



## PRIMEROS ~ STARTERS

**ENSALADA DE ARUGULA** - Baby arugula with a cotija cheese vinaigrette. Add a protein with choices of chicken, steak or shrimp.

**CEVICHE TEQUILAS** - Fresh striped bass cured for 6 days, served in a cold jalapeño pepper broth, with cherry tomatoes, red onions, cilantro criollo, avocado puree and cucumber.

**SOPA DE TORTILLA (v, veg, gf)** – Savory tomato broth with avocado, tortilla strips, chiles, and queso fresco, (onions & cilantro on the side)

**TAQUITOS DE POLLO** - FRIED CORN TORTILLAS, ROLLED WITH SEASONED CHICKEN, TOPPED WITH TRADITIONAL RED SAUCE, CREAM AND CHEESE

## FUERTES ~ENTREES

**TINGA POBLANA** - seasoned chicken, caramelized onions and carrots in a chipotle sauce. Served with two molotes (fried tortillas stuffed with black beans). (vegan option is available)

**COCHINITA** - Native of the Yucatan region, this pork shoulder is marinated in mayan spices, served with black beans, xnipek spice and a manzano pepper puree.

**BARBACOA TAPATIA** - Beef brisket directly derived from Guadalajara is bathed in dried chiles, served in its own consommé, with cilantro and handmade corn tortillas.

**CHILE RELLENO (veg)** - Roasted poblano pepper stuffed with seasonal vegetable picadillo, served with green pipián sauce topped with a watercress salad.

**PESCA AL AJILLO** - Fresh catch prepared in a sauce of butter, garlic, tequila, arbol pepper and lime. Served with mexican rice and arugula salad.

## POSTRES ~ DESSERTS

**FLAN DE REQUESON** - Silky vanilla custard with a smoky pasilla caramel topped with coffee crumble and a hint of parmesan.

**CONCHA DE HOJA SANTA** - hoja santa-flavored mexican sweet bread served with avocado whipped cream.

## TRAGO ESPECIAL - SPECIAL DRINK OFFER

**KNOB CREEK OLD FASHION** - knob creek bourbon, bitters and demerara