

# RESTAURANT WEEK

Sunday, January 25th - Sunday, February 1st

LUNCH - TWO COURSE FOR \$25 • DINNER - THREE COURSE FOR \$35

*beverages, tax, and gratuity are not included  
NO MODIFICATIONS*

## APPETIZER

### Chile-Lime Flour

### Tortilla Crisp

Crispy flour tortillas strips served with Spicy Chipotle cream dip.

### Chicken Tortilla Soup (cup)

Chicken broth, shredded chicken, tortilla strips, avocado and cheese

### Cheese Crisp

Homemade flour tortilla topped with melted cheese, jalapeño & chipotle sauce.

### House Salad

Romaine lettuce topped with cabagge mix and tortilla strips. Mexican Vinagrette dressing on the side.

## DESSERT

### Churro

Fried dough stuffed with cajeta, rolled in cinnamon sugar.

### Mexican Flan

Caramel creamy custard topped with a buñuelo & whipped cream on the side.

### Strawberries & Cream Flan

Creamy strawberry-purée flan with vanilla and caramel — smooth, light, and elegant.



## DRINK SPECIALS

### Mocktails

### Mock-A-Rita

Lyre's zero proof Agave Blanco, mixed with organic margarita mix, lemon juice and finished with a salt rim. \$12.95

### San Diego Sunset

Orange juice and pineapple juice with a splash of hibiscus, garnished with a dried orange slice and a festive umbrella. \$9.95

### Cocktails

### Oaxacan Papaya Punch

Amarás Verde Joven Mezcal — smoky and vibrant, upgraded with papaya purée and fresh lemon juice for balance, finished with a Tajín rim and a touch of dragonfruit syrup. \$14.95

### Dulce Vida Coyote Paloma

Crisp, refreshing Dulce Vida Blanco tequila cocktail with fresh grapefruit and lime, lightly sweetened with agave, topped with sparkling mineral water, and finished with a zesty Tajín rim. \$14.95

### Margarita Flight

#### Pink Flight Margarita

Strawberry • Prickly Pear • Hibiscus  
Spicy Watermelon • Pomegranate  
\$29.95

### Wines

#### Rancho Coyote Vineyard

Wine Bottles To Go  
Sparkling Rosé...\$25  
Pinot Noir...\$25  
Rosé...\$10