



SD RESTAURANT WEEK

3 COURSE MENU

\$40

1ST

AHI CEVICHE TOSTADITA

SESAME MARINATED AHI, GUAC, PICKLED CHILIES, SPICY AIOLI

OR

ELOTE

MEXICAN STREET CORN W/ SPICY AIOLI, CHILE CON LIMON, COTIJA

2ND

RIBEYE

PAPA GRATIN W/ MEXICAN CHEESES, CHEF'S STEAK SAUCE, MICRO CILANTRO

OR

DIABLA SHRIMP

WILD SHRIMP IN DIABLA SAUCE, CORN PUREE, MICRO CILANTRO

3RD

FLAN

CREAMY CUSTARD, CAJETA SAUCE

OR

CHURROS

DUSTED IN CINNAMON SUGAR, TEQUILA-CHOCO SAUCE

NO SPLITS OR SHARING. A 18% GRATUITY WILL BE ADDED ON GROUPS OF 6 OR MORE. NOTE: CREDIT CARD PAYMENTS ONLY, NO CASH.