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