



\$40 per person

Restaurant Week 2023

All restaurant week menus come with chips and salsa to start

Chips & Salsa *cilantro, lime*

FIRST

CHOOSE ONE:

El Vez Guacamole
*tomato, onions, jalapeño,
cilantro, lime*

Nacho Mamma
*queso mixto, black beans, salsa
ranchera, sour cream,
pickled red onion & jalapeño*

Mexican Chopped Salad
*romaine, watercress, pepitas, tomato,
chayote, corn, black beans,
queso fresco, corn tortillas,
lemon-avocado dressing or
cumin-lime vinaigrette*

SECOND

CHOOSE ONE:

Carne Asada
*grilled flat iron, jalapeño creamed corn,
tomatillo escabeche*

Shrimp a la Veracruzana
*verde rice with peas and carrots,
tomato-olive sauce*

Chicken Tacos
*chihuahua cheese, avocado,
tomatillo & tomato salsa, crema,
served with black beans and rice*

THIRD

CHOOSE ONE:

Tres Leches Cake
with strawberries

Churros
with mexican chocolate sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FEATURED COCKTAIL

Don't Call it a Cosmo \$13

*haku vodka, white cranberry juice, sage simple syrup,
caramelized cranberries, orange sugar rim*