



ARIZONA CHEF'S WEEK • AUGUST 1-10

\$55 PER PERSON • COCKTAIL PAIRING: \$25 PER PERSON

STARTER

ELOTE GUACAMOLE

fire roasted sweet corn + avocado + onion + queso fresco + tomato
serrano chile + cilantro + lime + tajín

CHOICE OF APPETIZER • COCKTAIL PAIRING: FROZEN MARGARITA

BRAISED BEEF EMPANADAS

queso fresco + chile braised beef + flaky pastry dough + salsa cruda

SHRIMP COCKTAIL*

poached shrimp + jicama + tomatoes + avocado + red onions
cucumbers + chipotle clamato + cilantro

SALAD • COCKTAIL PAIRING: HIBISCUS AGUA FRESCA

ENSALADA FRESCA**

seasonal fruit + cucumber + red onion + jicama + aji lemon vinaigrette
queso panela + pepitas + fresno chiles + tajín + salsa macha + cilantro

CHOICE OF ENTRÉE • COCKTAIL PAIRING: AL PASTOR MARGARITA

SERVED WITH RICE & BEANS

BIRRIA ENCHILADAS

chile-braised beef + salsa roja + mexican cheese blend + cilantro
pico de gallo + crema fresca + queso fresco

SIZZLIN' FAJITA COMBO

chicken + carne asada + shrimp + caramelized onions & peppers + mexican
rice + pinto bean refrito + warm tortillas + served on a sizzling hot skillet

MICHELIN THREE TACO PLATE

michelin star taco + chuleta de cerdo + tomaso's vampiro

CHOICE OF DESSERT • COCKTAIL PAIRING: CARAJILLO

HOT CHURROS

chocolate, caramel, & tres leches dipping sauces

THE BEST F#*%ING FLAN EVER

roasted pineapple + vanilla whipped cream

*These menu items contain ingredients that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | **ALLERGENS: Dishes may contain allergens including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybean.

