

*First Course*

## ANTOJITOS & BOTANAS

(CHOICE OF ONE)

### FLAUTAS

three flour tortillas  
filled and rolled,  
fried crispy with  
pollo and salsa  
chile de árbol

### QUESO FUNDIDO

chihuahua and cheddar cheeses,  
chili rajas, baked in a skillet  
with flour tortillas  
(\*GF when served with  
corn tortillas)

### CAMARONES AL AJILLO

shrimp sautéed with  
garlic, chile de árbol,  
lemon, tequila,  
corn tortillas **GF**

*Second Course*

## ENTREES

(CHOICE OF ONE)

### TACOS DE CASA PLATTER

#### POLLO\*

#### COCHINITAS

#### ACHIOTE\*

#### CARNE MOLIDA\*

#### HONGOS\*

#### CHORIZO\*

#### CAMARONES\*

#### CARNE ASADA\*

#### PESCADO\*

served on flour tortillas  
(hard corn or **GF** handmade corn tortilla available)

served with pico de gallo,  
cilantro, pickled red onions, cotija cheese

2 tacos served with yellow rice and black beans  
or ensalada mixta

## ENCHILADAS

two corn tortillas rolled in sauce, baked with chihuahua cheese,  
served with beans "refrijoles" and yellow rice

### CHICKEN

slow roasted chicken in  
adobo, tomatillo sauce **GF**

### PORK

pulled pork, smoky  
guajillo chili sauce **GF**

### VEGETARIANA

market vegetables,  
tomatillo sauce **GF**

## AL CARBON

### CHICKEN

grilled chicken breast, yellow rice, black beans, plantains,  
pickled red onions, chimichurri **GF**

*Third Course*

## DESSERTS

(CHOICE OF ONE)

### MEXICAN CHOCOLATE BROWNIE SUNDAE

vanilla ice cream, dulce de leche, buñuelos, whipped cream, honey salted peanuts

### CHARLEY'S CHURROS

mexican style donuts with cinnamon-caramel sauce, chocolate sauce, vanilla ice cream

### TRES LECHE CAKE

traditional three milks cake, meringue, fresh bananas, strawberries

# \$45 PLUS TAX/GRATUITY

**INCLUDES AN ASSORTED SOFT DRINK OR ICED TEA AND COFFEE**

\*Contains peanuts or raw food. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.