



DINNER MENU

3 course menu
or
4 course menu

does not include
tax or service
charge

includes soft drinks,
iced tea, coffee, and
water service

STARTER

BORDER GUACAMOLE *additional fee*
hass avocado | cilantro | red onion | jalapeño | lime

APPETIZERS *select one | served family style
two or more selections available for an additional fee*

PLANTAIN EMPANADAS
roasted plantain | black beans | poblano
cotija | crema | salsa roja

GREEN CORN TAMALES
sweet corn | crema | salsa fresca

QUINOA FRITTERS
crunchy aztec grain | cotija cheese | aji amarillo aioli

PERUVIAN CEVICHE TOSTADITAS
lime | ginger | aji amarillo chile
crispy plantain | avocado

SALAD *select one | individually plated*

MEXICAN CHOPPED SALAD
charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips
cumin vinaigrette

SPICY CAESAR
romaine | parmesan cheese | spicy caesar dressing
roasted peppers | crispy tortilla strips

ENTREES *select three | individually plated
four selections available for an additional fee*

POLLO CIUDAD
citrus marinated grilled chicken | organic white rice
pickled tomato salsa | cilantro sauce

CHICKEN POBLANO ENCHILADAS
mary's roasted chicken | handmade corn tortillas
wild mushrooms | poblano crema | grilled corn
charred poblano chiles

CARNITAS
roasted corn grits | serrano chile salsa | red onion
jalapeño bacon | cilantro

YUCATAN PORK
achiote pork roasted in banana leaves
honey lime yams | roasted brussels sprouts
pineapple jicama salsa

CRISPY POTATO RAJAS RELLENO
poblano pepper stuffed with creamy potato rajas
chipotle salsa | black beans | corn relish slaw | crema

GRILLED SKIRT STEAK *additional fee*
charred corn relish | organic black beans | tomato
avocado | handmade flour tortilla

PESCADO VERACRUZANO *additional fee*
pan seared sustainable seasonal fish | oregano
organic white rice | tomato | kalamata olive
jalapeño | white wine garlic broth

DESSERT *select one | two or more
selections available for an additional fee*

CHURRO TOTS
cajeta sauce | mexican chocolate sauce

TRES LECHES *individually plated*
sponge cake soaked in tres leches
prickly pear | passion fruit

BARCELONA CAKE
rich dark chocolate cake | sweet crema
chocolate sauce