

RESTAURANT WEEK | \$25 LUNCH MENU

JANUARY 15th - 21st

SELECT ONE FROM EACH COURSE

FIRST COURSE

PAIR WITH SOMETHING PINK WITH EL JIMADOR, PRICKLY PEAR PUREE, FRESH LIME JUICE & AGAVE NECTAR \$15

QUESADILLA

TAQUITOS shrimp, mexican cheese, jalapeños, red onions

CHILE POPPERS

jalapeños, cotija cheese, served with cilantro ranch

SECOND COURSE

PAIR WITH PINK TACO'S SIGNATURE FROZEN STRAWBERRY MARGARITA SERVED IN A PINEAPPLE \$16

THE OG PINK TACOS

shredded chicken, jack cheese, romaine, avocado, pickled red onions, avocado salsa, fried in pink corn tortillas

CARNITAS BOMB PLATE

slow roasted pork, avocado salsa, pickled red onions, corn tortillas

TRADITIONAL BURRITO

mexican rice, pinto beans, jack cheese, chipotle mayo, flour tortilla, pico de gallo, served with a side salad add chicken 5 | carne asada 7 | al pastor 5 | carnitas 5 | grilled vegetables 3

GRILLED VEGGIE OR CHICKEN TACO BOWL

mexican rice, black beans, iceberg, jack cheese, corn salsa, mexican crema, avocado salsa, cotija cheese, pickled red onions add carne asada 7 | al pastor 5 | carnitas 5

DESSERT

PAIR WITH ESPRESSO MARTINI WITH EL JIMADOR, BORGHETTI CAFFE ESPRESSO LIQUEUR, DISARONNO VELVET \$15

TRES LECHES CHURRO

churro, vanilla ice cream, pink tres leches sauce, whipped cream



Please advise us of any food allergies. Need Gluten-Free? Ask your server! Taxes & gratuity are not included.