

Chef's Specials

Soup:

ASPARAGUS SOUP. Local asparagus, leek, jalapeño, toasted almonds, goat cheese.
Cup \$6 / Bowl \$8

Lunch:

CRISPY SOFT-SHELL CRAB SANDWICH.
Brioche, guacamole, lettuce, tomato.
Oven-roasted red potato, cheddar cheese, crispy
bacon, sour cream
\$16 --Prix Fix \$25--

Dinner:

CRISPY SOFT-SHELL CRAB. Red-potato &
leek mash, toasted pistachios, apple & fennel slaw,
golden-raisin & citrus glaze.
\$20 --Prix Fix \$30--

Dessert:

TAPIOCA PUDDING. tapioca bubbles,
coconut flakes, fruit.
\$8

Blood Orange Rita

Sauza blanco, triple sec, lime, fresh blood orange
\$8

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Bartender: Mauricio Hernandez

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

Servers: Katia, Claudia, Ricardo, Derron, Mary Ann, Perla

Kitchen Staff: Enrique, Arturo, Aldo, Alvaro, Mark, Francisco, Guadalupe

mexicantablerestaurant.com