



SAMPLE MENUS. FOR REFERENCE ONLY.

Starters

Shrimp Ceviche

Our Shrimp Ceviche features succulent shrimp marinated in fresh citrus juices, mixed with diced avocado, tomatoes, cucumbers, and a hint of jalapeño. Garnished with cilantro and served with crisp tortilla chips, this refreshing dish offers a vibrant and zesty culinary experience.

Crisp Tortilla Chips

Freshly prepared, perfect for dipping.

House-Made Guacamole

Creamy avocados blended with fresh herbs and spices.

Salsa Roja & Salsa Verde

Two distinct salsas, each with its own unique blend of ingredients and flavors

Main Courses

Birria

Our Birria features tender, slow-cooked beef, richly seasoned with a blend of traditional spices and herbs. Served with warm corn tortillas, fresh onions, and cilantro, this savory dish is accompanied by a flavorful consommé for dipping, offering an authentic and mouthwatering taste of Mexico.

Ranchera Preparada

Prime flank steak, marinated and grilled to perfection, embodying the essence of traditional ranch-style cooking.

Pollo Asado

Succulently grilled chicken, seasoned with a blend of aromatic herbs and spices.

Sides for the Perfect Taco

Includes Spanish rice, creamy refried beans, diced onions, fresh cilantro, juicy limes, crumbled Queso Fresco, grated Cotija cheese, and tangy pickled red onions.

Build Your Own Taco

Dessert

Appetizer

Fig Jam, Prosciutto & Feta Crostini

Crisp crostini layered with rich fig jam, thinly sliced prosciutto, and creamy feta, finished with a touch of fresh herbs.

San Marzano Meatballs

Tender house-made meatballs simmered in a rich San Marzano tomato sauce, finished with fresh basil and shaved parmesan.

Salad

House Italian Salad

Our House Italian Salad features a vibrant mix of crisp, locally sourced greens, ripe cherry tomatoes, cucumbers, and Kalamata olives, all tossed in a zesty house-made Italian vinaigrette. Finished with a sprinkle of Parmesan cheese, this salad offers a refreshing and flavorful start to any meal.

Spring Mix with a Twist

A refreshing blend of spring mix greens, creamy Gorgonzola, sweet blueberries, and candied pecans, all dressed in a zesty garlic vinaigrette.

Entree Choices

Butternut Squash Ravioli

A delightful vegetarian option, featuring butternut squash ravioli, draped in a buttery reduction, topped with coconut cream, and finished with delicate microgreens.

Chicken Parmigiana

Our Chicken Parmigiana features tender, breaded chicken breasts, topped with a rich San Marzano tomato sauce and melted mozzarella cheese. Baked to perfection and garnished with fresh basil, this classic Italian dish is served with a side of al dente pasta for a truly hearty meal.

Spaghetti and Meatballs

Classic spaghetti tossed in a rich marinara sauce, topped with tender, homemade meatballs, and finished with Parmigiano and fresh basil for an Italian favorite.

Dessert