

Spring
Restaurant Week
March 18-23

FOUR COURSES FOR 25

COURSE ONE

CARNITAS FIESTA NACHOS

Homemade tortilla chips layered with refried beans ,pico de gallo, sour cream, queso fresco,avocado and carnitas

HOMEMADE GUCAMOLE

Handmade to order with fresh avocado and squeeze lime juice. Garnish with pico de gallo and served with
Homemade tortilla chips

TACOS DORADOS

Pulled chicken and oaxaca cheese rolled up in a corn tortilla deep fried ,topped with lettuce ,sour
cream and queso fresco

CHICKEN TINGA QUESADILLA

Handmade oval shape tortilla folded in half cover with shredded lettuce,sour cream and queso fresco

COURSE TWO

HOUSE SALAD

House salad with mango tequila vinaigrette or chipotle ranch dressing

COURSE THREE

SHRIMP ENCHILADAS

handmade corn tortillas filled with shrimp and cheese covered of your select of sauce
Green tomatillo spicy– Red guajillo (not spicy) or Traditional mole poblano (mild) Garnish with shredded lettuce ,
sour cream and queso fresco.

PORK CHOP MEXICANO

Pan seared french cut pork chop topped with homemade roasted poblano and bell peppers,jumbo lump
Crab and melt monterrey and oaxaca cheese, finished with chile de arbol cream sauce

STUFFED SALMON

Alaskam salmon stuffed with pumpkins blossoms and oaxaca cheese finished with spicy green tomatillo sauce.

POLLO SAN LUCAS

Pan seared chicken breast finish with sautee white and oyster mushrooms , in our homemade red
guajillo chile sauce .

MOLCAJETE DE POLLO

Pan seared chicken breast, served in a hot molcajete (Volcanic stone bowl)
select your Sauce. spicy green sauce or red guajillo (not spicy) Garnish with fresh cactus salad.
queso fresco and avocado

COURSE FOUR

CHURROS

FLAN