

MEXICAN table

CHEF'S SPECIALS

Gazpacho - \$6 / \$8 LOCAL  

Refreshing and cool tomato-based vegetable soup: tomatoes, cucumbers, red bell peppers, red onions, watermelon, avocado.

Sandia Salad - \$12 LOCAL  

Yellow & Red watermelon cubes, spring mix, fennel & watermelon rind pickles, orange segments, goat cheese, toasted pumpkin seeds, lime vinaigrette, black olive tapenade

Bacon & Fig Quesadilla

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

+ Lunch \$11 / Dinner \$15

Peach Cobbler - \$7 LOCAL

topped with a scoop of vanilla ice cream

Prix Fix Menu - \$21

Small salad or Gazpacho, fig quesadilla & peach cobbler

Cocktails:

Coconut & Passion Fruit Daiquiri - \$10

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 Hernandez

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

Servers: Katia, Claudia, Ricardo, Derron, Emma, Perla, Javier

Kitchen Staff: Enrique, Arturo, Aldo, Jose, Israel, Andres, Guadalupe