

chef's lunch

featuring authentic and
regionally-inspired specials

2 COURSES \$20

available Monday - Friday

STARTERS

choose one

SOPA DE LIMA

Chicken lime soup with pico de gallo

EL JEFE TACOS

Ceviche filled mini crispy tacos
with sweet potato and bacon

ENTRÉES

choose one

TORTA DE HONGOS

Marinated and grilled portobello
mushrooms, red pepper, Oaxaca cheese
and chipotle tapenade

ENSALADA WALDORF

A Mexican take on an American classic
served with apples, summer fruits, raisins,
candied pepitas, marinated chicken and
crema agave dressing

TACOS DE PANZA DE CERDO

Slow-roasted pork belly marinated in
mezcal with escabeche, habanero pickled
onions, salsa verde and chicharrones

DESSERT TO STAY OR TO GO

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

**MEXICAN CHOCOLATE &
POMEGRANATE 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*

