



Restaurant Week Spring 2017

Nothing's better than mamas cooking.....

Primero

Frijoles de Charros

Peruvian beans, house bacon, onion confit, garlic chips, queso fresco

Camote Asado

roasted sweet potato, jalapeno butter, mushroom chorizo, fried epazote

Platos

Tacos de Chicharrone

salsa jalapeno, cilantro salad, Spanish rice, black beans

Huevo con Chorizo

house chorizo sausage, cured yolk, black bean puree, cilantro vinaigrette

Enchiladas de Queso

traditional Mexican style, charred onions, cabbage salad, Spanish rice

Pozole de Calabaza

hominy stew, local squash, tomatillo broth, crema

Postre

Flan de Naranja

orange infused Mexican custard, vanilla cream, pepita granola

House Made Ice Cream & Sorbet

choice of three scoops