

Sample Latin American Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose 1):

- Chips, Salsa, and Guacamole - The classics. (V, GF, VE)
- Molletes - Refried beans, pico de gallo, Oaxaca, split bread roll.
- Tapatio Chicken Wings - Served with blue cheese dip, carrots, celery. (GF)
- Brussel Sprouts - Roasted with red chimichurri sauce. (V, GF, VE)
- Elote - Charred street corn topped with chipotle crema, cotija, cilantro, and lime. (V, GF)
- Tuna Tostadas – Ahi tuna, avocado, serrano, sesame-lime vinaigrette.
- Watermelon, Jicama & Cucumber Salad – Tajín, lime, mint. (V, GF, VE)
- Queso Fundido – Oaxaca cheese, roasted poblanos, warm tortillas. (V)

Second Course (Choose 1):

- Ceviche de Champiñones - Button mushroom ceviche, yellow chiles, cooked corn kernels, boiled sweet potato slices. (V, GF, VE)
- Corn and Green Chile Chowder - Bacon, onion, Monterey and pepper jack cheeses, green onions. (GF)
- Shrimp & Scallop Ceviche - Aguachile dressing, red onions, Persian cucumber, pineapple, pico de gallo, cilantro. (GF)
- Kale Salad - Cucumber, red bell pepper, black beans, cherry tomatoes, roasted corn, toasted pepitas, creamy cilantro-lime vinaigrette. (V, GF, VE)
- Pozole Verde – Hominy, tomatillo broth, cabbage, radish, cotija, avocado, lime. (V, GF)
- Roasted Cauliflower with Mole Amarillo – Pepitas, pickled onion. (V, GF, VE)

Third Course (Choose 1):

-Peruvian Aji Amarillo Chicken - Roasted chicken, turmeric, olives, walnuts, queso fresco, roasted potatoes, hard boiled egg, rice.

-Enchiladas with Ground Bison and Dandelion Greens - Sweet potato enchilada sauce, leeks, chevre, spices. (GF)

-Tacos de Camarón en Salsa Roja - Shrimp sauteed in guajillo and morita chile sauce, fresh corn tortillas, cilantro, avocado, radish, onions, sour cream. (GF)

-Birria ramen - Guajillo-ancho broth, soft boiled egg, oaxaca, green onion, cilantro, onions, lime, avocado. (GF)

-Mexican-ish Risotto - Brown rice, coconut milk, chiles, chorizo, fried egg. (GF)

-Chiles Rellenos – Roasted poblano, queso fresco or walnut picadillo, tomato sauce. (V, GF, VE option)

-Jackfruit Barbacoa – Guajillo sauce, avocado, corn tortillas. (V, GF, VE)

Fourth Course (Choose 1):

-Mazamorra Morada with Arroz Con Leche - Fruity purple corn pudding, rice pudding. (V, GF)

-Tres Leches Cake - Baked pistachio meringue, vanilla bean ice cream, caramel, seasonal berries. (V)

-Margarita Donuts - Fried donuts with a tequila-lime glaze. (V)

-Hot Churros - Cinnamon, sugar, Mexican hot chocolate dipping sauce. (V)

-Mango & Chile Sorbet – Tajín, lime zest. (V, GF, VE)

-Coconut Flan – Toasted coconut, caramel. (V, GF)

-Grilled Pineapple – Rum caramel, vanilla bean crema. (V, GF)