



# GROUP DINING

*Mexicana Plata Menu*







## STARTER

**Chips and Salsa**  
Smoky chipotle, herby salsa verde

## MAIN COURSE *Selection*

CHOICE OF ONE

**Carne Asada for making Soft Tacos**  
Grilled steak, poblano rajas, black beans refritos (contains pork) with queso fresco, salsa verde, guacamole, served with corn tortillas (contains dairy)

**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)

**Red Chile Chicken Enchiladas**  
Just-made corn tortillas, chipotle chicken filling, guajillo chile sauce, Queso Chihuahua, crispy onions, black beans refritos (contains pork, 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)

**\$45.00 ++ PER PERSON**

*Regular coffee and sodas are included in price.*

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

