



RESTAURANT WEEK \$35

FIRST COURSE

FLAUTAS DE POLLO

Stone Ground Corn Tortillas, Chicken Tinga,
Crema, Guacamole, Salsa

SECOND COURSE

CHICHARRONES DE RIBEYE

Ribeye Tips served on top of guacamole
and topped with pickled onions served
with corn tortillas

Or

PACIFICO BEER BATTERED SHRIMP TACOS

Pacifico Beer Battered Shrimp, Cabbage,
Chipotle Mayo, Cheese

THIRD COURSE

VANILLA ROMPOPE ICE CREAM

Served with a Churro topped with Whipped
Cream and Strawberries

LA TUNA DE TITO \$10.00

Citrus Prickly Pear Cocktail