Dinner Menu $39

First Course
Choose one:
Guajillo Flautas
crispy tortillas rolled with pulled chicken, romaine, tomato, guajillo sauce & cotija cheese
Chef’s Sopa
vegetarian bean chili topped with shredded tortilla chips, sour cream & cilantro
Spicy Stuffed Mushrooms (2) - V
quinoa & jalapenos stuffed into mushroom caps topped with monterey jack cheese & chipotle aioli
Seared Tuna Tacos (2)
corn tortillas, seared tuna, mango salsa, shredded romaine & jalapeno aioli

Second Course
Choose one:
Grilled Branzino
coco rice, smashed green plantain, pineapple salsa
Mexican Steak
grilled hanger steak, refried beans, sofrito rice, served with a side salad & sliced avocado
Roasted Cauliflower Enchiladas - V
corn tortillas stuffed with cauliflower & cotija cheese, topped with chipotle sauce, red onion escabeche & cilantro with rice and beans

Third Course
Choose one:
Banana Bread Pudding
drizzled with dulce de leche
Mini Churros
served with chocolate & vanilla sauces

Lunch Menu $19

First Course
Choose one:
Taco Salad
romaine, tomato, black beans, jalapenos, cheddar cheese, avocado, with a choice of chicken or grilled steak, topped with cilantro ranch dressing
Guajillo Flautas
crispy tortillas rolled with pulled chicken, romaine, tomato, guajillo sauce & cotija cheese
Chef’s Sopa
vegetarian bean chili topped with shredded tortilla chips, sour cream & cilantro
Spicy Stuffed Mushrooms (2) - V
quinoa & jalapenos stuffed into mushroom caps topped with monterey jack cheese & chipotle aioli

Second Course
Choose one:
Urbano Burrito
flour tortilla wrapped with ground beef, black beans, white rice, onions, tomato & chipotle aioli
Seared Tuna Tacos (3)
corn tortillas, seared tuna, mango salsa, shredded romaine & jalapeno aioli
Falafel Gyro - V
crispy falafel, guacamole, lettuce, tomato, onion, cilantro aioli in pita served with hand cut fries

Third Course
Choose one:
Banana Bread Pudding
drizzled with dulce de leche
Mini Churros
served with chocolate & vanilla sauces

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