

DINE OUT MENU

\$20.00 per person set menu

APPETIZERS

Sope

A little masa boat filled with refried black beans, your choice chicken, shredded beef or carnitas. Topped with lettuce, green salsa, sour cream and feta cheese.

» *Beverage pairing: Dos Equis (XX) Lager. . . . \$6.65*

Scallop Ceviche

Scallops marinated in fresh lime juice and mixed with tomatoes, red onion, red pepper, cilantro and jalapeño peppers. Served with flour tortilla chips.

» *Beverage pairing: Cuervo Tradicional Silver. . . . \$5.75*

Mushroom Quesadilla

A grilled flour tortilla filled with cheese, mushrooms, onions and fresh epazote (Mexican herb). Served with sour cream & salsa.

» *Beverage pairing: Cedar Creek White. . . .6oz \$6.25 // 9oz \$9.25 // Btl \$25.95*

ENTRÉES

Chile Verde

Cubed pork simmered in a green tomatillo, poblano and serrano pepper sauce. Served with white rice and flour or corn tortillas.

» *Beverage pairing: Cerveza Pacifico. . . . \$6.65*

Chicken Mole Enchilada

A corn tortilla rolled with roasted chicken, covered in our traditional mole sauce. Garnished with toasted sesame seeds and sliced red onions. Served with refried beans & rice.

» *Beverage pairing: Dos Equis (XX) Amber. . . . \$6.65*

Vegetarian Enchilada

A corn tortilla filled sautéed poblano chile strips, onions, mushrooms, corn and epazote leaves, covered with a spinach cream sauce. Served with black beans and salad.

» *Beverage pairing: Cedar Creek Red. . . . 6oz \$6.25 // 9oz \$9.25 // Btl \$25.95*

DESSERT

Pastel de Tres Leches

Traditional cake made of three kinds of milk. The most popular cake in Mexico.

Churros con Chocolate

Two churros served with a Mexican chocolate sauce.

Flan Mexicano

A traditional Mexican dessert consisting of a creamy caramel custard.

