

# Lunch MENU | \$30

## 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

### ENSENADA SHRIMP CEVICHE

poached shrimp, cucumber, tomato, avocado, red onion, serrano lime broth

## SECOND COURSE

choice of one per guest:

### SHRIMP DIABLO FIDEOS

chipotle shrimp linguine, white wine, mezcal butter

### BRAISED SHORT RIB ENCHILADA

red guajillo chile sauce, jack cheese, crema, red rice, refried beans

### TACO COMBO

one chicken tinga taco with crema, queso fresco, habanero pickled onions, cilantro, and one carnitas al pastor taco with achiote marinated pork, avocado crema, pineapple, cilantro, onions, served with red rice & refried beans

Vegetarian and vegan options 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

