



# MEXICAN table

## CHEF'S SPECIALS

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### *Roasted Butternut Squash Soup* LOCAL

Garnished with garlic toasted pita bread, toasted pumpkin seeds, cotija cheese, balsamic reduction

+ Cup \$6 / Acorn Squash Bowl \$8

### *Pumpkin & Apple Salad* -\$12 LOCAL

Spring mix, crispy apples, oven-roasted pumpkin cubes, toasted pumpkin seeds, golden raisins, blue cheese, lime & apple cider vinaigrette.

### *Pork Shank* -\$26

Octoberfest beer & orange braised pork shank, mushroom risotto, oven-roasted Brussels sprouts, apple-cabbage sauerkraut. (Mexican Style Option: rice, beans, salsa verde, cilantro&onions, corn tortillas)

### *Dulce de Calabaza* -\$7 LOCAL

Spiced brown sugar oven-roasted pumpkin, warm vanilla-caramel sauce

### *Prix Fix Menu* -\$36

Butternut squash cup, pork shank, dulce de calabaza

## Cocktails:

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### *Cactus Pear Margarita*

Sauza tequila, triple sec, lime, fresh cactus pear

+ \$8 +

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Bartender: Mauricio Hernandez, Javier

Host(ess): Carlos, Josue, Gianfranco, Sonny

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

Kitchen Staff: Enrique, Arturo, Andres, Nacho, Israel, Marco Antonio, Guadalupe