

chef's lunch

featuring authentic and
regionally-inspired specials

2 COURSES \$20

available Monday - Friday

STARTERS

choose one

CÓCTEL DE CAMARONES A LA VERACRUZANA

A classic shrimp cocktail from Veracruz served with avocado, tomato, onion, cucumber and cilantro in a passionfruit cocktail sauce

EMPANADAS DE PICADILLO DE RES

Corn masa empanadas filled with beef, aromatics, fruits, nuts and spices. Served with salsa verde picante

ENTRÉES

choose one

TORTA DE ALBÓNDIGAS

Mexican meatballs, Oaxaca cheese and salsa verde mustard on a roll with yucca fries

ENCHILADAS DE POLLO

Chicken tinga in soft corn tortillas smothered in a yellow pepper habanero sauce

ENSALADA DE CALAMARES

Fried squid and vegetables with greens in a Serrano vinaigrette

DESSERT TO STAY OR TO GO

finish lunch with dessert or take one to go \$5

COCADAS

Three Mexican coconut cookies

¡VAMONOS!



mocktails

*Add tequila, mezcal, gin, rum
or vodka for an additional 7.5*

HIBISCUS POMEGRANATE ICED TEA 6

20 oz. pitcher. House-made hibiscus
grenadine, iced tea

STRAWBERRY-MANGO 6

Fresh strawberries,
mango purée, lemon

CUCUMBER MINT REFRESCO 6

Fresh cucumber juice, mint,
lemon, sparkling water

NON-ALCOHOL MICHELADA 8

N/A beer, Cholula, Worcestershire,
lime, guajillo salted rim

AGUA FRESCA 4.5

JARRITOS GRAPEFRUIT 4

JARRITOS MANDARIN 4

JARRITOS TAMARIND 4

MEXICAN COCA-COLA 4

*Mocktails created by our Master
Mezcalier and Beverage Director*

COURTENAY GREENLEAF

*recently featured in Wine Enthusiast's
Top 40 Under 40 for 2017*

