



NEW YEAR Celebración

December 29 - December 31

PROSECCO COLADA

RumHaven Coconut Rum, Coco Reál Cream of Coconut, pineapple juice topped with Lunetta Prosecco.

MOJITARITA

Avión Silver Tequila, Cointreau Orange Liqueur, Monin Agave Nectar & Hibiscus Syrups, mint, strawberry, lime juice.

AÑEJO HONEY BEE

Cabo Wabo Añejo Tequila, Grand Marnier, Monin Honey Syrup, fresh lemon juice, Fee Brothers Cardamom Bitters.

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

FAJITAS TRES

grilled steak, chicken, and bacon-wrapped shrimp fajitas

COCHINITA PEBIL

slow roasted pork in achiote marinade

GRILLED SALMON

with chimichurri, asparagus and cilantro lime rice

Conclude

BAYA MEZCLADO

Fresh mixed berries with Don Julio Tequila cream

TRES LECHEs

Tasting of tres leches cake with creamy mango sauce

\$45 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