



CINCO DE MAYO DINNER MENU

CENA

POZOLE	pork shoulder hominy cilantro radish lime	8
ELOTE	corn cotija lime chile	8
TOTOPOS Y GUACAMOLE	house corn chips guacamole	9
EMPANADAS DE CONEJO	braised rabbit mole carrot top salsa verde crema	13
CEVICHE	citrus scallop and shrimp mango corn cherry tomato serrano and fresno chile	16
TOSTADAS DE PULPO	salsa macha avocado queso fresco squid ink aioli	17
TACOS AL PASTOR	pork pineapple red onion cilantro lime rice black bean	19
ENCHILADAS CON CHILE ROJO	braised chicken corn tortilla cilantro lime rice black bean	23
ASADA BURRITO	flank steak pepper jack cheese cilantro lime rice black bean	24
TAMAL DE PATO	duck confit mole roasted cabbage pepita	26

DULCE

FLAN		8
HORCHATA BREAD PUDDING		8
ABUELITA MEXICAN CHOCOLATE POTS DE CRÈME		8

DATE:

5/5/22

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*