



Arizona Restaurant Week

SEPTEMBER 20TH - 29TH, 2024 \$33 PER PERSON

APPETIZER

Posole Verde (gf)

Chicken, hominy & chilies, cabbage, radishes; served with a warm flour tortilla

Shrimp Ceviche (gf*)

Celery, cucumber, red onion, cilantro, Fresno chillies, avocado, tomato, lime; served with plantain chips

Watermelon Salad (gf, vg)

Cucumber, mint, cherry tomatoes, cotija cheese, pickled Fresnos, tamarind paste & tajin

**chips are fried in a shared frier with not gluten free items*

ENTREE

Beef Tenderloin

Crisp (tater tot) cakes made with jalapeño bacon & shredded potato, topped with two grilled tenderloin steaks and jalapeño cheese sauce; served with asparagus spears & roasted tomato

Chicken and Waffles

Bone-in crispy skin half chicken, chorizo country gravy, hot honey, fried Fresno chilies

Mexi-Loaf (gf)

Ground beef meatloaf, red peppers, jalapeños, onion, crushed corn chips, salsa and cheddar jack, chipotle ketchup and jalapeño bacon; butter mashed potatoes and grilled vegetables

Salmon and Corn Cakes

Sweet savory vegetable corn cake, grilled 6oz salmon, mango salsa and asparagus spears

Wild Mushroom Spinach Enchiladas (gf)

Corn tortillas rolled around spinach, queso asadero, wild mushrooms, red chili sauce; rice with corn, black beans, cilantro, red peppers & toasted pumpkin seeds

DESSERT

Blackberry Flan (gf)

Sweet cream, fresh blackberries

Tres Leches

Rumchata, cinnamon whipped cream

Extra Anejo Tequila

Aged sweet smooth sipping tequila; served with orange & cinnamon

FEATURED DRINKS \$12

Spicy Chingona

Prickly Pear Vodka, Tito's Vodka, prickly pear, lime juice, muddled jalapeño

You Da Pom

Campo Bravo Blanco, Pama Pomegranate Liqueur, lime juice, pomegranate syrup; raw sugar rim