



South American Fusion Menu

Choice of soup or salad:

Chicken Tortilla Soup

homemade chicken broth with roasted chicken chunks, vegetables, chipotle chiles, lime juice, and tortilla strip garnish

~OR~

Citrus and Jicama Salad (Vegan)

sweet ruby grapefruit and mandarins, crunchy jicama, and cotija cheese with organic artisan lettuce and citrus vinaigrette

Choose two of the following three entrees:

Chicken Chile Verde

smoked chicken simmered with our handcrafted verde sauce made from fresh tomatillos, lime juice, cilantro, and pasilla chiles

~OR~

Pork Carnitas with Chipotle and Honey

pork shoulder dry rubbed and smoked to tender perfection, served with a sweet and spicy chipotle honey glaze

~OR~

Black Bean Enchiladas (Vegetarian, Vegan version available without cheese)

corn tortillas layered with refried black beans, caramelized onions, cheddar cheese, and our homemade red enchilada sauce

Served with:

Kokuho Rose Spanish Rice Blend (Vegan)

heirloom rice from Koda farms with organic red quinoa

~AND~

Organic Seasonal Vegetables (Vegan)

Choice of dessert:

Churros with Cinnamon Sugar and Caramel (Vegetarian)

~OR~

Tres Leches Cake with Caramel and Whipped Cream Frosting (Vegetarian)
