

SEATTLE RESTAURANT WEEK

OCTOBER 18-29



\$20 MENU

AVAILABLE SUN - THUR
11AM - 3PM

STARTER

CHIPS AND SALSA (gf) (veg)

MAIN choice of:

ENCHILADAS EN MOLE

TWO CORN ENCHILADAS, RICE AND BLACK BEANS,
HOUSE MADE MOLE. CHOOSE ONE OF THE FOLLOWING:

◆ CHICKEN MOLE POBLANO

ALL NATURAL FREE RANGE CHICKEN ENCHILADAS IN A RICH
& AROMATIC MOLE POBLANO, QUESO FRESCO
(CONTAINS ALMONDS)

◆ CARNITAS PIPIAN VERDE

ALL NATURAL PORK, SIMMERED IN SPICES & BEER, TOPPED
WITH A LIGHT TOMATILLO CREAM SAUCE THICKENED WITH
TOASTED PUMPKIN SEEDS, THREE MEXICAN CHEESES

◆ ENTOMATADAS VEGETARIANAS (GF) (VEG)

ROASTED BUTTERNUT SQUASH & POBLANO PEPPER, SWEET
ONION, FRESH RADISH, CILANTRO, CHIPOTLE TOMATO
SAUCE, THREE MEXICAN CHEESES

DESSERT

BUÑUELOS

DELICATE LATTICE OF CRISPY FRIED DOUGH
DUSTED IN CINNAMON & SUGAR



SORRY NO SUBSTITUTIONS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOR PARTIES OF 8 OR LARGER, A 20% SERVICE CHARGE WILL BE ADDED TO
YOUR TOTAL BILL. 100% OF THIS SERVICE CHARGE GOES TO OUR EMPLOYEES