



# NEW YEAR Celebración

December 29 - December 31

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## 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 LECHE

Tasting of tres leches cake with creamy mango sauce

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\$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