

# CHEF SPECIALS



## Soup:

### WILD RAMP & JALAPEÑO LOCAL

Vegetable broth, garlic croutons, toasted almonds,  
cotija cheese  
+ Cup \$6 / Bowl \$8 +

## Entrée:

### CHICKEN & ASPARAGUS ENCHILADAS LOCAL

corn tortillas, chicken, asparagus, wild ramps, corn, ricotta & mozzarella  
cheese; green poblano pepper sauce, sour cream, black beans, rice.  
+ Lunch \$13 / Dinner \$16 +

## Dessert:

### MANGO CHEESECAKE - \$8

### PRIX FIX MENU - \$24

Cup of soup, enchiladas & dessert

### BLOOD ORANGE RITA - \$8

Sauza blanco, triple sec, lime, fresh blood orange

**Chef:** Nick Quiroz

**General Manager:** Jose Ramos

**Assistant Manager:** Lidia Bernal

**Kitchen Manager:** Ricardo Castro

**Bartender:** Mauricio

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

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

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