



APERITIVO/APPETIZERS

shared

Salsa

salsa de Mesa, housemade tortilla chips

Guacamole

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

Fried Brussel Sprouts

honey jalapeño vinaigrette, pepitas, cilantro, fried jalapeño, rasins

Ceviche

chilled citrus-marinated local catch of the day & shrimp fresh lime juice, cilantro, mango salsa, tortilla chips

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

Enchilada Suizas

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

Short Rib Chile Verde

prime all natural short rib, roasted tomatillo & jalapeño sauce, roasted garlic jalapeño potato purée, crispy red onions (spicy)

Ancho Chili Rubbed Island Catch of the Day

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

Pork Chop Al Pastor

spiced carmelized pork chop, roasted garlic jalapeno potato purée, caramelized pineapple and onion, grilled asparagus, al pastor sauce

Surf & Turf

prime filet & scalloproasted garlic jalapeno potato purée, grilled asparagus,
tequila

mushroom sauce, poblano truffle puree

POSTRE/DESSERT

shared

Churros

chocolate & cajeta caramel sauce

Chocolate Decadence Bites

Key Lime Pie

3 course \$73/person
not including tax & gratuity