



SEATTLE RESTAURANT WEEK

LUNCH | 20/PERSON | 11 AM - 4 PM

Choose one of each

BEVERAGE

Soda, Iced Tea, or Coffee

STRAWBERRY LIME AGUA FRESCA

Strawberry, lime, Sprite, soda water +2

SOUP OR SALAD

CHICKEN TORTILLA SOUP

Braised chicken, fire-roasted corn, avocado, fried tortilla strips, cotija, cilantro

ROMAINE SALAD

Cilantro-pepita dressing, toasted pepitas, pico de gallo, cotija, lime | gf veg

ENTRÉE

PORK BELLY TACOS

Crispy fried pork belly, salsa maya, avocado salsa, Mexican rice, refried pinto beans, griddled cheese corn tortillas | gf

Add third taco +6

BLACKENED MAHI TACOS

Chipotle-chile blackening spice, serrano slaw, tomatillo salsa, pico de gallo, garlic crema, Mexican rice and refried pinto beans, choice corn or flour tortillas

Add third taco +6

CHICKEN ENMOLADAS

Slow braised chicken thighs, corn tortillas, Monterey Jack cheese, Mexican rice, refried pinto beans | gf

GRILLED CHICKEN SANDWICH

Agave-marinated chicken thigh, pickled red onion, serrano slaw, pico de gallo, chimichurri mayo, chipotle-garlic salt seasoned French fries

DINNER | 35/PERSON | 4 PM - CLOSE

Choose one of each

STARTER

BACON WRAPPED STUFFED JALAPEÑOS

Goat cheese, cream cheese, Monterey Jack cheese, roasted garlic, ranch dressing, serrano slaw | gf

HABANERO PRAWNS

Fiery habanero sauce, pickled red onions, chile-achiote rice, cilantro | gf

WILD MUSHROOM WHITE QUESO

Chile-garlic butter sautéed shiitake & oyster mushrooms, queso Oaxaca, Chablis, green onions | veg

ENTRÉE

BRAISED CARNITAS

Pork shoulder, guacamole, cilantro-lime sour cream, pico de gallo, pickled red onions, habanero salsa Maya, Mexican black beans & rice, flour or corn tortillas

PORK BELLY TACOS

Crispy fried pork belly, salsa Maya, avocado salsa, griddled cheese corn tortillas | gf

Add third taco +6

CONFIT DUCK LEG & THIGH

Mole negro, Mexican rice, pepitas, sesame seeds, pickled red onion | gf

ROASTED CHILE RELLENOS

Poblanos stuffed with red chile braised lentils, shiitake & oyster mushrooms, Mexican rice, Monterey Jack cheese, tomatillo salsa served with Mexican black beans, poblano crema, garlic crema, pico de gallo, fried tortilla strips

DESSERT

CARAMEL APPLE CHURROS

Petite churros, ancho-cinnamon sugar, Granny Smith apple compote, dulce de leche caramel, whipped cream

Please notify your server of any allergies or dietary restrictions. veg - vegetarian, may contain eggs and/or dairy. Many of our vegetarian options can be modified to be made vegan; please ask your server for details. gf - does not contain gluten in the recipe, however, our kitchen is not a gluten-free environment and fried items may contain trace amounts of gluten. *Thoroughly cooking food of animal origin, including, but not limited to, beef, eggs, fish, lamb, milk, poultry, or shellstock, 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.