

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

HOMEMADE 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 FEATURE

TRES LECHES CAKE | \$5

three milks, whipped cream, assorted berries

COCKTAIL FEATURE

HOUSE MARGARITA | \$10

RED O
TASTE OF MEXICO

x

