



Dia De Los Muertos

Brunch

SLICED FRESH MELONS AND BERRIES

FRESH TROPICAL FRUIT SALAD

Passion Fruit Dressing, Toasted Coconut

HEARTS OF ROMAINE WEDGE SALAD

Housemade Caesar Dressing, Pepitas, Queso Anejo

FRESH TORTILLA CHIPS

Salsa Quemada, Guacamole, Queso Fundido

SPICY ROASTED PEPPER TORTILLA SOUP

Avocado, Cotija Cheese, Blue Corn Crisps, Cilantro

ORGANIC CHICKEN BREAST MOLE

Dark Chocolate-Chipotle Sauce

SAUTEED BLACK TIGER SHRIMP DIABLO

Cheesy Poblano Grits, Tomato-Pepper-Chorizo Ragout

BRAISED ACHIOTE PORK SHOULDER

Shredded Cabbage, Pickled Onions

HOMEMADE TAMALES

*Green Chile Chicken, Braised Adobo Short Rib,
Roasted Vegetables*

ROASTED PUMPKIN WITH GREEN MOLE

GRILLED CORN WITH COTIJA AND ANCHO CHILE POWDER

SPANISH FRIED RICE

SLOW-COOKED BLACK BEANS

FRESH MADE-TO-ORDER CORN TORTILLAS

PAN DE MUERTO, PABASSINAS, MEXICAN RICE PUDDING, AND
DIA DE LOS MUERTOS SKULL SUGAR COOKIES

SPECIALTY MEZCAL OR TEQUILA COCKTAIL

SUNDAY, OCTOBER 29TH — 10AM-3PM

\$49 - *adults* \$24 - *children 5-12*

