



# GROUP DINING

*Xtra Anejo Menu*







## STARTER

### Chipotle Chicken Flautas

Crispy chipotle chicken tortilla "flutes," roasted tomatillo avocado salsa, crema, Cotija cheese, fresh herbs (contains dairy and gluten)

## 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

\$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

**\$65.00 ++ PER PERSON**

*Regular coffee and sodas are included in price.*

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

