

Lunch
or Dinner

SEATTLE
RESTAURANT
WEEK

April 19 - May 2

Housemade Green & Red Salsas
Freshly Made Chips with all meals

Main Course

\$20

Mar y Tierra Burrito

chili rubbed grilled prawns, grilled steak
Spanish rice, jicama slaw, crema blanca sauce
avocado, black beans on side

Mole Enchiladas de Pollo

shredded chicken, homemade traditional mole
crema Mexicana, cotija, green onion garnish
Spanish rice, choice of refried pinto or black beans

Beverage

Spiritfree Cocktail or Soft Drink

\$35

Rancho Steak

steamed garden vegetables, 3 quesos pasilla
mashed potatoes, crema blanca sauce drizzle
garnished with crisp seasoned onion

Carne Asada & Relleno Combo

two favorites together:

char broiled carne asada
poblano chili relleno, salsa roja, pickled red onion
cotija, Spanish rice, refried beans, scallions,
guacamole

Beverage

Agave Scratch Margarita or Spiritfree Cocktail

