



COCINA MEXICANA

Happy new year / feliz año nuevo

TONIGHT'S FEATURES

Seafood gumbo with fresh nc fish, shrimp, oysters and clams \$ 7

Free range chicken and pork tamales made with fresh masa on corn husk \$10

Crispy pork ears salad with d`Anjou pears, jicama and truffle walnut vinaigrette \$8

Pozole verde the Aztec stew with nc pork, chicken ,fresh hominy and Oaxaca radish \$12

Pan seared mahi mahi with acini de pepe (pasta),vegetable escalivada and shrimp sauce\$19.50

Braised lamb shank on blue agave over potato mash, brussell sprouts and pasilla cabernet sauce \$24

CAVA FEATURE

Duran Brut nature grand reserved \$8/30

BAR DRINK FEATURES

Clos del Pine(lgarnatxa) white wine \$ 7/25

Chapala blend of orange,tequila, agave nectar \$ 6.50

Cantalinae chinotle iarrin tequilla rum \$6

BEER FEATURES

\$4

carta blanca, bohemia, estrella Galicia(spain)

pacífico , modelo especial,negra modelo

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