

Lunch \$25

Choose One Appetizer
and One Entrée

Dinner \$35

Choose One Appetizer, One Entrée,
and One Dessert

APPETIZERS

BIRRIA EGG ROLL

Slow-braised beef marinated in dry chile spices and Chihuahua cheese, wrapped in a crispy egg roll and served with chile de árbol aioli.

TRADITIONAL SHRIMP CEVICHE TOSTADA

Citrus-marinated shrimp with tomato, onion, cilantro, cucumber, and avocado.

ESQUITE CAESAR SALAD

Chopped romaine hearts, grilled esquite corn, pico de gallo, black beans, avocado, cotija cheese, and tortilla strips tossed in a creamy chipotle-lime dressing.

ENTREES

QUESABIRRIA TACOS

Slow-braised beef marinated in dry chile spices with Chihuahua cheese, served with Spanish rice and charro beans.

CHICKEN OAXACA

Marinated chicken breast topped with chipotle cream cheese sauce, served with black beans and Spanish rice.

CHILE COLORADO

Slow-simmered pork in a guajillo chile sauce, served with Spanish rice, pinto beans, cilantro, and onions.

ADD \$25

1/2 AN ORIGINAL PUERTO NUEVO LOBSTER

Traditional Puerto Nuevo-style fried lobster.
Served with garlic butter and lemon wedges.

DESSERTS

CHURRO WITH CHOCOLATE SAUCE

Served warm.

AMARETTO FLAN

Amaretto Mexican vanilla custard with caramel topping.

20% service charge will be added for all parties of 8 or more.
A 4% surcharge will be added to all guest checks to help cover increasing operational costs.