantro

SECOND COURSE:

(pick one)

Chimichurri Borrego

grilled lamb chops | chimichurri mashed potato | cherry heirloom tomato

Five Spice Seared Ahi

pan-seared tombo ahi | lime white sauce | crushed macadamia | coconut lime rice | cabbage mix

Shrimp Diablo

chipotle white shrimp | spicy cream sauce | bell pepper | jack cheese | red onion | cilantro | rice | flour tortilla

THIRD COURSE:

DIRTY CHAI FLAN

served with cinnamon and sugar bunuelos

No splitting, sharing, or substitutions please. All prices subject to applicable sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.