



FOUR-COURSE FOR ~\$45~

COURSE 1 // POZOLE.

Traditional Mexican stew made with pork & hominy in a guajillo sauce.

COURSE 2 // SHRIMP BRUSCHETTAS.

Two tender shrimp in a creamy chipotle sauce with smoky bacon served on toasted bruschetta and topped with our famous Cosecha sauce.

COURSE 3 // CARNE ASADA PLATTER

Tender grilled beef served with frijoles puercos with chorizo, rice, and tortillas. OR a combination of chicken Mole and creamy salsa verde with vegetables.

COURSE 4 // CHURRO AND ICE CREAM OR FLAN

LA COSECHA DINE | DOWNTOWN VEGETARIAN MENU

COURSE 1 // GREEN HOMINY MUSHROOM POZOLE (vegan)

COURSE 2 // GRILLED CAULIFLOWER CEVICHE (vegan)

COURSE 3 // ENCHILADAS DE CALABACITA

(vegan) or plant-based Tacos de Papa

COURSE 4 // DESSERT

LA COSECHA SUGGESTED | DRINKS

LA COSTENITA

Mezcal, pineapple, coconut, orange juice and lime juice

LA BONITA

Prickly Pear Tequila, agave, lime juice

