



***DINE DOWNTOWN  
JULY 13- JULY 23, 2023  
\$45 PER PERSON***

**FIRST COURSE**

***CHORIQUESO (V)***

*Homemade chorizo, Oaxacan cheese, serrano chile, salsa cruda  
served with flower tortillas (vegetarian available).*

***TORTILLA SOUP***

*Chicken, chipotle, tomatoes, onions with corn tortillas strips and avocado.*

***SUMMER SALAD***

*Romaine, mango, roasted corn, black bean, avocado, tomato, cilantro lime dressing.*

**SECOND COURSE**

***NY STEAK***

*California grown, grilled asparagus, baby onions, potato fries, bacon onion jam.*

***PAN FIRED HALIBUT***

*Farm-raised halibut, asparagus, roasted corn, potato, bacon, roasted red pepper sauce.*

***GREEN VEGAN ENCHILADAS (V)***

*Tomatillo sauce, vegan cheese topped with sautéed veggies and onions.*

**DESSERT**

***TRES LECHES CAKE***

*Sponge cake soaked in milk, creamy mousse, cocoa dust and strawberries.*

***CHURROS***

*Freshly made, topped with chocolate and powdered sugar and side of caramel sauce.*

Beverage, tax and gratuity not included.  
Some restrictions may apply - No split items with this menu.  
(V) Vegetarian