

## CHEF'S SPECIALS

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### LENTIL & BACON SOUP

French lentil, vegetables, toasted pita bread.  
+ Cup \$6 / Bowl \$8 +

### PEAR SALAD

Spring mix, arugula, fresh local pear, red wine poached pear,  
toasted hazelnuts, blue cheese, sherry-pear vinaigrette  
+ \$12 +

### LAMB TACOS

Braised lamb, caramelized onions, red & white cabbage, goat  
cheese-lime vinegar, green tomatillo salsa & rice or beans.  
+ \$15 +

### COFFEE CREMEBRULEE

Topped with fresh berries.  
+ \$8 +

### PRIX FIX MENU

Soup cup or small pear salad, lamb tacos, coffee cremebrulee.  
+ \$25 +

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## COCKTAILS

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### CHOCOLATE MARTINI

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Bartenders: Mauricio, Javier

Hosts: Carlos, Juan, Vito, Ashley

Servers: Katia, Claudia, Ricardo, Carlos, Javier, Jessica, Marina

Kitchen Staff: Enrique, Arturo, Andres, Israel, Marco Antonio, Guadalupe, Aldo, Mark

