



MEXICAN table

CHEF'S SPECIALS

SUNCHOKE SOUP LOCAL

Creamy parsnip-sunchoke soup, smoked paprika croutons, toasted hazelnuts.

+ Cup \$6 / Bowl \$8 +

BEET SALAD - \$12 GF

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

SEAFOOD ENCHILADAS

Shrimp, scallops, crab meat, cauliflower, and, cassava fondue in corn tortillas; rice, black beans, sour cream, scallions.

+ Lunch \$13 / Dinner \$17 +

CARAMEL APPLE CRUMBLE - \$7 LOCAL

Apples, oatmeal, walnuts, cranberries, brown sugar and cinnamon.
Vanilla ice cream

PRIX FIX MENU - \$22

Sunchoke soup cup or small beet salad, seafood enchiladas, and, apple crumble

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, Juan, Gianfranco

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

Kitchen Staff: Enrique, Arturo, Andres, Israel, Marco Antonio, Guadalupe, Aldo, Mark, Tyreek

