

chef's lunch

featuring authentic and
regionally-inspired specials

2 COURSES \$20

available Monday - Friday

STARTERS

choose one

EL JEFE TACO DE CEVICHE

White fish with sweet potato, aji amarillo,
bacon and pickled red onion

POZOLE VERDE

Traditional Mexican soup with hominy,
chile, roasted garlic and braised pork

ENTREES

choose one

TACOS DE BORREGO

Lamb tacos with pickled jalapeño
and mint salsa verde

CEMITA

Breaded chicken breast sandwich with
Oaxaca cheese and salsa verde, served
with yucca fries and pasilla ketchup

ENCHILADAS SUIZAS CON HONGOS

Roasted mushrooms with tinga, cilantro,
onion and melted Chihuahua cheese

DESSERTS

TO-STAY OR TO-GO

finish lunch with dessert or take one to-go \$5

PAN DE MUERTO ROSA

Warm sweet potato bread pudding
topped with vanilla ice cream and cajeta

FLAN DE ROSA

Vanilla custard with caramel sauce

¡VAMONOS!



mocktails

*Add tequila, mezcal, gin, rum
or vodka for an additional 7.5*

HIBISCUS POMEGRANATE ICED TEA 6

20 oz. pitcher. House-made hibiscus
grenadine, iced tea

STRAWBERRY-MANGO 6

Fresh strawberries,
mango purée, lemon

CUCUMBER MINT REFRESCO 6

Fresh cucumber juice, mint,
lemon, sparkling water

NON-ALCOHOL MICHELADA 8

N/A beer, Cholula, Worcestershire,
lime, guajillo salted rim

AGUA FRESCA 4.5

JARRITOS GRAPEFRUIT 4

JARRITOS MANDARIN 4

JARRITOS TAMARIND 4

MEXICAN COCA-COLA 4

*Mocktails created by our Master
Mezcalier and Beverage Director*

COURTENAY GREENLEAF

*recently featured in Wine Enthusiasts
Top 40 Under 40 for 2017*

