



NEW YEAR Celebración

December 29 - December 31

AGAVE ESPRESSO MARTINI

Avión Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reàl, cold brew coffee

MULA DE MORA

Burrito Fiestero Mezcal, Blackberry Reàl Syrup, fresh lemon juice, topped with Fever-Tree Ginger Beer

SUGAR & SPICE MARGARITA

Espolòn Blanco Tequila, Ancho Reyes Chile Liqueur, fresh lime and orange juices, Monin Honey Syrup, pineapple juice, cinnamon

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 PIBIL

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

\$38 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 \$15/\$13/\$12 if ordered without New Year Celebración menu