

RESTAURANT WEEK
NOVEMBER 1ST – 14TH
LUNCH MENU \$25 per person

APPETIZER

choice of

CAESAR SALAD GF

romaine, crispy quinoa, pumpkin seeds,
parmesan-anchovy dressing

PORK BELLY

slow braised pork belly, mango-jicama
slaw, red pepper marmalade

SHRIMP CORN CHOWDER GF

corn chowder, shrimp, yucca, cilantro

CAULIFLOWER GF

roasted cauliflower, green olives, capers,
pumpkin seeds, aji Amarillo, lime mojito
sauce

SHRIMP CEVICHE GF

lime juice, red onion, cilantro

ENTREE

choice of

HANGER STEAK GF

Manchego fries, chimichurri, corn salsita

STEAK TACOS GF

steak, wild mushrooms, onions, queso fresco, salsa verde

BRANZINI GF

pan seared branzini filet, saffron risotto,
cilantro lime mojito

SALMON or CHICKEN BOWL GF

bbq, mesclun greens, pumpkin seeds, bacon,
jicama slaw, avocado, mango
choice of salsa verde, aji Amarillo, or pineapple vinaigrette

ENCHILADA GF

shrimp and crabmeat, coconut lobster sauce

DESSERT +\$10

choice of

RICE PUDDING BRULEE GF

CHOCOLATE CAKE

raspberry sauce

VANILLA GELATO GF

PACIFICO GUACAMOLE +\$18

avocado, tomatoes, onions,
cilantro, fresh lime juice,
house-made tortilla chips

PACIFICO MARGARITA \$15

patron pacifico select, fresh lime juice,
triple sec, agave

ESPRESSO MARTINI \$14

tequila reposado, fresh espresso,
mr. black, licor 43

*** WE CANNOT SPLIT ANY RESTAURANT WEEK OFFERINGS***

Thoroughly cooking meats, poultry, seafood, and eggs reduces the risk of food born illness*
Before placing your order, please inform your server about any dietary restrictions.

*20% may be added to parties of 6 or more

