

October Specials

Entradas

Heirloom Blue Corn Tlacoyos \$11.95

Hand-pressed masa cakes, crafted from heirloom blue corn, filled with queso fresco and black beans, nopales con rajas, salsa verde cruda, citrus crema

Plato Fuerte

Chuletas de Cerdo al Mole Pipián Verde \$22.95

Grilled pork chops finished with a silky pumpkin seed-green chile mole, served with cilantro lime rice and roasted acorn squash

Postre

Calabaza en Dulce con Helado de Vainilla \$8.95

Warm acorn squash, slow-cooked with molasses, cinnamon, and vanilla, topped with Carmel sauce, vanilla bean ice cream, topped with Spiced Pumpkin Seeds