



## THREE COURSE DINNER | \$59

### OPTION ONE

#### GUACAMOLE

*fresh avocado topped with pico de gallo*

#### TACOS DE RIBEYE CON TUÉTANO

*(2) open-faced tacos topped with a cut of prime ribeye, sliced avocado, caramelized onions, fresh cilantro, and bone marrow, served with mexican rice and beans*

#### A SIGNATURE COCKTAIL *(choose from options below)*

*la sandia — la pulga blanco, watermelon, jalapeño, lime, agave, cointreau, tajín rim*  
*el borracho — la pulga añejo, lime, agave, grand marnier, salt rim*

### OPTION TWO

#### CEVICHE A LA CABRONA

*fish and shrimp cured in fresh lime juice with cucumber, cherry tomatoes, radish, red onion, and cilantro, topped with avocado*

#### PULPO A LA PARRILLA

*marinated and grilled octopus served with spicy cambray potatoes*

#### A SIGNATURE COCKTAIL *(choose from options below)*

*la sandia — la pulga blanco, watermelon, jalapeño, lime, agave, cointreau, tajín rim*  
*el borracho — la pulga añejo, lime, agave, grand marnier, salt rim*

*Not drinking? Substitute your signature cocktail for a cup of tortilla soup, plus a choice of dessert — traditional or coffee flan.*



## TWO COURSE LUNCH | \$29

### CHOOSE AN APPETIZER

#### QUESO BLANCO

*rich, creamy white queso  
topped with fresh pico  
de gallo*

#### GUACAMOLE

*fresh avocado topped  
with pico de gallo*

#### HOUSE MARG

*frozen or on the rocks  
made with la pulga  
blanco*

### CHOOSE AN ENTREE

#### ENMOLADAS DE POLLO

*(3) corn tortillas filled with shredded chicken and topped with our mole sauce, served with mexican rice*

#### QUESABIRRIA

*(3) slow-cooked shredded brisket and melted oaxaca cheese on corn tortillas topped with onion and cilantro, served with consommé and mexican rice*

#### TACOS DE CABRON

*(3) grilled chopped steak tacos topped with onion and cilantro, served with mexican rice and beans*

#### TACOS DE CAMARON

*(3) grilled shrimp topped with shredded cabbage, pico de gallo and spicy avocado crema, served with mexican rice and beans*