



RESTAURANT WEEK LUNCH MENU

September 25-October 1st | 11:30am- 4pm | \$25PP | 2 courses

-COURSES-

FIRST COURSE:

Mini Baja Mediterranean Salad

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

SECOND COURSE: (pick one)

Short-Rib Barbacoa Torta

braised short-rib | verde aioli | cotija cheese |
pickled onion | cilantro | telera bread | kale slaw

Salmon + Ahi Tostada

salmon | tomo ahi | bell pepper | red onion |
serrano peppers | mango | garlic | ginger | citrus |
radish | guacamole | cilantro

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.