



Lunch Party Menu

\$28 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

CRISPY JALAPEÑO "POPPERS"

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

GARLIC SHRIMP QUESADILLA

garlic butter sautéed white gulf shrimp • melted cotija-Oaxaca-mancheho cheeses • caramelized onions • mango salsa • creamy garlic crema

CAMARONES A LA PLANCHA

succulent, sweet prawns • spicy chipotle bbq sauce • garlic herb roasted tomatoes • toasted jalapeño cornbread for dipping

SOPES SURTIDOS

small masa boats filled with carnitas and tomatillo salsa • pulled spit roasted chicken mole • cotija cheese • house made escabeche

-Platillos- Entrees

Carnitas Norteñas - our house specialty

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

Sizzling Skillet Shrimp Fajitas

Mexican Gulf Shrimp • grilled peppers • onions • chayote squash • frijoles puercos • arroz rojo • guacamole • sour cream • salsa fresca

Chicken Mole Oaxaqueño

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

Carne Asada Platillo

grilled chile de arbol marinated skirt steak • spicy coffee-chipotle bbq sauce • yam-sweet potato gratin • sautéed arugula • house made escabeche

Chile Relleno Villarreal

poblano chile stuffed with roasted vegetables • cotija & Oaxaca cheese • red ranchero sauce • crema • queso fresco • arroz blanco • vegetarian black beans

-Dulce- Dessert to share

Mexican Bread Pudding

soft bread pudding • warm maple brandy sauce • creme anglaise

Chocolate Decadencia

warm homemade chocolate torte cake • dulce de leche ice cream • warm chocolate sauce

Churros

rolled in cinnamon and sugar • warm caramel and chocolate sauces