



SEATTLE RESTAURANT WEEK

Dinner | \$35/person | 4 PM - Close

Choose one of each

APPETIZERS

Habanero Prawns (gf)

Fiery roasted habanero sauce,
hibiscus-pickled onions,
roasted garlic & jalapeno
polenta, cilantro

Butternut Squash

Quesadilla (veg)

Chile-roasted squash, goat
cheese, hibiscus-pickled onions,
toasted pepitas, avocado crema

Beef Taquitos (gf)

Ground beef picadillo, serrano
slaw, avocado crema, queso dip,
fried corn tortillas

DESSERT

Fiesta Churros

Petite churros, Blackberry
compote, cream cheese chantilly,
cinnamon-sugar, orange zest

ENTREES

Braised Carnitas (gf)

*Served with Mexican rice and beans
with choice of flour or corn tortillas*
Pork shoulder, guacamole,
hibiscus-pickled onions, pico de
gallo, salsa Maya, cilantro-line
sour cream

Wild Mushroom

Tacos (veg)

*Served on flour tortillas with
Mexican black beans and rice*
Wild mushroom blend, French
fried onions, chimichurri mayo,
avocado, grilled red pepper,
cotija, cilantro

Chicken Mole

Enchiladas (gf)

Rich mole poblano, braised
chicken thighs, guacamole,
hibiscus-pickled onions,
chile-achiote rice, garlic crema,
corn tortillas

**SEATTLE
RESTAURANT
WEEK**

OCTOBER 26 - NOVEMBER 8