



# **Weekly Specials**

## **Shrimp and Hominy Chowder**

*Shrimp and hominy corn chowder shoup*

*\$9/\$12 cup/bowl*

## **Street Corn Ribs**

*Mexican style street corn cut into rib like pieces, covered in a cilantro & lime creme, and cotija cheese*

*\$10*

## **Birria Flatbread**

*Mozzarella cheese, slow braised birria, jalapenos, cilantro, and red onions*

*\$16*

## **Al Pastor Tacos**

*Marinated pork, pineapple, cilantro, and onions slow cooked and shredded. served in a corn tortilla with avocado tomatillo salsa*

*\$17*

## **Birria Pasta**

*Slow braise birria, cotija cheese, cilantro, and onions. Served over warm pasta*

*\$17*

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## **Spicy Mango Margarita**

*Maestro Dobel Diamanté, lime juice, agavé, jalapeno slices, mango pureé, shaken and poured into a tajin rimmed cup*

**\$9**

## **Mexican Mule**

*Dulce vida Grapefruit, Grapefruit Juice, Lime Juice, and ginger beer. Poured into a copper cup rimmed with Tajin*

**\$9**

## **Frozen Spanish Mudslide**

*Patron XO, Kamora coffee liqueur, half & half, blended with ice and drizzled with chocolate.*

**\$10**

## **Watermelon Basil Margarita**

*Tequila, Fresh watermelon, lime juice, topped with fresh basil*

**\$9**

## **Desserts**

**Peanut Butter Cheesecake | \$8**

**Brownie Sundae | \$10**

**Banana Bread Pudding | \$10**

**Creme Brulee | \$8**

**Cinamon Sugar Churros | \$8**