

GUACAMOLE & SALSA choose 3 types of guacamole & 2 types of salsa per table

GUACAMOLE

tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

mango

jicama, chipotle, pico de gallo

granada

pomegranate, tomatillo pico de gallo, queso fresco, habanero

calabaza

pumpkin, cinnamon, pico de gallo, roasted chile serrano, spicy pumpkin seeds

mole poblano

plantain, pico de gallo

toreado

sauteed chile serrano, garlic, oregano, tomatillo pico de gallo

SALSA

chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

tomatillo

grilled tomatillo, grilled chile serrano, roasted garlic

chile de árbol

grilled tomatillo, chile de árbol, garlic, onions

roja

roasted tomato, garlic, chile de árbol

habanero

grilled tomato, chile habanero, garlic, lemon

verde

tomatillo, chile serrano, caramelized red onion, cilantro

BOTANAS OR CEVICHEs choose 2 types of botana OR 2 types of ceviches per table

BOTANAS

corn masa quesadillas

chihuahua cheese, wild mushrooms, salsa verde, crema fresca

camaroncitos al chipotle

beer battered rock shrimp, lettuce, jicama, cucumbers, roasted tomatillo

tostadas de cangrejo

crispy corn tortilla, blue crab salpicon, chipotle hollandaise, chayote, lime, avocado

flautas

crispy rolled tortillas, chicken barbacoa, black bean puree, tomatillo salsa, crema fresca

queso fundido

baked chihuahua cheese, corn tortillas
choice of wild mushrooms, rajas or chorizo

CEVICHEs

callo

bay scallops, red grapes, lime-morita broth, mint

camarón

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth

TACOS choose 4 types tacos per table

pastor

chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

carne

rosemary marinated skirt steak, potato-rajas-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

grilled chicken, cactus salad, tomatillo salsa, avocado

pescado

tilapia, chile poblano, tomatillo-garlic mojo

pato

duck confit, prune mole, pumpkin purée

carnitas de puerco

michoacán style braised pork, chile de árbol coleslaw, toasted peanuts

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

rajas

black bean hash, chile poblano rajas, crema fresca, crispy potatoes

chorizo

homemade chorizo, manchego cheese, roasted tomato-árbol salsa

SIDES choose 2 side dishes per table

elote mexicano

mexican style corn on the cob

arroz verde

green rice casserole, chihuahua cheese

plátanos machos

fried plantains, mole poblano crema

arroz y frijoles

homestyle rice, black beans

corn pico de gallo

hominy, white & yellow corn, onion, tomato, cilantro

ensalada

mixed greens, corn, jicama, queso fresco, chipotle-balsamic vinaigrette

rajas

roasted poblano, potato, onion, tomato, crema fresca

coles de bruselas

brussels sprouts, chorizo

POSTRE

flan assortment

5-course menu served family style

\$50 per guest before 9pm

\$60 per guest / \$110 with open bar after 9pm

open bar includes: specialty cocktails, wines by the glass, beer, premium well and tequila under \$11 (no shots)

gratuity included on parties of 6 or more