



NEW YEAR Celebración

December 29 - December 31

THE GRAND SANGRIA

Grand Marnier, One Hope Cabernet Sauvignon, Monin Desert Pear & Red Passion fruit syrups, fresh lime juice 13.00

ESPOLÒN SPICED FASHIONED

Espolòn Reposado Tequila, Ancho Reyes Chile Liqueur, Grand Marnier, Fee Brothers Aztec Chocolate Bitters 13.00

HERRADURA CRANBERRY 'RITA

Herradura Reposado Tequila, Monin Honey Syrup, fresh lime juice, cranberry juice 14.00

Begin

ENSALADA DE ARÁNDANO

Dried cranberries, green apples, candied pecans and blue cheese crumbles on field greens with cranberry vinaigrette

SOPA DE POLLO Y MAÍZ

Blend of chicken, corn and vegetables with a hint of chipotle in a creamy soup

Entrée

FAJITAS TRES

grilled steak, chicken, and bacon-wrapped shrimp fajitas

COCHINITA PIBIL

slow roasted pork in achiote marinade

GRILLED SALMON

with chimichurri, asparagus and cilantro lime rice

Conclude

BAYA MEZCLADO

Fresh mixed berries with Don Julio Tequila cream

\$38 per person

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked. Please direct any food allergy concerns to the manager prior to placing your order.