



Restaurant Week

Dinner

\$40 per person

Choose one from each section

Ensalada de Sandia

Watermelon, avocado, radish and peanuts, sliced serranos tossed in a watermelon dressing topped with goat cheese

Ensalada de Alex-César Cardini*

Caesar salad of romaine lettuce, Parmesan cheese and house-made croutons with queso fresco

Ceviche de Culiacan *

Marinated bass with shredded green cabbage, serrano, lime, onion, cilantro, tomatillos, and house-made salsa pequin

Sopa Tortilla

Peasant style chicken soup with tomatoes and tortillas garnished with crispy tortilla strips, avocado, chile mulato and queso cotija

Albondigas enchipotladas con queso doble crema

Meatballs in chipotle sauce with queso fresco and cilantro

Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

Camarones al mojo de ajo negro

Wild caught Gulf Coast white shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

Tamal verde

Shredded chicken tamal with a green tomatillo sauce, topped with Onion and cilantro

Taco de pollo a la parrilla

Grilled adobo marinated chicken thighs with rebozero beans, salsa guajillo and grilled green onion

Calabacitas con Frijoles

Rancho Gordo alubia blanco beans stewed with summer squash, sweet corn and tomato, garnished with queso fresco

Taco cochinita pibil con cebolla en escabeche

Yucatán-style pit barbecued Rocky Hollow Farm pork with Mexican sour orange and pickled red onion

Taco de hongos en molito

Wild mushroom and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

Postres

Pastel de tres leches con fresas

A traditional cake soaked with rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream

Mosaico de frutas

Mango and Passion fruit gelatina, fresh mango, pineapple and melon, vanilla cream topped with crunchy alegría and prickly pear sorbet

FEATURED CÓCTELES

Avenug \$17.00

Chardonay, 2017 Linden, Virginia

Sandia Mojito \$17.00

El Dorado rum, watermelon, mint, lime

* Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.



Restaurant Week Lunch

\$25 per person

Choose one from each section

Ensalada de Sandia

Watermelon, avocado, radish and peanuts, sliced serranos tossed in a watermelon dressing topped with goat cheese

Ensalada de Alex-César Cardini*

Caesar salad of romaine lettuce, Parmesan cheese and house-made croutons with queso fresco

Ceviche de Culiacan *

Marinated bass with shredded green cabbage, serrano, lime, onion, cilantro, tomatillos, and house-made salsa pequin

Sopa Tortilla

Peasant style chicken soup with tomatoes and tortillas garnished with crispy tortilla strips, avocado, chile mulato and queso cotija

Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

Albondigas enchipotadas con queso doble crema

Meatballs in chipotle sauce with queso fresco and cilantro

Taco cochinita pibil con cebolla en escabeche

Yucatán-style pit barbecued Rocky Hollow Farm pork with Mexican sour orange and pickled red onion

Taco de pollo a la parrilla

Grilled adobo marinated chicken thighs with rebozero beans, salsa guajillo and grilled green onion

Tamal verde

Shredded chicken tamal with a green tomatillo sauce, topped with Onion and cilantro

Calabacitas con Frijoles

Rancho Gordo alubia blanco beans stewed with summer squash, sweet corn and tomato, garnished with queso fresco

Postres

Pastel de tres leches con fresas

A traditional cake soaked with rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream

Mosaico de frutas

Mango and Passion fruit gelatina, fresh mango, pineapple and melon, vanilla cream topped with crunchy alegria and prickly pear sorbet

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