



OCTOBER 18-31

RESTAURANT WEEK MENU

**PLEASE PICK 1 ITEM FROM
EACH SECTION**

APPETIZERS

DIABLO SHRIMP

Sauteed shrimp in a spicy creamy garlic white wine sauce, with blistered tomatoes & charred bread

BEET CARPACCIO

thinly sliced beets, topped with dressed arugula, candied walnuts, cotija & balsamic reduction (AV, GF)

MAINS

CHILE COLORADO

slow cooked savory beef, stewed in our vibrant Hatch red chile sauce. Served with tortillas, rice & beans (GF)

SALSA MACHA BOWL

marinated & flash fried tofu, tossed in a salsa macha, with zucchini, mushrooms, bell peppers, onions lime & cilantro oil (V, GF)

DESSERTS

SPICED PEAR SHORTCAKE

fresh baked biscuit, topped with a pear compote & whipped cream

CHOCOLATE-AVOCADO PUDDING

creamy chocolate pudding, spiked with cinnamon & clove. Topped with a Bunuelos de Viento cookie and a sprinkle of salt. (V)

NICE TO KNOW:

V • Vegan

AV • Available Vegan or Vegetarian

GF • Gluten Free,
does NOT indicate celiac safe

AGF • Available Gluten Free