



SEATTLE RESTAURANT WEEK

Lunch | \$20/person | 11 am - 4 pm

Choose one of each

BEVERAGES

Strawberry Agua Fresca

Strawberry, lime, Sprite, soda water

Soda

Iced Tea

SOUP OR SALAD

Chicken Tortilla Soup *gf*

Braised chicken, fire-roasted corn, avocado, fried tortilla strips, cotija, cilantro

House Salad *gf*

Mixed greens, pico de gallo, pickled onions, cucumber, tajin

Choice of Dressing:

Cilantro pepita,
serrano vinaigrette, agave
vinaigrette, ranch

ENTRÉES

Enchiladas Divorciadas

Two enchiladas with Monterey jack, pico de gallo, guacamole, cilantro-lime sour cream, Mexican black beans and rice

Medium sweet and tangy salsa verde, medium smoky salsa roja, braised chicken thighs, corn tortillas

Add third Enchilada +4

Roasted Chile Relleno

Poblanos stuffed with Mexican rice, Monterey Jack cheese, tomatillo salsa served with Mexican black beans, poblano crema, garlic crema, pico de gallo, fried tortilla strips

SW Veg

Beyond Picadillo +2

Grilled Chicken Sandwich

Agave marinated chicken, French fried onions, serrano slaw, roasted poblano, pico de gallo, chimichurri mayo, served with Chipotle-seasoned French fries

Grilled Fish Tacos

Served on corn tortillas with Mexican rice and black beans

Charbroiled mahi mahi, serrano slaw, chipotle crema, dragon fruit salsa

Add third taco +4

Please notify your server of any allergies or dietary restrictions. veg - vegetarian, may contain eggs and/or dairy. Many of our vegetarian options can be modified to be made vegan; please ask your server for details. gf- does not contain gluten in the recipe, however, our kitchen is not a gluten free environment and fried items may contain trace amounts of gluten



SEATTLE RESTAURANT WEEK

Dinner | \$35/person | 4 pm - close

Choose one of each

STARTERS

Ceviche con Aguachile* *gf*

Shrimp & scallop, heart of palm, avocado, serrano salsa verde, cucumber, fresh citrus

Potato & Chorizo Taquitos *gf*

Fried crispy corn tortillas, house-made chorizo, gold potatoes, chipotle crema, house ranch, slaw

Bacon Wrapped Stuffed Jalapeños *gf*

Goat cheese, cream cheese, Monterey Jack, roasted garlic, ranch dressing, serrano slaw

DESSERT

Dulce de Leche Churros

Petite churros, cinnamon sugar, whipped cream, dulce de leche caramel

ENTRÉES

Grilled Fish Tacos

Served on corn tortillas with Mexican rice and black beans

Charbroiled mahi mahi, serrano slaw, chipotle crema, dragon fruit salsa

Add third taco +4

Roasted Chile Relleno

Poblanos stuffed with Mexican rice, Monterey Jack cheese, tomatillo salsa served with Mexican black beans, poblano crema, garlic crema, pico de gallo, fried tortilla strips

SW Veg

Beyond Picadillo +2

Wagyu Sirloin*

6 oz American Wagyu top sirloin, roasted garlic mashed potatoes, grilled broccolini, breadcrumbs, birria red wine demi-glace

Ribeye Tacos

Grilled ribeye*, griddled cheese tortilla, chimichurri mayo, avocado, pickled red onions, cotija, cilantro

Add a third taco +6

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.