



Seattle Restaurant Week

first course

choice of

BUTTERNUT SQUASH SOUP

Puréed butternut squash, chipotle, fried kale, spiced pistachios, and golden raisins. (S) (V) 🌿

HOUSE SALAD

Mixed greens, shaved cucumber, carrot, grape tomatoes in a honey-lime-serrano vinaigrette. (V)

second course

choice of

CARNE ASADA

6oz guajillo-marinated skirt steak, pinto beans, grilled jalapeno, grilled onion, and cilantro. Served with rice and tortillas. (S)

CAULIFLOWER AL PASTOR

Marinated and roasted cauliflower, grilled pineapple, pickled red onion, and cashew crema. Served with rice, beans and tortillas. (S) (V) 🌿

dessert course

choice of

CHURROS

Traditional Mexican fried doughnuts served with cajeta (caramel sauce) (V) (G)

FLAN

Traditional vanilla fla, served with whipped cream and seasonal berries (V)

available Sunday-Thrusday, October 24th - November 6th

(S) SPICY! • (V) VEGETARIAN • 🌿 VEGAN • (G) CONTAINS GLUTEN

