



GROUP DINING

Mexicana Anejo Menu





STARTER

Guacamole & Chips

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

MAIN COURSE *Selection*

CHOICE OF ONE

Carne Asada for Making Soft Tacos

Grilled steak, poblano rajitas, black beans refritos (contains pork) with queso fresco, salsa verde, guacamole, served with corn tortillas (contains dairy)

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)

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

\$7 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)

\$10 Add Mojo Garlic grilled Shrimp to your steak

\$52.00 ++ PER PERSON

Regular coffee and sodas are included in price.

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

