



M A I N C O U R S E S

TURKEY CHIMOLE – \$24

Poblano peppers & turkey tenderloin, simmered in guajillo mole cream on taro root pattie

MARINATED LOIN OF UTAH LAMB – \$28

Sage & rosemary infused loin of lamb, casamiento pie, asparagus & pasilla verde sauce

RUBBED ATLANTIC SALMON – \$26

Pan flashed with Caineville greens, crab flautas & tomato fondue

TWIN BEEF TENDERLOIN STEAKS – \$30

Chayote squash, carrots, potato barrels, crisp corn tortillas & mole blanco

CROWN RACK OF GLAZED RIBS – \$28

Baby back pork ribs, slow roasted in chipotle, molasses & rum glaze, squash & zucchini, with mashed sweet potatoes

PECAN CHICKEN – \$23

A medley of summer vegetables, roasted garlic mashed potatoes & crispy plantains

MAYAN TAMALE – \$22

Eggplant, poblano peppers, roasted tomatoes, masa & casera cheese steamed in a banana leaf, with char grilled vegetables & brandied corn custard

FIRE ROASTED PORK TENDERLOIN – \$24

Medallions of pork on a roasted sweet potato sauce with a cilantro waffle & mango salsa

BEEF FLANK STEAK CARBON – \$25

Sliced marinated beef steak with slivered vegetables, parmesan crisp & garlic straw potato

PUMPKIN SEED TROUT – \$24

Red trout with cilantro lime sauce, vegetables & wild rice pancake

– SPECIAL EVENTS · PARTIES · OFF PREMISE CATERING –

– \$25 GIFT COINS AVAILABLE · 18% GRATUITY ON GROUPS OF SIX OR MORE –



FIRST COURSES & SMALL PLATES

RATTLESNAKE CAKES – \$9

Two patties of free range desert rattler with ancho-rosemary aioli

DUCK MARIACHI – \$10

Sprouts & jicama salad, sundried cranberries, sweet potato mousse & toasted peanut dressing

EMPANADAS – \$9

Corn flour pillows filled with Cotija cheese & sweet potatoes and served on cilantro black bean sauce & desert onions

PAINTED SALMON – \$10

Glazed chilled filet on sizzled red onion chutney, avocado, asparagus sambal, toasted pinion nuts & sweet dried cranberries

CITRUS SALAD – \$8

Orange & grapefruit salad atop frizzy greens, tossed with roasted red pepper vinaigrette & candied nuts

SMOKED CHICKEN & GREEN CHILE LETTUCE ROLL – \$10

Garden greens, crisp tortilla strips, roasted corn, shaved aged cheese & red bean sauce

COCONUT CALAMARI & MARMALADE SALAD – \$10

Angel kissed calamari and pineapple, mango & kiwi salad

FIRECRACKERS – \$11

Ladyfingers, cherry bombs & M-80's

SOPE CAMARONES – \$11

Masa corn cup filled with shrimp, sofrito and pipian sauce with watercress salad

WILD MUSHROOM & SPINACH SALAD – \$9

Warm forest mushrooms in a thyme and rice vinegar dressing & tomatillo salsa

LAST COURSES

All of our pastries and ice creams are made on premises

1 CHOICE & ICE CREAM – \$8 • 2 DESSERTS & 2 SCOOPS – \$15 • 3 DESSERTS & 3 SCOOPS – \$21
ICE CREAM – \$6 • DESSERT TO GO (WITHOUT ICE CREAM) – \$7 • QUART OF ICE CREAM – \$12

BEVERAGES

\$2

**SODAS • COFFEE • MILK • ICED TEA • BOTTLED WATERS, STILL & SPARKLING
LEMONADE • RASPBERRY LEMONADE • MEXICAN BRIDESMAID**

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