

FIRST COURSE

ANTOJITOS *and* BOTANIAS

(CHOICE OF ONE)

GUACAMOLE

with rocco's chips

ELOTES

mexican street corn,
grilled with cotija cheese,
chipotle aioli, rocco's spice

CHICKEN FLAUTAS

three flour tortillas filled and rolled,
fried crispy with chicken with salsa
chile de árbol

SECOND COURSE

ENTREES

(CHOICE OF ONE)

TACOS DE CASA PLATTER

flour tortillas
(hard corn or gluten free
handmade corn tortillas
available)

served with pico de gallo, cilantro,
pickled red onions, cotija cheese

**2 tacos with yellow rice and
ensalada mixta**

POLLO* slow roasted chicken in adobo

COCHINITAS ACHIOTE* slow roasted pork

CARNE MOLIDA* spicy ground beef

HONGOS* vegan mushroom, tequila, jalapeño, garlic

CHORIZO* spicy sausage, cotija cheese, cilantro, onion, verde

CAMARONES* shrimp

CARNE ASADA* marinated grilled steak

PESCADO* grilled or blackened fish

ENCHILADAS

two corn tortillas rolled in sauce, baked with chihuahua cheese,
served with beans "refrijoles" and yellow rice

CHICKEN
slow roasted chicken in
adobo, tomatillo sauce GF

PORK
pulled pork, smoky guajillo
chile sauce GF

VEGETARIANA
market vegetables,
tomatillo sauce GF

CHICKEN AL CARBON

grilled chicken breast, yellow rice, black beans,
plantains, pickled red onions, chimichurri

THIRD COURSE

Desserts

(CHOICE OF ONE)

MEXICAN CHOCOLATE BROWNIE SUNDAE

vanilla ice cream, dulce de leche, buñuelos, whipped cream, honey salted peanuts

CHARLEY'S CHURROS

mexican style donuts with cinnamon-caramel sauce, chocolate sauce, vanilla ice cream

FLAN CLASICO GF

flan, whipped cream, strawberries

TRES LECHES CAKE

traditional three milks cake, meringue, fresh bananas, strawberries

\$40 PLUS TAX / GRATUITY



*Contains peanuts or raw food. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.