

Birthday Menu

\$49 / PERSON

STARTER

Choice of:

SMASHED AVOCADO

salsa bandera, queso fresco, flour tostadas

CHIPOTLE HUMMAS

salsa macha, flour tostadas

ENTREE

Choice of:

TACOS DE NADA

potato and soyrizo rolled tacos, tomato- oregano salsa, cotija, crema, lime wedge *vegetarian

FREE-RANGE ORGANIC SINALOA STYLE CHICKEN

free range organic chicken, fingerling potatoes, grilled green onion & chile guero

WAGYU BURGER

queso oaxaca, bacon and onion jam, chile toreados aioli

BARBACOA BRAISED SHORT RIBS +\$15

14oz, frijoles charros, chile de arbol salsa

PORK BELLY CHICHARRÓN

salsa verde, ayocote beans, verdolaga, served with warm corn tortillas

3RD COURSE

BIRTHDAY CAKE

Kalua