



Dinner Menu

\$39

Per person

FIRST COURSE

GRILLED PEACH SALAD

Fire-grilled peaches are layered over young spring greens, accompanied by panela cheese, and finished with a vibrant strawberry vinaigrette and delicate seasonal herbs.

add 6 oz grilled Chicken | 8 Steak | 15 Salmon | 12

CACTUS PRICKLY PEAR SHRIMP CEVICHE

Citrus-cured shrimp with Cactus prickly pear, crisp cucumber, creamy avocado, red onion, and fresh cilantro. Accompanied by crispy green plantain chips.

MEXICAN GARDEN EMPANADA

Two handcrafted squash blossom empanadas served with silky avocado aioli, seasonal gardens.

SECOND COURSE

MOLE VERDE BELLY TACOS

Authentic (2) street-style tacos served on handcrafted corn tortillas, filled with slow-braised pork belly and finished with our vibrant house-made mole verde.

STEAK WITH ROASTED PINEAPPLE MOLE

8 oz. wood-grilled steak served over our signature pineapple mole, finished with grilled pineapple and pickled red onions, and served with quinoa potosina.

add grilled shrimp wrapped in bacon | 6

POLLO AL PASTOR

Marinated grilled chicken al pastor served with fire-grilled pineapple, pickled onions, handmade corn tortillas, and a warm quinoa and cactus salad.

THIRD COURSE

PAN DE ELOTE

Traditional Mexican sweet corn bread served warm with artisanal prickly pear jam.

MINI CHALUPASPLIT

Bunuelo shell smothered with cinnamon sugar, filled with chopped bananas, berries, slices almonds, topped with vanilla ice cream & chocolate.

Restaurant will donate \$3 from each dinner sold. Food Bank will provide 9 meals from this donation.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any allergies.



Drink Menu

PRICKLE PEAR MARGARITA | 14

Red Prickle pear, Tesoro azul tequila, mixed with our House margarita.

SMOKE PINEAPPLE TANGERINE MARGARITA | 14

Grilled pineapple, tangerine fresh juice, viviente mezcal, jalapeno, mixed with our top shel margarita.

SPICY PASSION MARGARITA | 14

Passion fruit, San Matias tequila silver, orange liquor, lime juice, jalapeno and agave.

CARAJILLO | 14

Casa Maestri Espresso Tequila, licor 43, piloncillo agave, expresso.

CORONA CITRUS BEER | 5

corona sunbrew citrus cerveza is a 4.5% ABV mexican Lager brewed with real orange and lime peels and splash of real citrus juice.

Mocktails

THE GIVING GARDEN | 10

Fresh Watermelon, Mint, lime juice, agua de piedra.

SMOKY TANGERINE | 10

Grilled pineapple, tangerine fresh juice, jalapeno, Almave Humo Distilled Non-Alcoholic Blue Agave.