



\$22 ARLINGTON RESTAURANT WEEK
PER PERSON - LUNCH
PICK YOUR PROTEIN *1/2 LB PER SERVING
*SERVED WITH 6 TORTILLAS
PICK 2 SIDES + PICK 1 DESSERT

\$35 ARLINGTON RESTAURANT WEEK
PER PERSON - DINNER
PICK YOUR PROTEIN *1/2 LB PER SERVING
*SERVED WITH 6 TORTILLAS
PICK 2 SIDES + PICK 1 DESSERT
+ ANY MARGARITA OR BEER

STARTERS

TEMPURA SHRIMP \$10 SWEET CHILI SAUCE, YUZU CREMA, TTT SALT	GUACAMOLE, CHIPS & SALSA \$11 SERVED WITH SALSA ROJA, SALSA VERDE & CHILI DE ARBOL	GRILLED CHICKEN EMPANADAS \$10 MANGO CURRY & FRESH MANGO SALSA
MARYLAND CRAB DIP \$18 BLUE CRAB, BABY SPINACH, CRISPY CHICHARRON MUNSTER CHEESE, CHILLI BUTTER CIABATTA TOAST	TTT SALAD \$11 AVOCADO, CHEERY TOMATOES, MANGO, JICAMA, CUCUMBER, CHAYOTE, CANDIED PEPITAS, SESAME-RICE VINAIGRETTE	DOUBLE FRIED CHICKEN WINGS \$10 4 crispy wings with crema fresca dip <small>(choice of sauce: served on the side)</small> CHIPOTLE TINGA, SPICY BUFFALO OR SWEET CHILI
QUESO FUNDIDO \$10 CHIHUAHUA CHEESE APRICOT CHUTNEY, CORN TORTILLA	LOADED CARNITAS FRIES \$10 SLOW COOKED CARNITAS, TTT CHEESE SAUCE, YUZU CREMA, CILANTRO	GRILLED STREET CORN \$7 CHIPOTLE MAYO, COTIJA CHEESE, TAJIN SPICE, CILANTRO

PICK YOUR PROTEIN:

GRILLED CHICKEN <small>ORGANIC CHICKEN BREAST</small>	PULLED PORK <small>CARNITAS STYLE SLOW COOKED PORK SHOULDER</small>	GRILLED PORTOBELLO <small>GARLIC, THYME & SOY MARINATE</small>	TEMPURA SHRIMP <small>TTT NORI FURIKAKE</small>
FRIED CHICKEN <small>ORGANIC CHICKEN BREAST WITH PANKO CRUST</small>	BRAISED SHORT RIB <small>4-HOUR SMOKED IN MOLE AMERICANO</small>	BULGOGI RIBEYE <small>WITH MUSHROOMS & ONIONS IN SOY SAUCE MARINADE</small>	GRILLED SHRIMP <small>YUZU-GARLIC MARINADE</small>

CHOOSE YOUR STYLE:

TACO \$4.99

HANDMADE FLOUR TORTILLA, FRESH LETTUCE, YUZU CREMA, TOMATO-PICO

QUESADILLA \$13.99

FLOUR TORTILLA, CHIHUAHUA CHEESE, YUZU CREMA, PICO DE GALLO

NACHO \$15.99

BLUE CORN CHIPS, QUESO BLANCO, ONION-CILANTO SALAD, PICKLED JALEPENO & RED ONION, GUACAMOLE

BURRITO OR BOWL \$14.99

(FLOUR TORTILLA) CHOICE OF 'RICE, BEANS & PLANTAINS' / 'SUPER GRAINS' / 'POTATO FRIES' OR 'FAJITA VEGETABLES'
 CHIHUAHUA CHEESE, LETTUCE, PICKLED CORN, PICKLED ONION & PICO DE GALLO

BIRRIA RAMEN \$17.99

ACHIOTE-SPICED TRIPLE STOCK, RAMEN NOODLES, TAJIN-HOMINY CORN, BABY SPINACH CRISPY TORTILLA CHIPS & CILANTRO

FAJITA FIESTA PLATTER \$49.99
FOR TWO

1 LB PROTEIN PER SERVING + 4 SIDES + 1 DESSERT
 YOUR CHOICE OF CORN OR FLOUR TORTILLAS, PICO DE GALLO, CREMA FRESCA, SALSA

SLIDERS \$7

\$24 FOR ANY THREE WITH 2 SIDES OF YOUR CHOICE

FRIED CHICKEN
 PICKLED JALEPENOS,
 CHIPOTLE MAYO

GRILLED CHICKEN
 CHEDDAR, LETTUCE, TOMATO,
 LEMON MAYO

BBQ PULLED PORK
 CABBAGE SLAW & HOUSE MADE
 BBQ SAUCE

BRAISED SHORT RIB
 PURPLE CABBAGE
 & MOLE AMERICANO

BULGOGI STEAK & CHEESE
 SHAVED RIBEYE, CARAMELIZED ONIONS
 CREMINI MUSHROOMS

GRILLED PORTOBELLO
 LAYERED WITH ADOBO SPREAD, CRISPY ONION
 AVOCADO CREMA, COTIJA CHEESE

SHRIMP PO' BOY
 PINEAPPLE-CABBAGE SLAW
 (FRIED OR GRILLED SHRIMP)

ENCHILADAS

SERVED WITH 2 SIDES OF YOUR CHOICE

BRAISED SHORT RIB \$23
 CHIHUAHUA CHEESE, CILANTRO,
 PICKLED RED ONION, MOLE AMERICANO

CHICKEN \$18
 PULLED CHICKEN, CHIHUAHUA AND OAXACA CHEESE,
 CREMA FRESCA, FRESH ONION, TOMATILLO SAUCE

SHRIMP & CRAB \$22
 CREAMY POBLANO STUFFING,
 CHIHUAHUA CHEESE, CRAB SAUCE

SIDES

\$6 each / \$9 for two

RICE | BLACK BEANS | YUCCA FRIES | POTATO FRIES | GUACAMOLE | CABBAGE SLAW | HONEY ROASTED PLANTAINS | FAJITA VEGETABLES

CHURROS \$8

MEXICAN CHOCOLATE & CARAMEL SAUCE

PANNA COTTA FRUIT CUP \$8

CREAMY YUZU PANNA COTTA TOPPED WITH SEASONAL FRUIT

DESSERTS

ICE CREAM \$6

SOFT SERVE VANILLA BEAN

MANGO SORBET \$6

LIME, TAJIN SPICE

CREPES \$10

SERVED WITH SOFT SERVE VANILLA ICE CREAM

CHEESECAKE

SOUR APPLE COMPOTE
 APRICOT JAM EMULSION

STRAWBERRY-NUTELLA

STRAWBERRY JAM
 CHOCO NIBS, PASTRY CREAM

FRUIT & CREME

SEASONAL FRUIT
 VANILLA CREAM