



Restaurant Week

\$35 per person

Choose one from each course

Antojito Uno

Ceviche con cítricos

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

Ensalada de remolachas con berros

Roasted beet salad with a walnut piñón, epazote crema, pickled red onion and watercress

Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, grapefruit, radish, cucumber, avocado and red cabbage with a papaya-grapefruit dressing

Ceviche de Culiacán

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 Brussels 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

Sopa de tortilla

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 a 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 res con chilmore

Local dry-aged beef ribs served with a pumpkin seed, ancho chile and epazote chilmore sauce

Tacos

Cochinita pibil con cebolla en escabeche

Yucatán-style pit barbecued Rocky Hollow Farms pork with Mexican sour orange and pickled red onion

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 requesón

Vegetarian frijoles refritos with house made sour orange requesón cheese, salsa chiltomate, 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





Restaurant Week Beverages

Featured Wines

By the glass:

Raventos i Blanc Cuvée Josè 2015, Spain \$15/\$60

LA Cetto Chardonnay 2014, Mexico \$9/\$36

McPherson Albarino 2016, TX \$12/\$48

Qupé Syrah 2015, CA \$13/\$52

Evodia Garnacha 2017, Spain \$8

By the bottle

Morgan "Double L" Pinot Noir 2013, CA \$103

Agro de Bazan Albarino 2017, Spain \$50

Featured Cocktail: Maracuya Daquiri

Uruapan Charanda rum, passionfruit, lime \$12

