



January 12–21, 2024

\$45

COURSE 1 – To Start

Suggested drink pairing: Raspberry Sandia Margarita – \$13

- Pozole Rojo served with Chips and Salsa

Pozole is the best comfort food! An amazing mushroom traditional pozole stew in a green tomato sauce. Garnished with cabbage, radish and oregano. No meat in this dish!

COURSE 2 – Amuse Bouche

- Shrimp-Chipotle Bacon Brocheta

Who could imagine so much flavor in one beautiful bite! Shrimp and bacon in a creamy-spicy chipotle sauce on toasted buttered bread topped with crisp shredded cabbage.

COURSE 3 – Shared Course

- Flautas with Carnitas OR Seasoned Smashed Potatoes

Choose savory tender carnitas or creamy mashed potatoes in these crispy rolled and fried corn tortillas, served with our famous fundido cheese and topped with poblano crema. Served with salsa roja, guacamole and black beans.

Course 4 – Entrée (choose one)

Suggested drink pairing: Pepino Jalapeño or Pineapple Jalapeño Margarita – \$12.50

- Carnitas de la Plaza
Braised and simmered pork carnitas. Fork tender and full of flavor, these are served with beans, rice, pico de gallo, chile de arbol salsa and a roasted jalapeño. Fresh, warm corn tortillas on the side.
- Fire Roasted Chicken
Perfectly seasoned fire roasted chicken with our signature mole poblano topped with radish and served with rice
- Mole Enchiladas
One enchilada stuffed with shredded seasoned chicken, topped with mole poblano. Served with rice and beans
- Cheese Tamale
Hand-crafted masa corn tamales filled with Oaxacan cheese and jalapeño strips. Served with rice and beans

Course 5 – Postre (choose one)

Suggested drink pairing: La Sweet Chingona – \$12

A sweet ending to your meal. In México, dessert is an important part of any great meal.

- Traditional Mexican Flan
Creamy and satisfying, with a sweet caramelized sugar top
- Churros
Tender on the inside and wonderfully crunchy on the outside, these are quickly fried and rolled in cinnamon sugar. Enjoy with our creamy vanilla ice cream
- Tres Leches Cake
Sweet and moist, this '3 milk cake' is so creamy you will savor every spoonful. Served with our dulce de leche sauce and topped with fresh whipped cream

**Excludes alcohol, tax & gratuity*