



\$35 Per Person - pick one item from each course
(Price does not include beverages, tax or gratuity)
ONLY AVAILABLE WED-SAT 12:00 - 4:00pm

COURSE 1 OPTIONS

- **Guacamole**
Esquites Style, Cotija
- **Jalapeno Rellenos**
Battered Monterey Jack Stuffed Jalapenos, Arbol Caldillo Sauce
- **Chicken Taquitos**
Oaxaca & Jack Cheese, Salsa Morita, Pico de Gallo, Serrano Crema, Cotija
- **Chips and Salsa**
Corn Chips, Salsa Roja, Salsa Verde
- **Queso Fundido**
Tres Queso, Mexican Chorizo, Serrano, House Chips
- **Chorizo Tamales (gf)**
Masa Harina, Mexican Chorizo, Oaxaca, Salsa Macha

COURSE 2 OPTIONS

- **Tacos (Choose 1)**
2 Homemade Corn Flour Tortilla Tacos Served with Frijoles Charros, Mexican Rice
 - Chicken (gf) : Cilantro Lime Chicken, Pico de Gallo, Onions, Cotija
 - Steak (gf) : Flank Asada, Chipotle Onions, Cilantro Chimichurri
 - Al Pastor (gf) : Slow Cooked Carnitas, Pineapple Salsa, Salsa Verde
 - Shrimp (gf) : Chipotle Shrimp, Mezcal, Guacamole, Pickled Red Onion
 - Sofritas (gf, v) : House Soyrito Sofritas, Roasted Poblanos, Serrano Crema, Cojits, Salsa Macha
- **Roasted Poblano Smash Burger**
Two House-Grind Prime Beef Smash Patties, Pepper Jack Cheese, Roasted Pablano, Shredded Iceberg, Onions, Ancho Aioli, Chile Fries
 - Make it American : Lettuce, Tomato, Onion with American Cheese
- **Taco Verde Bowl (gf)**
Spanish Rice, Roasted Cauliflower, Grilled Corn, Pico de Gallo, Black Beans, Avocado, Cilantro, Serrano Crema, Salsa Verde

COURSE 3 OPTIONS

- **Tres Leches Cake**
Esquites Style, Cotija
- **Churros**
Warm Chocolate Sauce, Dolce de Leche
- **Waffle Skillet Sundae**
Pearl Sugar Waffle, Vanilla Bean Custard, Dulce de Leche

GF = Gluten Free
V = Vegan

PRIX-FIXE MENU

