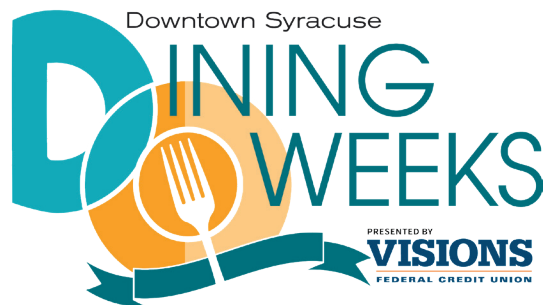


2019 DINING WEEK MENU

ONE APPETIZER, ONE ENTREE, AND ONE DESSERT. \$30 (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, New York State cheddar, Granny Smith apple, ancho-bacon jam, green onion, crema |
| Avocado Frito | Panko-crusted avocado, spicy black bean puree, lime-chipotle crema, tomatillo crudo, cilantro oil |
| Tamales* | Corn masa, beer-braised beef short rib, mushroom-pasilla sauce, queso fresco |

Platos Fuertes Entrees

| | |
|---------------|--|
| Pasta | Sweet potato-leek ravioli, roasted poblano cream sauce, toasted, spiced pumpkinseeds, fried sage |
| Salmón* | Canadian salmon filet, southwest rub, roasted corn pico de gallo, green chile rice, cilantro-lime butter |
| Pollo Guisado | Bone-in chicken braised in tomatillo, serrano chiles and lime, traditional garnishes, white rice |
| Puerco* | Grilled, cider-brined bone in chop, 3 potato-bacon, pepper and onion hash, ancho-cider reduction |

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.