



# SPECIALS MENU

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## APPETIZER

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### ROASTED BUTTERNUT SQUASH 12

Agave Chili Glaze, Cashew, Amaranth & Arugula Salad

## ENTRÉE

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### TEQUILA LIME CHICKEN 19

Spicy Queso, Chipotle Aioli, Mexican Cheese Blend, Mexican Rice, Black Beans, Pico de Gallo

## DESSERT

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### CHURRO CHEESECAKE 11

Cinnamon Sugar Churros, Mexican Chocolate Sauce, Caramel Sauce, Whipped Cream



## COCKTAIL

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### STRAWBERRY RHUBARB MARGARITA 14

Cazcabel Blanco, Lemon & Lime Juices, Strawberry Purée, Rhubarb Liqueur

## CERVEZA

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### CERVEZA LOCO 8

Brewed with German Malt and a touch of corn, this lager is lightly hopped to create a dry, crisp lager that is slightly malt forward but with the refreshing finish brewed by Loco Burro Brewing in conjunction with Albright Grove Brewing.

## WINE

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### CASA JIPI SAUVIGNON BLANC 13 | 51

Pale straw color with greenish hues. Clean and bright. Elegant and floral nose with hints of acacia honey, tangerine, green melon, and jalapeño.

## TEQUILA

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### HERRADURA ORIGINAL BLANCO 14

**MAKE IT A MARGARITA +2**

Unaged, untamed, and truly authentic. Crafted since 1870, this true Herradura original unleashes the full character of our bright, heritage agave.

## MEZCAL

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### CASA LOTOS 14

**MAKE IT A MARGARITA +2**

Characteristics include a hint of green herbs, with notes of pine, cucumber, and green peppercorn in its aroma. A perfect drink on its own or mixed, with a smooth, rich flavor that comes alive with every sip.