

Dinner MENU | \$65

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

CHILLED SHRIMP CEVICHE

tomato, cucumber, red onion, avocado,
serrano, lime juice

HANDMADE CORN & GOAT CHEESE TAMALES

fresh corn masa, goat cheese, tomatillo salsa

SECOND COURSE

choice of one per guest:

WILD SALMON

cauliflower risotto, bacon, onion, rajas peppers,
asparagus, english peas, cotija cheese, balsamic glaze

ROASTED POLLO ASADO

free range chicken breast, chorizo fried rice,
mole poblano

GRILLED LAMB CHOPS

braised cipollini onions, asparagus,
english peas, lemon zest, mole negro

ENCHILADA TRIO

a combination of our classic enchiladas:
short rib, chicken & shrimp

Vegetarian and vegan options available upon request

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DESSERT

CHOCOLATE LAVA CAKE

triple sec, salted caramel
ice cream, cajeta

TRES LECHES CAKE

three milks, whipped cream,
assorted berries

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COCKTAIL FEATURE

HOUSE MARGARITA | \$10

RED O x
TASTE OF MEXICO

