

## Chef Specials

### White bean & Chorizo Soup

vegetables, tomato base, broccoli rabe, crispy  
bacon and cotija cheese crostini  
Cup \$5 / Bowl \$7

### Seafood Fettuccine

homemade fettuccine, white wine-lemon &  
butter sauce, shrimp & clams, pico de gallo,  
garlic tomato-chipotle bread  
Lunch \$13 / Dinner \$18

### Blueberry Cheesecake

\$7

### Cactus Pear Margarita

Sauza blanco, triple sec, lime, fresh cactus pear  
\$8

### Prix Fixe Menu

soup cup, fettuccine, blueberry cheesecake  
\$23

Chef: Nick Quiroz  
General Manager: Jose Ramos  
Assistant Manager: Lidia Bernal  
Kitchen Manager: Ricardo Castro  
Host(ess): Anthony, Violet, Carlos  
Bartender: Mauricio Hernandez  
Servers: Katia, Claudia, Ricardo, Pat, Derron, Mary Ann  
Kitchen Staff: Enrique, Arturo, Aldo, Alvaro, Mark, Francisco