



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, hibiscus-pickled onions, cucumber, tajin

Choice of Dressing:

Cilantro pepita, serrano vinaigrette, agave vinaigrette, ranch, or chipotle ranch

ENTREES

Chicken Mole Enchiladas (gf)

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

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

Carne Asada Wrap

Grilled marinated steak*, bacon, avocado, chimichurri mayo, pico de gallo, shredded lettuce, serrano vinaigrette, chipotle garlic French fries

Grilled Chicken Sandwich

Agave-marinated chicken breast, mixed greens, pico de gallo, hibiscus-pickled onions, Monterey Jack & cheddar cheeses, chipotle mayo, chipotle garlic French fries

**SEATTLE
RESTAURANT
WEEK**

OCTOBER 28 - NOVEMBER 8

*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.