



## DINNER MENU

January 9th - February 6th

### ANTOJITOS *Appetizers*

*A choice of one*

**Baja Ceviche Clasico** Marinated in fresh squeezed lime and serrano chile tossed with tomatoes, red onion, cucumber and cilantro

*Sangria Blanca*

**Spicy Calamari** Fried in a light jalapeño-tempura batter served with chipotle aioli

*Mirassou Moscato, California*

**Mexican Caesar** Crisp romaine hearts, creamy cilantro dressing and cotija cheese topped with crispy tortilla strips

*Kendall-Jackson 'Vintner's Reserve', Chardonnay, California*

#### **Tortilla Soup**

*Sangria Roja*

### PLATOS FUERTES *Entrées*

*A choice of one*

*House Margarita or Bottled Mexican Beer*

**Sizzling Fajitas** Served on a cast iron skillet with onions, peppers, tomatoes and nopales with spanish rice and refried beans. Choice of grilled chicken or adobo steak

**Enchiladas Verdes** Two chicken enchiladas smothered in a tangy fresh roasted tomatillo sauce, topped with melted jack cheese, served with spanish rice and refried beans

**Carne Asada** All natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, spanish rice, refried beans and choice of tortillas

**Salmon a la Plancha** Seared salmon with chipotle sauce, mango relish, spanish rice and seasonal vegetables

### POSTRES *Desserts*

*A choice of one*

**Fried Ice Cream**

**Coconut Flan**

*Sparkling Wine*

**\$29 PER PERSON**

*not including tax and gratuity*

**WINE/BEER/MARGARITA PAIRING | \$12 PER PERSON**