

WEDNESDAY PRIX FIXE MENU

\$45 PER PERSON

FIRST COURSE

HOT HONEY CAULIFLOWER (VG)

crispy cauliflower, guajillo hot honey,
cotija dressing

NACHO CON QUESO BLANCO

oaxaca cheese, queso blanco, pico de gallo,
guacamole, green onion, jalapeño, cilantro,
crema drizzle

tinga de chicken 5 + carne asada 8

MARISCOS FRITOS

flash-fried shrimp and calamari, blistered shishitos,
chili pepper relish, epazote aioli

CORN & QUESO FUNDIDO

roasted corn, oxaxaca cheese dip,
crumbled chorizo, roasted poblanos

BRUSSELS SPROUT QUESADILLA (V)

shaved brussels and cabbage, pickled onions,
salsa macha, cashew crema

STREET CORN GUACAMOLE

seasonal corn, queso fresco, avocado,
pico de gallo, toasted sunflower seeds, corn chips

SECOND COURSE

POLLO ASADO

roisserie-style ½ chicken, black bean purée,
rice blanco, salsa criolla

BRAISED PORK SHANK

smoked corn polenta, pickled onions,
cilantro gremolata

POLLO TINGA STREET BOWL

crispy airline chicken, arroz rojo, frijoles negros, cotija
cheese, pico de gallo, esquites, house-pickled onions,
smokey tomato chipotle sauce

FISH TACO

fresh catch paired with fresh toppings &
homemade sauces

WILD MUSHROOM TACO (V)

hen of the woods, shiitake, ají amarillo, fresno,
crispy onions

POLLO TACO

grilled chicken, blistered shishitos,
charred scallion crema, queso fresco

SEASONAL CATCH

seasonal fish prepared to chef's liking
accompanied by seasonal sides

THIRD COURSE

RICOTTA DOUGHNUTS WITH CINNAMON SUGAR & CARAMEL

light & airy ricotta doughnuts, cinnamon sugar,
warm caramel sauce

FLOURLESS CHOCOLATE CAKE

decadent dark chocolate cake, vanilla ice cream,
spiced cacao nib crumble

25% OFF WINE BY THE BOTTLE

SONOMA CUTRER RUSSIAN RIVER RANCHES

CHARDONNAY (CA) ✦ 15 ✦ BTL 55

OYSTER BAY SAUVIGNON BLANC (NZ) ✦ 15 ✦ BTL 55

BANFI PINOT GRIGIO (IT) ✦ 14 ✦ BTL 45

HAMPTON WATER ROSE (FR) ✦ 15 ✦ BTL 55

DAOU CABERNET (CA) ✦ 15 ✦ BTL 55

ELOUAN PINOT NOIR (OR) ✦ 14 ✦ BTL 45

PIATTELLI RESERVE MALBEC (ARG) ✦ 14 ✦ BTL 45

Exclusive "Wine by the Bottle" Menu Available

V = vegan | VG = vegetarian

To accommodate our guests, tables will be limited to a two-hour seating time during peak business hours.