



DINNER

\$55 per person excluding tax, gratuity & supplemental fee

FIRST COURSE choice of:

Ceviche Clasico

local fish, pico de gallo, pickled onion, serrano, cucumber, cilantro, ancho toastada gf

Macho Salad

kale, roasted red & gold beets, red peppers, crispy farro, red onion, queso fresco, smoked onion vinaigrette gf^* , v

White Corn & Poblano Soup

crispy leeks, red chili & cilantro oil gf*, v

MAIN COURSE choice of:

Jalapeño-Corn Lasagna

monterey jack, roasted poblanos, caramelized onions, spinach, arugula, heirloom tomatoes, shaved fennel, elote cream v

Griddled Pasture Raised Chicken

elote rice, charred broccolini, grilled lemon, garlic & morita chimichurri gf

Ancho Chili Roasted Salmon

toasted quinoa, garlic green beans, shaved cucumber & carrot salad, pasilla cream qf

Pork & Chile Colorado Cazuela

queso fresco, habanero onions, cilantro, fresno chile, refried beans, elote rice, flour tortillas $\, qf^* \,$

DESSERT choice of:

Coconut Flan

caramel sauce gf, v

Tres Leches Cake

whipped cream, fresh berries, mint v

Churros

abuelita chocolate sauce v

 $gf = gluten free \quad v = vegetarian \quad gf^* = can be prepared gluten free upon request$ This discounted menu cannot be combined with any other coupon or discount.

A 5% supplemental fee will be added to all Guest checks to help offset rising costs. You may request to have this removed should you choose.