



CULINARIA DINNER MENU

Aug 8 - Aug 29 | Daily | 5pm - Close | \$35 Per Person

20% Gratuity will be added. No substitutions. No split checks.

FIRST COURSE

(Choose One)

Cheese Quesadillas

Chicken Flautas

Served with queso fresco and sour cream

MAIN COURSE

(Choose One)

Puerco and Chile Cascabel

Tender pork tips in a flavorful chile cascabel sauce. Served with refried beans & Mexican rice topped with spinach and pickled red onions

Enchiladas de Mole

Chicken-filled tortillas, mole de poblano, Chihuahua cheese

Served with Mexican rice and refried beans

Oyster Tacos

Chile-spiked buttermilk fried oysters topped with charred pineapple, jalapeno honey mayo & cilantro. Served with Mexican rice and refried beans

DESSERT COURSE

(Choose One)

Chocolate Mousse

Silky cinnamon-spiked mousse cake with bananas & whipped cream

Tres Leches

Moist sponge cake layered w/ sweet milks, with cajeta, berries & melon pico