



RESTAURANT WEEK \$30 PER GUEST

STARTERS choice of one

GUACAMOLE

Pico de Gallo, Lime, Cilantro

ENSALADA MEZQUITE

Romaine, Radish, Black Beans, Corn, Queso
Fresco, Corn Chips, Avocado Dressing

MAINS choice of one

TORTA ASADA

Rosted Poblano, Grilled Onion,
Lettuce

TORTA CARNITAS

Escabeche, Queso Fresco, Lettuce

TORTA BARBACOA

Cabbage, Salsa Naranja

CARAMELO CARNE ASADA

Grilled Onion

CARAMELO MUSHROOM

Grilled Onions, Criolla

CARAMELO CARNITAS

Escabeche

OG ASADA BURRITO

Came Asada, Charro Beans, Guacamole

DESSERT

SORBETE

Seasonal Fruit, Chamoy, Tajin



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ENSALADA MEZQUITE

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Fresco, Corn Chips, Avocado Dressing

MAINS choice of one

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Rosted Poblano, Grilled Onion,
Lettuce

TORTA CARNITAS

Escabeche, Queso Fresco, Lettuce

TORTA BARBACOA

Cabbage, Salsa Naranja

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Grilled Onion

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Grilled Onions, Criolla

CARAMELO CARNITAS

Escabeche

OG ASADA BURRITO

Came Asada, Charro Beans, Guacamole

DESSERT

SORBETE

Seasonal Fruit, Chamoy, Tajin





RESTAURANT WEEK \$45 PER GUEST

**MENU IS TO BE SHARED
PER 2 GUESTS**

STARTERS choice of one

CEVICHE NEGRO

Red Snapper, Grilled Fruit, Cucumber,
Peanuts

SHRIMP COCKTAIL

Fermented Tomato, Cilantro, Avocado

PLATITOS choice of two

SALSA MACHA GUACAMOLE

Salsa Macha, Cilantro

CALABACITAS

Queso Oaxaca, Corn

ROASTED BROCCOLI

Mole Verde, Cured Egg Yolk, Masa Crunch

FRIJOLES RANCHEROS

Bacon, Dried Chili Ash

TOMATO SALAD

Pecan Requeson, Honeydew Vinegar,
Mint

MAINS choice of one

CHULETA

Yonder Way Pork Chop, Colorado Salsa

PESCADO

Swordfish, Salsa Verde

POLLO

Marys Free Range Chicken, Pipian Rojo

HONGOS EN ADOBO

Oyster Mushroom, Salsa de Queso

DESSERT

TRES LECHES

Coconut, Salted Cream, Jicama



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Red Snapper, Grilled Fruit, Cucumber,
Peanuts

SHRIMP COCKTAIL

Fermented Tomato, Cilantro, Avocado

PLATITOS choice of two

SALSA MACHA GUACAMOLE

Salsa Macha, Cilantro

CALABACITAS

Queso Oaxaca, Corn

ROASTED BROCCOLI

Mole Verde, Cured Egg Yolk, Masa Crunch

FRIJOLES RANCHEROS

Bacon, Dried Chili Ash

TOMATO SALAD

Pecan Requeson, Honeydew Vinegar,
Mint

MAINS choice of one

CHULETA

Yonder Way Pork Chop, Colorado Salsa

PESCADO

Swordfish, Salsa Verde

POLLO

Marys Free Range Chicken, Pipian Rojo

HONGOS EN ADOBO

Oyster Mushroom, Salsa de Queso

DESSERT

TRES LECHES

Coconut, Salted Cream, Jicama



**RESTAURANT WEEK
BRUNCH
\$25 PER GUEST**

**MENU IS TO BE SHARED
PER 2 GUESTS**

STARTERS choice of one

GUACAMOLE

Pico de Gallo, Lime, Cilantro

TUNA TOSTADA*

Garlic Aioli, Salsa Macha, Cucumber, Red
Onion, Black Beans

AGUACHILE VERDE

Red Snapper, Tomatillo, Cucumber, Serrano

PLATITOS choice of one

HUEVOS RANCHEROS

Burnt Ranchero Salsa, Cilantro, Criolla,
Avocado, Black Beans

CHILAQUILES

Poblano, Onion, Cilantro. Choice of Verde or Roja.
Served with over easy egg and Queso Oaxaca

BREAKFAST TACOS

Chorizo, Egg, Salsa Doña, and Crema. Served with
side of Breakfast Potatoes. Two tacos per order

DESSERT

SORBETE

Seasonal Fruit, Chamoy, Tajin



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BRUNCH
\$25 PER GUEST**

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PER 2 GUESTS**

STARTERS choice of one

GUACAMOLE

Pico de Gallo, Lime, Cilantro

TUNA TOSTADA*

Garlic Aioli, Salsa Macha, Cucumber, Red
Onion, Black Beans

AGUACHILE VERDE

Red Snapper, Tomatillo, Cucumber, Serrano

PLATITOS choice of one

HUEVOS RANCHEROS

Burnt Ranchero Salsa, Cilantro, Criolla,
Avocado, Black Beans

CHILAQUILES

Poblano, Onion, Cilantro. Choice of Verde or Roja.
Served with over easy egg and Queso Oaxaca

BREAKFAST TACOS

Chorizo, Egg, Salsa Doña, and Crema. Served with
side of Breakfast Potatoes. Two tacos per order

DESSERT

SORBETE

Seasonal Fruit, Chamoy, Tajin

