

SAN DIEGO RESTAURANT WEEK

\$35 THREE-COURSE MEXICAN DINNER

BEVERAGES, TAX, AND GRATUITY NOT INCLUDED.

CHOOSE ONE ITEM FROM EACH COURSE.

APPETIZERS

CHICKEN TORTILLA SOUP

A hearty cup of homemade chicken soup with potatoes, carrots, onions, tomatoes, celery, and cilantro, topped with crispy tortilla strips and fresh avocado.

SMALL MIXED GREENS SALAD

Topped with bacon, carrots, cabbage, pepita seeds, and egg, with ranch or balsamic vinaigrette dressing.

GUACAMOLE PRIMO AND CHIPS

A fresh, homemade classic with diced tomatoes, onions, and cilantro, with a touch of heat and tang.

DESSERT

FRESH CHURROS

FLAN

A classic Mexican dessert.

HOT FUDGE BROWNIE

Topped with vanilla ice cream, hot fudge, and whipped cream.

MAIN COURSES

TEQUILA FACTORY FAJITAS

Choice of:

Grilled Vegetables

Grilled Achiote Chicken

Grilled Skirt Steak

Grilled Shrimp

All fajitas come with fiesta rice, guacamole, sour cream, pico de gallo, black beans or refried beans, corn or flour tortillas.

ROASTED CARNITAS PLATE

Slow-roasted Carnitas with refried beans, fiesta rice, chiles toreados, guacamole, pico de gallo, corn or flour tortillas.

MEXICAN FIESTA SALADA

Choice of:

Shredded Beef

Shredded Chicken

Shredded Carnitas

A crispy tortilla bowl filled with mixed greens, guacamole, sour cream, pico de gallo, tortilla strips, cheese blend, black beans or refried beans.



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