



# Restaurant Week

\$35 per person

## Antojito Uno

### Ceviche con cítricos

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

### Nopalitos en pasilla de Oaxaca

Fresh cactus paddles tossed in a pasilla de Oaxaca chile oil with pickled onion, serrano chile, queso fresco and green beans

### Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, grapefruit, orange, radish and avocado, with a tamarind dressing

### Ceviche de Culiacan

Marinated bass with shredded green cabbage, serrano, lime, onion, cilantro, tomatillos, and housemade salsa pequin

## Antojito Dos

### Albondigas enchipotladas con queso doble crema

Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro

### Col de bruselas estilo San Quintín

Crispy Brussel sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

### Pescadilla Sinaloa

Smoked fish cooked in a traditional broth served in crispy house-made corn tortillas, pickled slaw and a chile pequin salsa

### Tortilla soup

Peasant style soup with chicken stock, tomatoes, garlic, onion and tortillas garnished with crispy tortilla strips, avocado, cilantro and queso fresco

## Antojito Tres

### Camarones al mojo de ajo negro

Wild caught Gulf Coast white shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

### Tamal verde

Shredded chicken tamal with green sauce of tomatillo, chile, garlic and cilantro

### Frijoles rebozero

Heirloom Rebozero beans, fresno chiles and seasonal vegetables in a mulato chile dressing

### Costilla de puerco en mole verde

Braised pork spare ribs served with a green Oaxacan mole of tomatillos, tomatoes, garlic, cumin and epazote with braised spare ribs and crispy fried amaranth

## Tacos

### Carnitas estilo Michoacán con salsa de tomatillo

Confit of Rocky Hollow Farm baby pig with green tomatillo sauce, pork rinds, onions and cilantro

### Chilorio de res

Shredded beef braised in a rich and tangy sauce of pasilla and guajillo chiles, topped with white onions

### Pollo a la parrilla con aguacate

Grilled marinated chicken thigh with guacamole and grilled green onion

### Taco de frijoles y requeson

Vegetarian frijoles refritos with house made sour orange requeson cheese, salsa chiltamate and garnished with onions and cilantro

## Postre

### Pastel de tres leches con piña

A traditional cake, soaked in Coruba rum and three milks, with rum-milk espuma and compressed pineapple, served with a scoop of caramel ice cream

### Flan de camote

Sweet potato flan with local apple sorbet, vanilla bean compressed apples and tamarind sauce



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## Beverages

### By the glass:

Evodia, Grenache \$7

Protocolo, White blend \$7

Arizona Stronghold, "Dayden" Rose \$9

Sauvage, "Gruet" Blanc de blanc \$10

### By the bottle

Bichi, "No Sapiens" Dolcetto \$50

Arizona Stronghold, "Dayden" Rose \$35

Ramey, Claret \$50

Avancia, Godello \$50