

2025 Summer Restaurant Week

Sunday June 23rd to Saturday June 29th

Dinner Menu \$39

First Course Choose one:

Ensalada de la Casa - V

mixed greens, tomato, cucumber, corn salsita, crispy jalapeno, sweet plantain & avocado cilantro dressing

Personal Sized Guac - V

served with tortilla chips

Street Corn - V

aioli, paprika, cotija cheese

Chef's Soup

chicken minestrone with vegetables

Second Course Choose one:

Grilled Shrimp Enchiladas

corn tortillas, grilled shrimp, corn, creamy jalapeno sauce with mango salsa, served with rice & beans

Vegetarian Stuffed Poblanos - V

cilantro rice, corn, mushroom & zucchini stuffed grilled poblano peppers served with a side of beans

Bone-In Pork Chop

served with mashed potatoes, demi glaze, street corn

Third Course Choose one:

Coconut Tres Leches

fresh strawberries

Mini Churros

served with chocolate & vanilla sauces

Lunch Menu \$19

First Course Choose one:

Ensalada de la Casa - V

mixed greens, tomato, cucumber, corn salsita, crispy jalapeno, sweet plantain & avocado cilantro dressing

Personal Sized Guac - V

served with tortilla chips

Street Corn - V

aioli, paprika, cotija cheese

Chef's Soup

chicken minestrone with vegetables

Second Course Choose one:

Chicken Flautas

choice of salsa roja or salsa verde, topped with romaine, cucumber, tomato, radish & cotija cheese

Chimichanga

shredded chicken, rice, black beans, corn wrapped in a flour tortilla & fried topped with creamy salsa roja & sour cream

Falafel Gyro - V

crispy falafel stuffed in a pita with cucumbers, red onion, tomato, lettuce & jalapeno tzatziki served with hand cut fries

> **Third Course** Choose one:

Coconut Tres Leches

fresh strawberries

Mini Churros

served with chocolate & vanilla sauces



















