

\$22 SUMMER RESTAURANT WEEK
PER PERSON

PICK YOUR PROTEIN *1/2 LB PER SERVING
*SERVED WITH 6 TORTILLAS
PICK 2 SIDES | PICK 1 DESSERT
1 MARGARITA OR BEER



GUACAMOLE & CHIPS \$9 AVOCADO, TOMATO, ONION, CILANTRO, FRESH LIME JUICE	QUESO FUNDIDO \$9 CHIHUAHUA CHEESE, APRICOT CHUTNEY, CORN TORTILLA
SALSA TASTING \$15 (4 OZ. SERVINGS FOR EACH SALSA / SERVED WITH CRISPY CORN TORTILLA CHIPS)	
SALSA ROJA ROASTED SMOKED TOMATOES WITH ROASTED ONIONS, GARLIC, CHIPOTLE AND CILANTRO	SALSA MACHA ROASTED PEANUTS CHILI ARBOL ROASTED TOMATO AND ROASTED GARLIC
SALSA CHIPOTLE-TOMATILLO ROASTED TOMATILLOS WITH ROASTED GARLIC, SMOKED CHIPOTLE AND AGAVE	SALSA CHILI DE ARBOL TOASTED CHILI DE ARBOL PUREED WITH APPLE CIDER VINEGAR, SESAME AND PUMPKIN SEEDS
	SALSA VERDE FRESH TOMATILLOS WITH ONIONS GARLIC AND CILANTRO
	SALSA BORRACHA TOMATILLO BASED SALSA WITH HINTS OF FRESH ORANGE JUICE AND MEZCAL

PICK YOUR PROTEIN :

SLOW COOKED PORK CARNITAS	6-HOUR SMOKED BRISKET	GRILLED CHICKEN	GARLIC SHRIMP	ROASTED MUSHROOM
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TACO \$3.99
CORN TORTILLA, SALSA VERDE, LETTUCE, PICO DE GALLO

ARABE TACO \$7.99
PITA BREAD, COTIJA CHEESE, SALSA ROJA, AVOCADO CREMA, PICO DE GALLO



QUESADILLA \$10.99
FLOUR TORTILLA, CHIHUAHUA CHEESE, SALSA ROJA, CREMA, PICO DE GALLO

BURRITO or BURRITO BOWL \$11.99
(FLOUR TORTILLA) CHIHUAHUA CHEESE, RICE, BEANS, LETTUCE, SALSA ROJA, CREMA, PICO DE GALLO

JUICY TORTAS (SIGNATURE SANDWICHES) <small>SERVED WITH YUCCA FRIES & HOUSE CAESAR SALAD</small>		
FRIED CHICKEN \$13 PICKLED JALEPENOS, CHIPOTLE MAYO	GRILLED PORTABELLA \$12 SAUTEED SPINACH & PEPPERS, AVOCADO MAYO	SMOKED BRISKET \$14 ROASTED SCALLION, PURPLE CABBAGE, MOLE AMERICANO

ENCHILADAS <small>PICK ANY TWO SIDES</small>		
SMOKED BRISKET \$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 <small>MUSHROOM & PEPPERS</small>	BEANS <small>BLACK BEANS WITH ONIONS</small>	CABBAGE SLAW <small>SHREDDED CABBAGE & CARROTS IN LIME CREMA WITH CILANTRO</small>	PLANTAINS <small>CHILE MORITA HONEY BUTTER</small>	YUCCA FRIES <small>COTIJA CHEESE MORITA AIOLI</small>	HOUSE CAESAR SALAD <small>ROMAINE, SPINACH, FRISEE, ROASTED CORN, PICKLED TOMATOES, HOUSE-MADE CAESAR DRESSING</small>	GRILLED STREET CORN <small>GRATED PARMESAN & COTIJA CHEESE COATED WITH TAJIN SPICE & CHIPOTLE MAYO</small>

FIESTA FOR TWO \$44.99
SERVED WITH 12 ORGANIC CORN TORTILLAS, SALSA VERDE, CREMA, PICO DE GALLO

PICK 1 PROTEIN: <small>1 LB PER SERVING</small>	PICK 3 SIDES: <small>8 OZ PER SERVING</small>	PICK 1 DESSERT: <small>8 OZ PER SERVING</small>
<p>PORK CARNITAS SMOKED BRISKET</p> <p>GRILLED CHICKEN GARLIC SHRIMP</p> <p>ROASTED MUSHROOM</p>	<p>RICE PLANTAINS</p> <p>BLACK BEANS YUCCA FRIES</p> <p>GUACAMOLE CABBAGE SLAW</p> <p>GREEN SALAD GRILLED CORN</p>	<p>CHURROS</p> <p>TRES LECHES</p> <p>ICE CREAM</p> <p>MANGO SORBET</p>

DESSERTS

CHURROS \$6 MEXICAN CHOCOLATE & CAJETA SAUCE	ICE CREAM \$5 SOFT SERVED	MANGO SORBET \$5 SOFT SERVED *VEGAN	TRES LECHES \$6 SOFT VANILLA CAKE SOAKED IN THREE KINDS OF MILK
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