

Dinner MENU | \$65

FIRST COURSE

choice of one per guest:

CRISPY CARNITAS EMPANADAS

fresh corn masa, braised pork, jack cheese, avocado crema, pico de gallo, queso fresco

CHILLED CAESAR SALAD

romaine lettuce, toasted pepitas, cotija, herb croutons

CHILLED SHRIMP CEVICHE

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

HANDMADE CORN & GOATCHEESE TAMALES

fresh corn masa, goat cheese, tomatillo salsa

SECOND COURSE

choice of one per guest:

SHRIMP DIABLO FIDEOS

chipotle shrimp linguine, white wine, mezcal butter

ROASTED POLLO ASADO

roasted half chicken, homemade mole poblano, Veracruz-style rice, sweet plantain with sesame, ensaladita

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

DESSERT

choice of one per guest:

JUST-MADE CHURROS

with chocolate and cajeta dipping sauces

TRES LECHES CAKE

three milks, whipped cream, assorted berries

COCKTAIL FEATURE

HOUSE MARGARITA | +\$10

RED  X
TASTE OF MEXICO

