



CHEF'S SPECIALS

TURKEY MEATBALL SOUP ^{GF}

Turkey, vegetables, white chicken broth, fresh cilantro.
+ Cup \$6 / Bowl \$8

BEEF SALAD - \$12

Spring mix, golden & red beets, mandarin wedges,
goat cheese, toasted almonds, citrus vinaigrette.

SHORT RIB BUCATINI

Bucatini pasta with beef short rib, sautéed oyster mushrooms, oven
roasted butternut squash, blue cheese and guajillo sauce, preserved
lemon, hazelnut crumbles, fresh cilantro
+ Lunch \$14 / Dinner \$18

SWEET POTATO BREAD PUDDING - \$7

vanilla ice cream, bourbon sauce

PRIX FIX MENU - \$25

Meatball soup cup or small beet salad, Bucatini, Bread Pudding

Cocktails:

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

Hosts: Carlos, Gianfranco

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

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