



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

CENTER CITY DISTRICT RESTAURANT WEEK DINNER MENU

JAN. 18TH TO
JAN. 31ST
\$45 PER PERSON

COCKTAILS

HORNITOS
MARGARITA
Hornitos Plata,
orange liqueur,
simple syrup and
fresh squeezed lime.
16

KNOB CREEK
OLD FASHIONED
Knob Creek Bourbon
Whiskey, agave and
bitters. 16

AT THE TABLE

CHIPS Y SALSA

Our house-made salsa Mexicana and salsa picante with corn tortilla chips.

FIRST COURSE

Choose one.

ENSALADA TRES COLORES

Spinach, chickpeas, avocado, Feta cheese, onion, parsley, mint in lime vinagreta.

SOPA TORTILLA

Tomato-vegetable with masa and chile guajillo, topped with avocado, queso fresco, crema and tortilla croutons.

CREMA DE FRIJOLES

Pinto beans blended with cream. Topped with tortilla croutons, queso fresco and Mexican sour cream.

MAIN COURSE

Choose one.

PECHUGA RELLENOS

Chicken breast pan seared and baked. Stuffed with mozzarella, Oaxaca cheese, spinach and sun dried tomatoes. Served in a creamy tomato sauce with Mexican rice and steamed broccoli.

TILAPIA POBLANO

Grilled tilapia topped with crabmeat, salsa crema poblano and queso gratinada. Accompanied with Mexican rice and steamed broccoli.

FILET MIGNON

Marinated in salsa demi-glace, red wine reduction. Broiled. With Mexican rice and steamed broccoli.

DESSERT COURSE

Choose one.

TRES LECHES DE MOCHA

Sponge cake soaked with three milks, pistachio and coffee liqueurs, topped with whipped cream and pistachio dust. *contains nuts

FLAN

Flan baked in crème caramel.

PASTELLITOS DE BODA

Butter and pecan cookies topped with powdered sugar.
*contains nuts.

*20% gratuity added to all checks