

Special Week Menu

Chef Driven Menu Created by Omar Ortiz

THREE COURSE DINNER STARTING AT \$45

STARTERS

PORK BELLY AL PASTOR

Avocado Aioli, Hibiscus - Pickled Onion, Cilantro,
Pineapple, Gatrique

TUNA TOSTADA

Ahi Tuna, Fried Corn Tortilla, Chipotle Mayo, Avocado,
Crispy Onions, Salsa Macha (contains nuts)

ELOTE

Ponzu Mayo, Cotija, Aomori, Lime, Crema, Togarashi, Black Bean Puree

ENTREE

BIRRIA SHORT RIB

Corn Silk, Roasted Broccoli, Confit Baby Carrots

CAULIFLOWER STEAK

Black Garlic Mole, Cotija, Black Bean and Corn Relish

PAN ROASTED SALMON

Chorizo Gnocchi, Tomato Cream Sauce, Blistered Cherry Tomatoes

RIBEYE STEAK 16oz +\$20

Poblano Potato Emulsion, Sun-dried Tomato
Chimichurri, Roasted Broccoli

DESSERT

HORCHATA PANNA COTTA

Blackberry Compote, Cornflake Crunch

TEQUILA FLIGHT (\$20)

FORTALEZA * ARTENOM * DON FULANO

NAKED & FAMOUS (\$15)

Victorioso Mezcal, Aperol, Yellow
Chartreuse, and Lime Juice

HIBISCUS MARGARITA (\$12)

Corazon Tequila, Hibiscus, Lime and Agave

BAD ASS MARGARITA (\$35)

Remy Martin, Clase Azul, Agave, Lime,
Lemon and Orange Bitters

Menu Will Be Available Until Monday May 4th

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Risk of Foodborne Illness