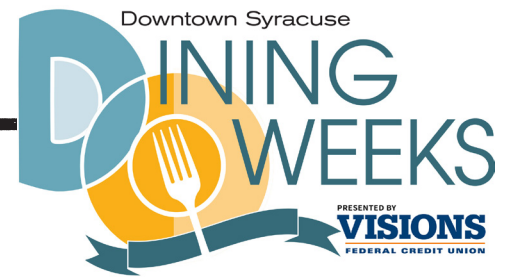


2018 DINING WEEK MENU. PLEASE CHOOSE ONE APPETIZER, ONE ENTREE,
AND ONE DESSERT. COST: \$25 (tax and gratuity not included)



Antojitos Appetizers

Tortilla Soup*	Roasted tomatoes, pasilla chiles, chicken, cotija cheese, crispy corn tortillas, avocado
Mission salad*	Romaine, grape tomatoes, radishes, Manchego cheese, sherry vinaigrette
Quesadilla	Flour tortilla, Mexican beer and chipotle-braised beef short rib, roasted poblano, chihuahua cheese, crema, salsa roja
Coliflor	Deep-fried cauliflower, poblano cream, spicy red pepper coulis, cotija cheese
Almeja	Littleneck clams, coconut-lime broth, Fresno chiles, tomatoes, shallot, cilantro, crispy flour tortillas

Platos Fuertes Entrees

Verduras*	Roasted stuffed acorn squash, red quinoa, black beans, dried cranberries, pistachios, jalapeno, chile-infused agave drizzle, kale-orange salad
Pescado*	Pan-roasted red snapper, yellow rice, sautéed green beans, blistered grape tomato-serrano salsa, green chile vinaigrette
Pollo Frito	Ancho-cornmeal fried chicken breast, sweet potato puree, cranberry-cascabel chile BBQ, Mexican style greens
Lechon Asada*	Garlic herb and citrus marinated, slow-roasted pork shoulder, fresh rosemary mojo, smoky white bean tomato and bacon ragout, roasted broccoli

Postres Desserts

Vanilla Flan*	Classic Mexican custard made with cream, eggs and caramelized sugar; served with tropical fruit compote and raspberry-guava coulis
Dulce de Leche Flan*	A rich caramel flavored custard served with chocolate and rum-caramel sauces
Bread Pudding	Made with bananas, Mexican chocolate and macadamia nuts; served warm, topped with rum-caramel and chocolate sauces and fresh whipped cream
Tequila Lime Pie	A twist on the traditional tart pie with a graham cracker crust; served with fresh whipped cream and toasted coconut

* gluten-free

We reserve the right to add 18% gratuity to parties of 6 or more. There will be a \$2 charge to share a main dish.