



JANUARY 27 - FEBRUARY 2

LUNCH MENU

\$25



DRINKS

Tamarindo Spritzer +\$6

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

Pipirisnais +\$10

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

El Tamarindo Cocktail +\$12

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

Vinho Verde

+\$10 glass/\$35 bottle

Portugal, 2020

Viejo Feo

+\$10 glass/\$35 bottle

Pinot Noir, Chile, 2020

Horchata Latte +\$5

SMALL BITES

Your Choice of One

Elote Loco

*Mini corn on the cob in a
spicy salsa verde mayo,
cilantro, & queso fresco*

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

Combinación Guanaca

*Pupusa filling of your choice,
chicken or corn tamal, and sweet
plantains*

Jackfruit Sopes

*Homemade corn flour
tortilla filled with jackfruit
"carnitas." Topped with
mole sauce, radish,
cilantro, and sesame seeds*

Sopes Pollo Poblanos


*Homemade corn flour tortilla
filled with chicken. Topped with
mole sauce, queso fresco,
radish, cilantro, and sesame
seeds*

DESSERT

Your Choice of One

Churros con chocolate

Mango Mousse 

 Plant Based