



## APERITIVO/APPETIZERS

shared

### Salsa

salsa de Mesa, housemade tortilla chips

### Flautas de Pollo

rolled crispy chicken taco, flour tortilla, pulled chicken tinga, jack cheese, crema, guacamole

### Ensalada de la Casa

mixed greens, queso fresco, tomatoes, toasted pipian seeds, honey jalapeño vinaigrette

## PLATOS PRINCIPALES/MAINS

served with house rice and beans

choice of

### Enchiladas Suizas

pulled chicken tinga, creamy tomatillo sauce, jack cheese, shredded cabbage

### Relleno Poblano / Stuffed Poblano

baked poblano pepper, stuffed w/eggplant, mushroom, spinach, pine nuts, raisins, ranchera, serrano cilantro citrus sauce

### Carnitas

crispy pork, caramelized orange, tomatillo fresca, pickled jalapeno, soft corn tortillas

## POSTRE/DESSERT

shared

### Churro Bites

chocolate & cajeta caramel sauce

### Chocolate Decadence Bites

3 course \$46/person  
not including tax & gratuity