



**\$45 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*

## **FEATURED COCKTAIL**

**Don't Call it a Cosmo** \$13  
*haku vodka, white cranberry juice, sage simple syrup,  
caramelized cranberries, orange sugar rim*

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