



Restaurant Week Menu

Three Courses - \$40 | Add Wine Pairings - \$55

Please select one option from each course.

APPETIZER

Vegetarian Hibiscus Aguachile

red beets, chayote, jicama, watermelon radish cucumber, strawberry, habanero hisbiscus aguachile

Wine Pairing: Rosé - Casa Jipi, Mexico '24

Elote

grilled local corn, crema, chili powder, cotija cheese, lime

Wine Pairing: Red Blend - Bodegas de Santo Tomás, Mexico '24

Grilled Sardines

grilled sardines, anchovy salsa verde

Wine Pairing: Vinho Verde - Joao Portugal Ramos, Portugal '23

Rendang Slider

beef rendang, asinan slaw, crispy shallots, sweet dinner roll

Wine Pairing: Pinotage - False Bay, Western Cape, South Africa '23

ENTREE

Pesto Strozzapreti with Grilled Shrimp

strozzapreti, bright presto, pecorino, grilled shrimp

Wine Pairing: Sauvignon Blanc - Poppy Isobel, New Zealand '24

El Salvadorian Carne Asada

marinated outside skirt cooked on our wood-fired grill, rice & refried beans

Wine Pairing: Dao Reserva - Cabriz, Portugal '17

Grilled Rockfish

grilled rockfish, local sweet corn coulis, grilled leeks, fried capers

Wine Pairing: Verdejo - Nisia, Rueda, Spain '23

DESSERT

Cantaloupe & Watermelon Ice Cream

one scoop of each, homemade with melons from Chalet Farms

Volteado de Plátano

plantain upside down cake, crème fraîche

