



RESTAURANT WEEK DINNER MENU

\$20.19 Per Person: Choose One Dish Per Course

\$30.19 Per Person: Choose One Dish from Upgraded Items***

**\$40.19 Per Person: Flavored House Margarita and
Choose One Dish Per Course*****

FIRST COURSE:

CHIPS & SALSA

trio of pico de gallo, molcajete, guajillo

SEASONAL SALAD

charred corn & tomato, mixed greens, house vinaigrette

*****GUACAMOLE*****

cricket brittle, pickled onion, pepitas, chips

*****QUESO FUNDIDO*****

habanero onion, honey, pepitas, chips

*****TAQUITOS*****

black bean & queso stuffed, black bean puree, charred salsa verde, crema

SECOND COURSE:

SHRIMP QUESADILLA

chihuahua cheese, charred salsa verde, crema, pickled red cabbage, cilantro

BRAISED SHORT RIB

crispy potato, pickled escabeche

SEASONAL TOSTADA

roasted pork, braised purple cabbage, pickled jalapeno, beet marinated onion, aguacate salsa, crema

RABBIT TAMAL

Always Something Farm rabbit confit, carrot & chamomile mole
stuffed in purple cabbage leaf, pepitas, requeson, scallion

DESSERT:

HOUSE MADE CHURROS

cinnamon sugar, dulce de leche

*****MEZCAL INFUSED CHOCOLATE MOUSSE*****

black lava salt, nut crumble, blackberry

AVAILABLE MONDAY - SATURDAY STARTING AT 5pm



RESTAURANT WEEK

LUNCH FOR TWO: \$20.19

CHOICE OF FOUR TACOS AND RICE & BEANS FOR TWO:

AL PASTOR

marinated shaved pork, sliced pineapple, beet marinated onion, cilantro

PORK BELLY

piloncillo glaze, habanero onion, spicy peanuts, queso, black bean puree

CHICKEN

dark meat confit, herb salsa, chicken chicharron

FISH

fried cod, herb aioli, avocado puree, beet marinated onion, cilantro

SHRIMP

fried shrimp, spicy chammoy salsa, habanero onion, cilantro infused tortilla

CARNE ASADA

grilled steak, molcajete salsa, beet marinated onion, radish, cilantro

POTATO & POBLANO

crema, cotija, spicy peanuts

CALABAZA

roasted squash & zucchini, candied pumpkin seed, crema, cotija

TONGUE

pickled mustard seed, beet marinated onion, herb aioli, cilantro

Lunch Special available Monday through Friday 11:30am until 3:00pm*



BRUNCH RESTAURANT WEEK 2019

\$30.19 for TWO: **Two Brunch Entrees & Two Mimosas**

BRUNCH TOSTADA

fried tortilla topped with egg and other accoutrements, changes weekly, ask server for details

BREAKFAST TACOS (3)

three house made masa tortillas, changes weekly, ask server for details

CASA HASH

changes weekly, crispy potato, two eggs, mexican accoutrements

BURRITO

12" flour tortilla, pork, egg, rice & beans, queso, pico, spicy tomato sauce, scallion, crema, cotija

CHARRED CAESAR SALAD

charred brussel sprout & cauliflower, charred dressing, cured duck yolk, pepitas, cotija, masa cotija crouton

HUEVOS RANCHERO

house tostada, rice and beans, two eggs, charred salsa, scallion, radish, cilantro, cotija

CHILAQUILES "NACHOS"

white corn tortillas chips tossed in spicy tomato sauce
topped w/ carne asada, egg, queso, crema, onion, pepitas

QUESO FUNDIDO

habanero onion, honey drizzle, candied pepitas, soft egg, house made chips

CHILE RELLENO

pork & queso stuffed poblano, battered & fried, charred salsa verde & molcajete, crema, egg, cilantro

CHURROS

mexican fried dough, cinnamon sugar, dulce de leche

AVAILABLE SATURDAY 11:30 - 3:00pm