

Winter Restaurant Week 2024

Sunday Jan. 28th to Saturday Feb. 3rd

Dinner Menu \$39

First Course Choose one:

Poblano Flautas

crispy tortillas rolled with pulled pork, romaine, tomato, poblano sauce & cotija cheese

Chef's Sopa - V

cream of tomato soup with jalapeno oil drizzle and crispy tortilla strips

Scallop Tostada

2 seared scallops on crispy tortilla, guacamole, mango salsa, fig glaze, cotija cheese

Seared Shrimp Tacos (2)

corn tortillas, seared shrimp, mango salsa, shredded romaine & jalapeno aioli

Second Course Choose one:

Grilled Pork Chop

mashed sweet potato, seasonal veggies, chipotle honey sauce

Pasta Mexicana

grilled chicken, shell pasta, creamy jalapeno queso sauce, mushrooms & zucchini

Sweet Potato Enchiladas - V

corn tortillas stuffed with sweet potato, black beans and gouda cheese, topped with sour cream, tomatoes, lettuce & cotija cheese, served with white rice

Third Course Choose one:

Classic Tres Leches

topped with strawberries

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

Poblano Flautas

crispy tortillas rolled with pulled pork, romaine, tomato, poblano sauce & cotija cheese

Chef's Sopa - V

cream of tomato soup with jalapeno oil drizzle and crispy tortilla strips

Second Course Choose one:

Urbano Burger

beef patty, sliced chorizo, crispy jalapenos, lettuce, tomato, monterey jack cheese on a toasted bun served with hand cut fries

Seared Shrimp Tacos (3)

corn tortillas, seared shrimp, mango salsa, shredded romaine & jalapeno aioli

Falafel Wrap - V

crispy falafel, guacamole, lettuce, tomato, onion, cilantro aioli in flour tortilla served with hand cut fries

Third Course Choose one:

Classic Tres Leches

topped with strawberries

Mini Churros

served with chocolate & vanilla sauces



















