

MEXICAN table

CHEF SPECIALS

Mushroom Soup LOCAL

Cream based five local mushrooms (button, cremini, shiitake, portabella, oyster) garlic croutons, cotija cheese, truffle oil.

Pork Carnitas

Three pork tacos with sliced avocado, pineapple slaw, and choice of green tomatillo salsa or salsa brava; side of re-fried beans.

Strawberry Rhubarb Crisp LOCAL

topped with vanilla ice cream

Prix Fix Menu

Cup of mushroom soup, two pork tacos & crisp

House Paloma

Hornitos Blanco, lime, agave, grapefruit soda

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Bartender: Mauricio Hernandez

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

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

Kitchen Staff: Enrique, Arturo, Aldo, Andres, Jose, Mark, Francisco, Guadalupe