



## APERITIVO/APPETIZERS

shared

### Salsa

salsa de Mesa, housemade tortilla chips

### Guacamole

avocado, tomato, onion, cilantro, lime, housemade tortilla chips

### Flautas de Pollo

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

### Ahi Crudo Tostaditas

sashimi grade ahi tuna, sea salt, toated coriander, avocado, lime, reposado tequila pineapple mojo sauce, crispy corn tortilla

## PLATOS PRINCIPALES/MAINS

served with house rice and beans

choice of

### Carnitas

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

### Shredded Prime Beef Enchilada

ranchero sauce, monterey jack cheese, pico de gallo

### Ancho Chili Rubbed Island Catch of the Day

roasted poblano, red onions, asparagus, herb infused long grain rice, habanero carrot sauce, crema

## POSTRE/DESSERT

shared

### Churros

chocolate & cajeta caramel sauce

## Chocolate Decadence Bites

### Key Lime Pie

3 course \$56/person  
not including tax & gratuity