

DAY OF THE DEAD MENU

November 1st · 3rd: **\$55**



START

Sopa Azteca

roasted tomato, guajillo pure, crema fresca, queso cotija, crispy tortilla strips

Beef Taquitos

roasted dead sauce, queso fresco, shredded lettuce, tomato, crema ranchera

Roasted Poblano Pepper Salad

roasted tomato, jicama, pickled red onions, romaine lettuce, panela cheese

ENTREE

Beef Tenderloin Fajitas

onions, bell peppers, poblano pepper, cilantro, black bean puree, roasted guajillo potatoes.

Mole De Pollo

braised chicken, homemade mole, toasted sesame seed, arroz criollo, micro watercress, fresh crema

Baja Snapper Tacos

homemade blue corn tortilla, poblano pepper coleslaw, radish, cilantro - habanero salsa with side of charro beans and mexican rice

Grilled Vegetables Platter

chimichurri marinated seasonal vegetables, cilantro rice, black beans, ancho aioli

DESSERTS

Tradicional Tres Leches

torched Italian meringue, pan de muerto cake, fresh berries

Pan De Muertos

fresh baked pan de muertos and chocolate caliente

Mexican Churros

homemade churros, vanilla ice cream, Don Julio & chocolate rosemary ganache