



FIRST COURSE

Spicy Halibut Ceviche*

Red Aguachili, Cucumber, Pineapple, Coconut, Red Onion, Cilantro, Chili Meco **gf**

Organic Beet Salad

Arugula, Local Citrus, Salsa Macha, Mint, Peanuts, Queso Fresco **gf v**

Roasted Bone Marrow

Pumpkin Seed Crunch, Lime, Onions, Tortillas, Mezcal-Pasilla Salsa **gf df**

Sikil Pak Salad

Baby Gems, Roasted Pepita Dip, Jicama, Cucumber, Tomato, Chilis, Sesame, Agave-Lime Dressing **vg gf**

Grilled Whole Wings

Habanero, Sesame, Lime, Red Onion, Cilantro **gf**

Very Spicy

gf - Gluten Free / **v**- Vegetarian / **vg** - Vegan/ **df** - Dairy Free

SECOND COURSE

Chili Relleno*

Spicy Shrimp, Oaxaca Cheese, Corn, Guajillo Sauce, Cilantro Rice **gf**

Mesquite Grilled Achiote Chicken

Black Beans, Scallion-Cilantro Rice, Guacamole, Sour Cream, Limes, Tortillas **gf**

Sweet Potato Enchiladas

Kale, Squash, Plant Based Cheese, Rice & Beans Red/Green or Mole Sauce **gf vg**

Costillas De Rez

Beef Ribs, Charro Beans, Cactus, Onions, Cilantro, Chilies, Grilled Tortilla

Carne Adobada

Braised Beef, Guajillo Chile, Tortillas, Avocado, Cilantro, Sliced Onion **df**

Green Chile Pork Chimichanga

Braised Pork, Green Chilis, Oaxaca Cheese, Cilantro, Rice & Beans, Red/Green or Mole Sauce, Sour Cream, Guacamole

THIRD COURSE

Tres Leches Cake

Chiffon Cake, tres Leches Syrup, Strawberry, Chantilly

Panna Cotta

Coconut panna cotta, passion fruit, marshmallow, pineapple

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* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS