



# NEW YEAR Celebración

December 29 - January 2

Available for Dine-in or Curbside Pick-up

---

## \*SPICY STRAWBERRY 'RITA

Casamigos Blanco Tequila, fresh lime juice, simple syrup, Strawberry Real and Monin Jalapeño

## \*CÓDIGO POMEGRANATE MULE

Código 1530 Blanco Tequila, Monin Pomegranate and fresh lime juice topped with Fever-Tree Ginger Beer

## \*SWEET HEAT SIPPER

Espolòn Reposado Tequila, Ancho Reyes Chile Liqueur, fresh lime juice and Guava Real

## Begin

### ENSALADA DE ARÁNDANO

Dried cranberries, green apples, candied pecans and blue cheese crumbles on field greens with cranberry vinaigrette

### SOPA DE POLLO Y MAÍZ

Blend of chicken, corn and vegetables with a hint of chipotle in a creamy soup

## Entrée

### CASCABEL RIBEYE \*

16 oz. Certified Angus Beef™ bone-in ribeye aged 21 days then brushed with Cascabel sauce

### CARNITAS

Braised pork shanks topped with chipotle wine sauce, served with black beans and charred street corn

### HALIBUT

Wrapped in banana leaf with artichoke and grape tomatoes

## Conclude

### BAYA MEZCLADO

Fresh mixed berries with Don Julio Tequila cream

### CHURROS

With chocolate raspberry sauce and Grand Marnier cajeta

---

\$35 per person

\* \$10 add a featured cocktail

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked.

Please direct any food allergy concerns to the manager prior to placing your order.

\*Featured cocktails are \$12/\$13/\$11 if ordered without New Year Celebración menu