

Restaurant Week

3 Course Mexican Dinner \$40

Beverages, tax, and gratuity are additional. Choose one item from each course.

1st Course

FIESTA GREEN SALAD

Mixed greens, chopped tomato, shredded cheese, black beans and chopped sweet red pepper. Served with cilantro-lime dressing.

ALBONDIGAS SOUP

Traditional casa made meatballs with fresh vegetables in a savory broth.

CHICKEN TORTILLA SOUP

Topped with crisp tortilla strips, fresh cilantro and avocado.

2nd Course

STUFFED CHICKEN RELLENOS

Two poblano chilies filled with grilled chicken, red bell pepper, onions, yellow Italian squash and zucchini, served in jalapeño white sauce and topped with melted jack cheese.

Served with a side of black beans and arroz poblano.

TEQUILA LIME SALMON

Premium wild Pacific salmon, pan seared and served with Chef Ignacio's tequila lime sauce. Served with achiote seasoned vegetables and chipotle mashed potatoes garnished with sour cream.

CARNE ASADA TAMPIQUEÑA

Grilled tender carne asada topped with grilled onion and roasted mild green chile, accompanied by a cheese enchilada, mexican rice, refried beans, homemade flour tortillas and guacamole.

3rd Course

CARAMEL FLAN

Traditional Mexican style custard with a delicious caramel sauce.

CHURROS and ICE CREAM

Golden fried churros dusted with cinnamon sugar and topped with whipped cream.

Spirit Upgrade

RANCHERITO

Ruby Red Grapefruit, Squirt, Lime, and Weber Ranch Vodka. Inspired by Weber Ranch's 100% Blue Weber Agave Vodka, this twist on the classic Cantarito is bright, citrus-forward, and finishes crisp and refreshing. 12.95



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