

*~Restaurant Week Dinner Menu~  
Sunday, April 23rd- Sunday April 30th*

**Starters**

*Choice of:*

**ROASTED CORN "OFF" THE COB**

*Served with chile, crema, cotija & cilantro*

**CRISPY CHICKEN FLAUTAS**

*Crispy corn tortillas filled with shredded chicken. Garnished with crema, cilantro, cotija cheese and served with fresh & roasted tomatillo salsas*

**TORTILLA SOUP**

*All Natural vegetarian & roasted tomato broth with slow cooked pulled chicken, avocado, roasted corn, crema, cilantro & crispy tortilla strips*

**Entrees**

*Choice of:*

**SPINACH & MUSHROOM ENCHILADAS**

*Soft corn tortillas filled with sautéed spinach, mushrooms, onions, and roasted poblano & red peppers, covered with tomato cream sauce & house cheese. Topped with tortilla strips, crumbled pasilla, chopped onion & cilantro.*

**CARNITAS CHILE RELLENO**

*Battered poblano pepper stuffed with slow braised pork, cheese, pineapple, pumpkin seeds, onions & peppers served on a bed of guajillo rice with black bean sauce, crema, pasilla chips & habanero sauce.*

**CHIPOTLE BBQ BABY BACK RIBS**

*Succulent baby back ribs, slow cooked & smothered in our chipotle bbq sauce. Served with poblano mashed potatoes & refried black beans.*

**Dessert**

**MEXICAN ICE CREAM SUNDAE**

*Vanilla ice cream, bunuelos, cinnamon whipped cream & almonds*

*\$30/Person*

*Excluding tax & gratuity*

*Sorry no substitutions*