

MEXICAN table

CHEF'S SPECIALS

Appetizer:

Mex-terranean Sampler - \$13 **V**

Avocado hummus, roasted eggplant & tomato dip, rice & mint grape leaves, grilled pita bread.

Salad:

Santa Fe Salad - \$11

Spring mix, black beans, corn, tomatoes, red onions, avocado, yellow & white cheese, tortilla strips, chipotle ranch dressing.

+ Add grilled chicken \$3, shrimp \$5 or scallops \$6

Entrée:

Acelga Tacos - \$14 **LOCAL GF V**

Sautéed Swiss chard with black beans and chorizo, onions, blue corn tortillas, guacamole, salsa brava.

Dessert:

Avocado Cheesecake - \$7

Prix Fix Menu - \$23

Cup of soup or small salad, acelga tacos & cheesecake

Cocktails:

Watermelon Margarita - \$7

House Paloma - \$10

Hornitos blanco, fresh lime, organic 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, Sabrina

Servers: Katia, Claudia, Ricardo, Derron, Emma, Perla, Javier

Kitchen Staff: Enrique, Arturo, Aldo, Jose, Israel, Andres, Guadalupe