

# Lunch MENU | \$30

## FIRST COURSE

*choice of one per guest:*

### CRISPY EMPANADA POPPERS

fresh corn masa, spicy cream cheese, avocado crema

### CHILLED CAESAR SALAD

romaine lettuce, toasted pepitas, cotija, herb croutons

### HANDMADE CORN & GOAT CHEESE TAMALES

fresh corn masa, goat cheese, tomatillo salsa

## SECOND COURSE

*choice of one per guest:*

### CARNITAS WET BURRITO

red rice, refried beans, salsa verde, crema, avocado, choice of red, green or xmas

### BRAISED SHORT RIB ENCHILADA

red guajillo chile sauce, jack cheese, crema, red rice, refried beans

### CRISPY VEGAN TACO

tempura portobello, guacamole, cabbage, mango salsa, chipotle aioli, micro cilantro

*Vegetarian option available upon request*



## DESSERT UPGRADE

### TRES LECHES CAKE | \$5

three milks, whipped cream, assorted berries



## COCKTAIL UPGRADE

### HOUSE MARGARITA | \$10

**RED O**  
TASTE OF MEXICO

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**SAN DIEGO**  
**Restaurant**  
**Week**  
SEPT 24 - OCT 1  
Presented by California Restaurant Association