

SAUSALITO RESTAURANT WEEK

TWO-COURSE LUNCH MENU
25 PER PERSON

WELCOME

JICAMA & CUCUMBER chile de árbol | lime | flake salt VG
CHIPS & SALSAS guajillo & roasted tomato | tomatillo VG

APPETIZERS

choice of

CITRUS SALAD VG

Castelfranco radicchio | sweet gem red lettuce | Cara Cara orange | blood orange | red ruby grapefruit | pistachios | cranberry dressing

TORTILLA SOUP

wood-roasted chicken | spring vegetables | avocado | queso Cotija | tortilla ribbons

ENTRÉE

choice of

CARNE ASADA TACOS

flank steak | charred tomatillo salsa | caramelized red onion | cilantro

ASPARAGUS TACOS VG

sugar snap pea | black bean purée | fried leeks | salsa verde

ENCHILADAS DE POLLO MOLE MANCHAMANTELES N

roasted chicken | apple | queso Oaxaca | almonds | crema Mexicana

BLUE MASA HUARACHE V

grilled oyster mushrooms | queso panela | pico de gallo | black bean purée | mole amarillo

COCKTAIL +10

PASTORITA

Catedral Espadín mezcal | pineapple | lime

100% GLUTEN FREE

V = vegetarian | VG = vegan | N = contains nuts