



## Dinner Party Menu

### \$25 per person

#### -bocaditos- little bites to share

##### HAND SMASHED GUACAMOLE

fresh smashed avocados • cilantro • onion • tomato • serrano chiles • cotija cheese

##### PULLED CHICKEN TAQUITOS

crispy hand rolled corn tortillas filled with spit roasted chicken • queso fresco • guacamole • pico de gallo • diablo sauce and crema

##### TAMALITOS

mini tamales • pulled spit roasted free range chicken with dark Oaxacan mole • slow roasted pork carnitas with Veracruz mole verde

##### CRISPY JALAPEÑO "POPPERS"

flash fried fresh jalapeño peppers stuffed with Oaxaca cheese • cool el rancho sauce

##### MUSHROOM QUESADILLA

garlic mushrooms • melted cotija-Oaxaca-manchego cheeses • epazote • roasted tomato salsa • balsamic reduction • garlic crema • guacamole

#### -Platillos- Entrees

##### Carnitas Norteñas - our house specialty

slow roasted pork carnitas • roasted pepers • pico de gallo • guacamole • tomatillo salsa • frijoles puercos • arroz rojo • warm house made corn tortillas

##### Chicken Mole Oaxaqueño

spit roasted free range chicken • dark oaxacan mole sauce • toasted sesame seeds • cilantro • arroz rojo • frijoles puercos • house made corn tortillas

##### Enchiladas del Mar

fresh crab • shrimp • mahi mahi • roasted tomatillo sauce • melted cheese • pico de gallo • sour cream • arroz blanco • vegetarian black beans

##### Carne Asada Burrito

*SERVED IN THE "FARMER'S - STYLE" TRADITION OF CHIHUAHUA* • grilled marinated flank steak • chipotle bbq sauce • roasted onions & peppers • arroz rojo • frijoles puercos • roasted corn • yam and sweet potatoes • smothered with "huajillo" ancho chile sauce • melted cheese • pico de gallo • chunky guacamole • sour cream

#### -Dulce- Desserts to share

##### Mexican Bread Pudding

soft bread pudding • warm maple brandy sauce • creme anglaise

##### Churros

rolled in cinnamon and sugar • warm caramel and chocolate sauces