



Arizona Chef's Week July 31st – August 9th \$55

consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Aperitivos

Choice of 1

Nopales Asado

mesquite grilled cactus | baby romaine | cherry tomato | corn | avocado | red onion | queso fresco | agave lime vinaigrette

Tostada De Atun

blue corn | escabeche aioli | soy citrus glaze | avocado | chiltepin salsa

Aguachile De Res

crispy fried beef | lime serrano broth | avocado | red onion | cucumber | choice of tortillas

Platos Principales

Choice of 1

Callo De Hacha

scallops a la plancha | mesquite grilled corn crema | anaheim Chile | chiltepin salsa



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Let Us Host Your Next Event

Pollo A La Brasa

salsa verde taquera | queso fresco | grilled onions | arroz mexicano | choice of tortillas

Mesquite Grilled Flat Iron

sonoran chimichurri | grilled onions | arroz mexicano | choice of tortillas

Chile Relleno

calabasitas | tomato serrano broth | cotija

Postres

Choice of 1

Strawberry Tres Leches

sponge cake | vanilla crema | fresh berries | pecan crumble

Sorbete De Mango

mango sorbet | chamoy | tajin

Featured Drinks

Sonoran Sunset

\$12

Roxx Vodka | hibiscus tea | house lemonade | local citrus