



GROUP DINING

Lunch Menu





FAMILY *Style*

Guacamole Verde

Roasted poblanos, roasted tomatillo, toasted pepitas, cilantro and onions (contains seeds)

MAIN COURSE *Selection*

CHOICE OF ONE

Beet-Mango Salad

Roasted beets, Mexican mangos, little gem lettuces, goat cheese, crunchy pumpkin seeds, red onion, chipotle agave dressing (contains dairy, seeds)

Add a protein to your salad:

Grilled chicken breast • +6

Mojo garlic grilled shrimp • +8

Creekstone natural carne asada • +8

Roasted Vegetables a la Mexicana for Making Soft Tacos

Grilled calabacitas, roasted corn, poblano lime crema, cotija cheese, cilantro, garlicky red bean refritos served with warm corn tortillas (contains dairy)

Pepito Torta

Slow-cooked short ribs, Chihuahua cheese, black beans, pickled jalapeños, arugula, cilantro crema, chipotle salsa, taquería salad (contains dairy, gluten)

DESSERT *Family Style*

Coconut Lime Cuatro Leches

Sponge cake soaked with four milks topped whipped cream, toasted coconut, fresh blackberries, and lime zest (contains gluten, dairy, seeds)

Customize YOUR MENU

FOR THE TABLE

\$6 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)

Garlicky Red

Bean Refritos

Creamy garlic and chipotle mashed red beans (contains dairy)

Roasted Cauliflower

Creamy tomatillo sauce, melted Chihuahua cheese (contains dairy)

\$27.00 ++ PER PERSON

Regular coffee and sodas are included in price.

A 21% gratuity charge will be added to your check.

