



# Restaurant Week Menu

Lunch \$20 per person includes appetizer + entree + dessert

## **APPETIZERS**

### **Guacamole**

Tender pieces of chicken simmered in a hearty tomato tortilla broth with corn, chilies, and cilantro, topped with sour cream.

### **Ceviche De Camarones**

Marinated shrimp, diced red onions, tomatoes, jalapeños, cilantro, and mango in fresh lime juice with avocado.

### **Gazpacho**

Topped with diced cucumber.

## **ENTREES**

### **Korean Style Tacos**

Korean-style short rib marinated in guajillo, ancho, and arbol chilis topped with kimchi and sesame seeds served in a corn tortilla.

### **Chilaquiles**

Tortilla chips cooked in our Tomatillo sauce, topped with eggs and cotija cheese.

### **Tranca Pecho**

Bolivian Style sandwich with a lightly breaded and pounded carne asada served with egg, fried potato, rice, chipotle mayo, and grilled queso fresco. Comes with a side of french fries.

## **DESSERTS**

### **Blueberry Pie**

Homemade and topped with vanilla ice cream and whipped cream.

### **Chocolate Bread Pudding**

Bread pudding with chocolate mousse and vanilla sauce.



# Restaurant Week Menu

Dinner \$35 per person includes appetizer + entree + dessert + cocktail

## **APPETIZERS**

### **Guacamole**

Tender pieces of chicken simmered in a hearty tomato tortilla broth with corn, chilies, and cilantro, topped with sour cream.

### **Ceviche De Camarones**

Marinated shrimp, diced red onions, tomatoes, jalapeños, cilantro, and mango in fresh lime juice with avocado.

### **Gazpacho**

Topped with diced cucumber.

## **ENTREES**

### **Carne Asada**

Grilled flank steak marinated in Mexican spices. Served with red rice, refried beans, two flour tortillas, and a side salad — a Mexican classic!

### **Veggie Relleno**

Poblano pepper stuffed with rice, sautéed onions, corn, peas, carrots, and potatoes. Topped with a zesty ranchera sauce, sour cream, pico, and melted cheese. Served over black beans.

### **Salmon**

Blackened salmon with red chili flakes, served with a sauce made from grilled pineapple, pico de gallo, Grand Marnier, and Frangelico. Served on top of green rice with a side Pueblo Pecan Salad.

## **DESSERTS**

### **Blueberry Pie**

Homemade and topped with vanilla ice cream and whipped cream.

### **Chocolate Bread Pudding**

Bread pudding with chocolate mousse and vanilla sauce.

## **COCKTAILS**

Includes a glass of beer, wine, or house margarita