



JANUARY 27 - FEBRUARY 2

DINNER MENU

\$40



DRINKS

Tamarindo Spritzer +\$6

*Cihuatán Indigo Rum,
Tamarind, Spiced Apple Cider,
Star Anise, Cloves, Lemon,
Chocolate Bitters, Egg Whites*

Vinho Verde

+\$10 glass/\$35 bottle

Portugal, 2020

Pipirisnais +\$10

*Lunazul Tequila, Del Maguey
Mezcal, Chambord, Hibiscus,
Wild Berries Tea, Lime.*

Viejo Feo

+\$10 glass/\$35 bottle

Pinot Noir, Chile, 2020

El Tamarindo Cocktail +\$12

*Cihuatán Indigo Rum, Tamarind, Spiced
Apple Cider, Star Anise, Cloves, Lemon,
Chocolate Bitters, Egg Whites*

Horchata Latte +\$5

SMALL BITES

Your Choice of One

Pupusas de Ajo

*Roasted garlic & cheese
pupusas. Served with
curtido & salsa*

Jackfruit Empanadas

*Jackfruit "carnitas"
empanadas. served with
our spicy salsa verde.*

Beef Empanadas

*Ground beef empanadas served
with our spicy salsa verde.*

ENTRÉE

Your Choice of One

Baja Fish Tacos

*Lightly battered fried cod tacos
topped with a cilantro lime slaw.
Served with rice & black beans.*

Plato Tampico

*Grilled steak, cheese
Enchilada, pico de gallo,
rice, and refried beans.*

Jackfruit Birria Tacos

*Three corn tortilla jackfruit
birria tacos topped with cilantro
& red onions. Served with
consome, rice & black beans.*

DESSERT


Your Choice of One

Churros con Chocolate

Flan de Coco

Mango Mousse

ChocoFlan

 Plant Based