



GROUP DINING

Xtra Anejo Menu





STARTER

Coctel Tropical

Florida Pink Shrimp and Baja bay scallops, tangy serrano-tomatillo salsa, lime, jicama, cucumber, pineapple, avocado, warm tortilla chips (contains shellfish)

MAIN COURSE *Selection*

CHOICE OF ONE

Carne Asada

Garlic and red chile-marinated Creekstone Natural Black Angus steak, black beans refritos with queso fresco, caramelized plantains with crema and Cotija cheese, tomatillo salsa, warm corn tortillas (contains dairy, pork)

Chipotle Shrimp

Pan Roasted Florida Pink Shrimp, spicy chipotle salsa, roasted calabacitas, avocado, cotija, cilantro and onions, plantain rice, warm corn tortillas. (contains shellfish and dairy)

Oaxacan Red Chile Chicken

Crispy half chicken, Oaxacan red mole, plantain rice, warm corn tortillas. (contains 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)

\$65.00 ++ PER PERSON

Regular coffee and sodas are included in price.

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

