



RESTAURANT WEEK 2026

July 10th through the 19th

☀️ **LUNCH \$20** ☀️

CHOOSE ONE ITEM FROM EACH COURSE

APPETIZERS

CEVICHE TOWER Cooked salmon, mango, tomatoes, cucumbers, cilantro, red onion, and diced jalapeños topped with avocado and drizzled in a soy ginger sauce. Served with tortilla chips

CHICKEN FLAUTAS 3 deep fried corn tortillas rolled with shredded chicken served over coleslaw. Topped with pico de gallo, queso cotija and crema with chipotle chile sauce

MEXICAN GAZPACHO Cold tomato soup with red, yellow, & green peppers, cucumber, and scallions. Served with tortilla chips

ENTREES

TACOS DEL MAR 2 corn or flour tortillas filled with seasoned shrimp, queso Chihuahua, red onions, and carrots. Drizzled in chipotle crema

CHILE RELLENO BURRITO Flour tortilla filled with rice, pinto beans, melted cheddar, roasted poblano pepper and guacamole. Garnished with our black bean salsa

CUBANO TORTA Torta roll filled with carnitas, sliced ham, queso Oaxaca, pickled jalapeños, and chipotle mayo. Served with French fries and Mexican fried pickle

SOUTHWEST CHICKEN SALAD Blackened chicken, Romaine, carrots, Jack cheese, and avocado slices. Topped with crispy tortilla strips and black bean salsa with a side of Southwest ranch

☀️ **DINNER \$35** ☀️

CHOOSE ONE ITEM FROM EACH COURSE

APPETIZERS

CRAB NACHOS Fried corn tortillas smothered in crab dip topped with lump crab and sliced jalapeños. Served with house guacamole, pico de gallo, and crema

AL PASTOR CROQUETTES 2 lightly fried potato, queso Chihuahua, and al pastor croquettes. Served with pickled onions and rosada aioli

POZOLE Chicken and hominy in spiced guajillo broth with avocado. Garnished with radish, jalapeño, lime, oregano and crispy tostadas

SALMON TOSTADA Crispy tostada topped with blackened salmon, guacamole, radish, and mango salsa. Served with a side of pickled onions

ENTREES

HOT HONEY CHICKEN TACOS Crispy chicken tossed in hot honey sauce served on crunchy corn shells wrapped in flour tortillas with a queso spread. Topped with lettuce, pickled onions, pico de gallo, and drizzled with rosada aioli

ENSALADA VERANO Shredded lettuce, mango salsa, cucumbers, peppers, and onions topped with garlic shrimp and avocado. Served with your choice of dressing

SHRIMP & STEAK SKEWERS Marinated shrimp and steak skewers with peppers and red onions drizzled with mango habanero sauce. Served with a side salad and Southwest ranch

VEGGIE BURRITO Peppers, onions, mushrooms, and julienned sweet potatoes in a flour tortilla with queso Chihuahua, rice and crema. Served with rice and beans

DESSERT

BLUEBERRY MUFFIN PIE Blueberry crumb cake muffin topped with a scoop of vanilla ice cream and drizzled with blueberry sauce

COOKIE SKILLET Hot skillet with a chocolate chip cookie topped with strawberries, vanilla ice cream, caramel drizzle and whipped cream

EMBUDO Fried funnel cake dough drizzled with chocolate and raspberry syrup, topped with vanilla ice cream and powdered sugar

NO SUBSTITUTIONS • LET US KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS