



MENU

January 10th - February 7th

First Course A choice of one

Guaymas Ceviche Fresh whitefish marinated in lime juice with tomatoes, onions, cilantro, serrano peppers and avocados
Ecco Domani, Pinot Grigio, delle Venezie, Italy

Chile Calamari Crispy calamari and serrano peppers with queso fresco, served with chile de arbol salsa
Conundrum, White Blend, California

Ensalada Guaymas Romaine hearts, jicama, avocados, tomatoes, pickled red onions and goat cheese with lime-oregano dressing
Mirassou Moscato, White Blend, California

Sopa de Tortilla Topped with fresh avocado, queso fresco and tortilla strips
Oyster Bay, Sauvignon Blanc, Marlborough New Zealand

Second Course A choice of one

Guaymas Margarita or Bottled Mexican Beer

BURRITOS

Carne Asada | Carnitas | Pollo

Flour tortilla filled with black beans, Guaymas rice, spicy salsa, lettuce and topped with enchilada and ranchero sauce, sour cream and mixed cheeses

ENCHILADAS

Enchiladas de Queso | Enchiladas de Pollo | Enchiladas de Carne

Two enchiladas made with tortillas served with salsa, cilantro, black beans, Guaymas rice and fresh sour cream

TACOS

Carnitas | Carne Asada | Pollo

Three corn tortillas, lettuce, onions, cheese, cilantro and cascabel salsa

Pescado

Fresh guacamole, cabbage, cilantro, pumpkin seeds and chipotle aioli

Third Course A choice of one

Flan Homemade daily

Homemade Churros Cajeta sauce & vanilla ice cream

Sparkling Wine

\$25 PER PERSON

not including tax and gratuity

OPTIONAL WINE/BEER/GUAYMAS MARGARITA PAIRING | \$12 PER PERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 10th - February 7th. Cannot be combined with any other offers