

MEXICAN table

CHEF'S SPECIALS

Mushroom soup - \$6 / \$8 **LOCAL** (V)

Cream based local mushrooms (oyster, button, cremini, shiitake, portabella), garlic croutons, cotija cheese, black truffle olive oil.

BLT Salad - \$12 **LOCAL** (V) (GF)

Heirloom & cherry tomatoes, red onions, corn, apple wood crispy bacon, fresh mozzarella, baby arugula, avocado, basil pesto, lime vinaigrette, balsamic reduction.

Bacon & Fig Quesadilla

Crispy apple wood smoked bacon, mission figs, caramelized onions, baby arugula, balsamic reduction, mozzarella and blue cheese

+ Lunch \$11 / Dinner \$15

Blondie Trifle - \$7

brown butter crumb blondies, fresh summer berries, mascarpone creme

Prix Fix Menu - \$22

Mushroom soup cup, fig quesadilla & trifle

Cocktails:

Paloma - \$11 / \$55

Hornitos blanco, fresh lime, organic agave, grapefruit soda

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Bartender: Mauricio Hernadez

Host(ess): Anthony, Carlos, Josue, Sabrina

Servers: Katia, Claudia, Ricardo, Carlos, Perla, Javier

Kitchen Staff: Enrique, Arturo, Tony, Israel, Marco Antonio, Guadalupe