



DÍA DE LOS MUERTOS

— SOUP —

CHICKEN POZOLE 8

garnished with shredded cabbage & fresh radishes

— TO START —

EMPANADAS DE TINGA 16

pulled chicken, chihuahua cheese, served with cilantro-lime dressing

CAMARONES AL CARBON 22

charbroiled shrimp with pineapple habanero sauce

— ENTRÉES —

HARVEST CHOPPED SALAD 22

green mix tossed in mezcal- honey mustard vinaigrette with roasted butternut squash, cranberries, red onion, pecans, pepper jack cheese & grilled chicken breast.

BARBACOA SHORT RIB TACOS 28

on corn tortillas with serrano-lime aioli & pickled red onion, served with rice

POBLANO NY STRIP STEAK 42

12 oz. blackened ny strip steak with poblano cream sauce, corn puree, sauté spinach & red pepper

— DESSERTS —

TRES LECHES PUMPKIN CAKE 12

FRIED CHURRO CHIPS WITH ICE CREAM 12





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— COCKTAILS —

LA CATRINA'S KISS 16

Milagro blanco tequila, pineapple juice, lime juice, topped with Honoro Vera red wine

CORAZON ETERNO 16

Milagro blanco tequila, house sangria mix, lime juice, topped with grapefruit

LA OFRENDA 16

Mal Bien mezcal, dark agave, mole bitters, grapefruit bitters, chocolate bitters

ALMA NEGRA 16

Manuscrito blanco tequila, espresso, Licor 43, chocolate bitters