



15 S. 3rd Street
(267) 239-5673

**CENTER CITY
DISTRICT
RESTAURANT
WEEK
DINNER MENU**

**JAN 19TH TO
FEB 1ST**

COCKTAILS

**BOURBON
DE ZARZAMORA**

Jim Beam Black
extra aged Bourbon,
Combiér blackberry
liqueur and lemon
with a splash of
soda. 13

ROKU SLING

Roku gin, soda and
orange bitters on
the rocks with a
lemon twist. 13

FIRST COURSE

Choose one.

CALDO TLALPEÑO

Chicken soup with chickpeas, onion, carrot, peas, rice
and chipotle topped with cilantro.

CREMA POBLANA

Cream of chile poblano soup topped with queso fresco and
corn tortilla croutons.

MAIN COURSE

Choose one. Served with black beans topped with queso fresco,
Mexican rice, house-made corn tortillas and guacamole (beef and
vegetarian dishes only) or romaine side salad.

COCHINITA PIBIL

Achiote pulled pork roasted in banana leaf, with fried
plantains topped with queso fresco.

DOS AMIGOS

Two 4oz pepper-crusted Angus tenderloin medallions grilled
with onion and red bell pepper in pimienta rojo cremosa.

MOLCAJETE MIXTO

Angus skirt steak, chicken breast and jumbo shrimp grilled
with nopales (cactus) and jalapeño in a boiling stone mortar
with our molcajete sauce, scallions and queso panela.

MOLCAJETE VEGETALES

Grilled red bell pepper, onion, eggplant, zucchini, cactus and
jalapeño in a boiling stone mortar with our molcajete sauce,
scallions and queso panela. Made vegan by request.

DESSERT COURSE

Choose one.

CHURROS CON ABUELITA

House-made pate choux rolled in your choice of cinnamon
sugar or candy cane dust, served with dipping sauce trio
(cajeta, fudge, eggnog) and Mexican hot chocolate.

CREPAS DE MANZANA

Warm crepe filled with apple and Mexican caramel with a
scoop of vanilla ice cream.

TRES LECHES DE MOCHA

Mocha sponge cake soaked with Kahlua, coffee and three
milks, topped with Chantilly cream.

DIETARY AND ALLERGEN GUIDE: VEGETARIAN V VEGAN V GLUTEN V SHELLFISH P PEANUTS V
Please inform your server of any specific food allergies or intolerances prior to ordering.