

Farm to Fork Week  
4 Courses for \$25\*  
July 22 - July 29, 2018  
July 28<sup>th</sup> Closed

**Course one** (Choose one)

Corn chowder soup  
House salad w/ mango vinaigrette dressing

**Course two** (Choose one)

Portabello mashrooms  
Stuffed portabello mushroom with sauted spinach,roasted poblano,bell peppers,Chorizo and melt oxaca and monterrey cheese served with guajillo sauce

Fiesta nachos with chicken  
tortilla chips layered with refried beans,pico de gallo,sour cream and queso fresco

Shrimp tacos dorados  
Corn tortilla filled with shrimp ,cheese and pico de gallo , and deep fried,topped with shredded Lettuce,sour cream and queso fresco.

**Course three** (Choose one)

Chicken molcajete  
Pan seared chicken breast, served in a hot molcajete (Volcanic stone bowl)  
**select your Sauce. spicy green sauce or red guajillo (not spicy)**  
Garnish with fresh cactus salad,queso fresco and avocado

Tilapia poblana  
Pan seared tilapia filet topped with sauteed roasted poblano and bell peppers ,tomatoes,red onions ,spanish olives and fresh spinach .

Seafood enchiladas  
3 corn homemade tortilla filled with mix of salmon,shrimp,and crab served with chipotle cream sauce.

Pork tenderloin with habanero demiglace  
Pan seared pork tenderloin cooked to perfection topped with saute fresh peaches in a habanero demiglace.

**Course four** (Choose one)

Dessert  
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Tres leches cake

\*plus tax, gratuity & beverage  
No other discounts or offers will be valid during Farm to Fork Week.