



# RESTAURANT Week 2017

Dinner

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## Begin

### SOPES DE BARBACOA

Two sopecitos crowned with seasoned shredded brisket and black beans, topped with roasted red bell pepper, chopped cilantro, queso fresco and chipotle wine sauce

### AHI TUNA TACOS\*

Two crisp mini tacos filled with sushi grade tuna, jicama ginger slaw, guacamole and pickled red onion, drizzled with chipotle aioli

## Entrée

### POLLO CHIPOTLE

Grilled chicken breast topped with chipotle wine sauce and Monterey Jack. Served with seasonal vegetables and Mexican rice

### ASADA Y ENCHILADA\*

Grilled skirt steak with house marinated onions on a bed of chimichurri sauce. With a veracruz enchilada, black beans and cilantro lime rice

### SALMON

Grilled fresh fillet topped with chimichurri sauce and micro cilantro. Served with asparagus and cilantro lime rice

## Conclude

### MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce

### CHURROS

Drizzled with chocolate raspberry sauce, with Grand Mariner cajeta to dip

30 per person

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\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked.

Please direct any food allergy concerns to the manager prior to placing your order.