



RESTAURANT Week 2016

Lunch

Begin

CHILI CON QUESO

TAMALE POLLO

Entrée

POLLO TINGA FLAUTAS

Chicken tinga rolled in crispy tortillas, topped with with poblano sauce, lettuce, avocado, queso fresco, and sour cream drizzle

MAHI MAHI

Grilled with roasted red bell pepper sauce

Conclude

MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce

CHURROS

Drizzled with chocolate raspberry sauce, with Grand Mariner cajeta to dip

15 per person

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked.

Please direct any food allergy concerns to the manager prior to placing your order.