



DINNER MENU

January 10th - February 7th

ANTOJITOS *Appetizers*

A choice of one

Baja Ceviche Clasico Shrimp & red snapper marinated in fresh squeezed lime and serrano chile tossed with tomatoes, red onion and cilantro

Sangria Blanca

Spicy Calamari Fried in a light jalapeño-tempura batter served with chipotle aioli

Mirassou Moscato, California

Mexican Caesar Crisp romaine hearts, creamy cilantro dressing and cotija cheese topped with crispy tortilla strips

Kendall-Jackson 'Vintner's Reserve', Chardonnay, California

Tequila Lime Soup

Sangria Roja

PLATOS FUERTES *Entrées*

A choice of one

House Margarita or Bottled Mexican Beer

Sizzling Fajitas Served on a cast iron skillet with onions, peppers, tomatoes and nopales with spanish rice and refried beans. Choice of grilled chicken or adobo steak

Enchiladas Verdes Two chicken enchiladas smothered in a tangy fresh roasted tomatillo sauce, topped with melted jack cheese, served with spanish rice and refried beans

Carne Asada All natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, spanish rice, refried beans and choice of tortillas

Salmon a la Plancha en Pasilla Green Chile Seared salmon with a pasilla green chile sauce, mango relish, jalapeño mashed potatoes and seasonal vegetables

POSTRES *Desserts*

A choice of one

Fried Ice Cream

Coconut Flan

Sparkling Wine

\$29 PER PERSON

not including tax and gratuity

WINE/BEER/MARGARITA PAIRING | \$12 PER PERSON