



Dine Downtown
July 11- July 21, 2024
\$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 (V)

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

SECOND COURSE

NY STEAK

*California grown, crispy roasted potatoes, bacon onion jam
and grilled asparagus.*

PAN FRIED HALIBUT

*Farm-raised halibut, seasonal vegetables, Oaxacan white rice, crispy bacon and
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