



3-COURSE DINNER

\$35 per person | available for dine-in every day from open to close | please choose one item per course

FOR THE TABLE

fried tostadas, homemade borracho black bean dip & salsa

FIRST COURSE, STARTER

choice of one

NAKED GUACAMOLE

avocado, cilantro, lime, onion, serrano peppers & tomato

GRILLED SWEET CORN

tossed with butter, lime, chiles, cotija cheese, chipotle drizzle & scallions

MEXX CHOP BIG SALAD

cheese, pico de gallo, nopales, sautéed almonds, black beans, grilled corn, fried tortillas, avocado & avocado-caesar dressing

GUACAMOLE GRANADA

serrano peppers, pomegranate, green apple, cotija cheese, peanuts & red beet chips

COCONUT CALAMARI

toasted sesame, dried orange peel & spicy dipping sauce

SHRIMP TAQUITOS

shredded lettuce, cheese, chipotle sauce, guacamole, pico de gallo & scallions

SECOND COURSE, ENTRÉE

choice of one

served with borracho black beans & red rice

CHICKEN QUESADILLA

two large flour tortillas & mexican cheeses with avocado sauce, chipotle sauce, salsas & scallions

CHIPOTLE SHRIMP QUESADILLA

two large flour tortillas & mexican cheeses with avocado sauce, chipotle sauce, salsas & scallions

CHICKEN STREET TACOS (3)

avocado sauce, lemon-mezcal sauce, cilantro & onions

CARNITAS STREET TACOS (3)

avocado, onion & tomatillo salsa topped with chicharrón

CARNE ASADA STREET TACOS (3)*

grilled with garlic, pico de gallo, avocado sauce, cilantro & onions

GOAT CHEESE ENCHILADAS

goat & jack cheeses, pico de gallo, salsa verde & crema

CHICKEN 'DESMADRES'

grilled chipotle chicken with arugula, tomato, peppers, red onions & avocado salad with a citrus drizzle

PORK CARNITAS

en cazuela with avocado, tomatillo salsa, chicharrón, tequila-pickled jalapeño, onion & cilantro

THIRD COURSE, DESSERT

choice of one

TRES LECHES CAKE

white cake, vanilla & toasted coconut

ROSCA DE CHURRO

churro, vanilla ice cream, dulce de leche, chocolate & toasted almonds

BLONDIE

'blondie' with white chocolate, pecans, vanilla ice cream & cajeta envinada

COCKTAILS

sold separately

WATERMELON HIBISCUS MARGARITA

Herradura blanco, watermelon, lime, hibiscus – 16

CADILLAC MARGARITA

Cazadores reposado, lime, Cointreau, agave, Grand Marnier float – 20

CUCUMBER JALAPEÑO MARGARITA

Cazadores blanco, cucumber, jalapeño, lime, agave – 17

PINEAPPLE SERRANO MARGARITA

Corralejo blanco, pineapple, lime, serrano chile – 17

MARGARITA VERDE

Partida blanco, green juice, lime, agave – 15

MEZCAL PENICILLIN

Del Maguey Vida mezcal, lemon, honey, ginger – 15

CARAJILLO

Teremana reposado, Licor 43, cold brew – 17

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.*