



Customize Your Menu ...

For The Table

\$5^{each}

Arroz con Plantains

White rice studded with plantains and cilantro

Fried Plantains

With crema and Cotija cheese (contains dairy)

Queso Añejo Mashed Potatoes

Mashed Yukon potatoes, aged Cotija cheese (contains dairy)

Grilled Calabacitas

Grilled Mexican squash with garlic mojo

Black Beans Refritos with Queso Fresco

Classic mashed black beans (contains dairy, Pork)

\$65.00 ++ PER PERSON

REGULAR COFFEE AND SODAS

ARE INCLUDED IN PRICE.

A 20% GRATUITY CHARGE

WILL BE ADDED TO YOUR

CHECK.

STARTER

COCTEL VERDE

FLORIDA PINK SHRIMP AND BAJA BAY SCALLOPS, TANGY SERRANO-TOMATILLO SALSA, LIME, JICAMA, AVOCADO, WARM TORTILLAS CHIPS. (CONTAINS SHELLFISH).

MAIN COURSE SELECTION

CHOICE OF 1:

CARNE ASADA

RED CHILE-MARINATED CREEKSTONE NATURAL BLACK ANGUS STEAK, BLACK BEANS REFritos WITH COTIJA CHEESE, CARAMELIZED PLANTAINS WITH CREMA AND QUESO FRESCO, TOMATILLO SALSA, WARM CORN TORTILLAS. (CONTAINS DAIRY, PORK)

SHRIMP MOJO DE AJO

PAN ROASTED FLORIDA PINK SHRIMP WITH MOJO DE AJO (SLOW-COOKED GARLIC, OLIVE OIL, LIME, CHIPOTLE), PLANTAIN RICE, GRILLED CALABACITAS, WARM CORN TORTILLAS. (CONTAINS SHELLFISH)

OAXACAN RED CHILE CHICKEN

CRISPY HALF CHICKEN, OAXACAN RED MOLE, PLANTAIN RICE, WARM CORN TORTILLAS. (CONTAINS GLUTEN)

DESSERT FAMILY STYLE

CHOICE OF 1:

COCONUT LIME CUATRO LECHES

SPONGE CAKE SOAKED WITH FOUR MILKS TOPPED WHIPPED CREAM, TOASTED COCONUT, FRESH BLACKBERRIES, AND LIME ZEST (CONTAINS GLUTEN, DAIRY, SEEDS)

PECAN PIE BAR

WITH MEXICAN VANILLA ICE CREAM-CHOCOLATE SAUCE. (CONTAINS DAIRY, GLUTEN, NUTS)