

3 FOR \$23

select one item from each course:

1. ANTOJITOS

HALF BARRIO CHOPPED SALAD romaine, corn, avocado, red cabbage, pickled red onions, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing

TORTILLA SOUP chicken, black beans, tomato, guajillo chile broth and shredded tortillas

MINI TOSTADAS two crispy round tortillas
black bean and avocado OR smoky pork

TAQUITOS OF SHREDDED CHICKEN guacamole, crema, escabeche slaw and fire roasted tomato-habanero salsa

SALSA & GUACAMOLE SAMPLER fresh tomato, tomatillo and fire roasted tomato-habanero salsas, guacamole and tortilla chips

***CEVICHE DEL DIA** daily preparation

2. PLATOS ESPECIALES

TECATE BATTERED FISH TACOS three true cod tacos with crispy cabbage, fresh tomato salsa and habanero aioli

SMOKY PORK CAZUELA build your own tacos with escabeche slaw, guacamole, frijole charros, fresh tomato salsa and warm corn tortillas

CHICKEN EN ADOBO ENCHILADAS jack and oaxaca cheeses, black bean-roasted garlic sauce and red chile rajas

TRES QUESO ENCHILADAS jack, oaxaca and manchego cheese, seasonal vegetables and tomatillo sauce

ROASTED BEET TACOS three beet tacos with arugula, cotija cheese, pumpkin seeds, crema and chipotle vinaigrette

3. POSTRES

CHURROS & XOCALATL CHOCOLATE canela and sugar dusted fried pastries

SMOKED SALT CARAMELS seventy percent chocolate and ancho chile

DAILY SORBET OR ICE CREAM seasonal flavors with pepita cookies

*according to our good friends at the health department, raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.