



LUNCH MENU 1

2 course menu
or
3 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

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

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

GRILLED CHICKEN, BACON & AVOCADO SANDWICH
jalapeño bacon | triple cream brie | avocado
pickled jalapeños | cumin fries

CARNITAS TACOS
slow roasted pork shoulder | shaved cabbage
red onion | cilantro | queso fresco | serrano salsa
organic rice & beans

GRILLED FISH TACOS
sustainable seasonal fish | cucumber citrus slaw
pink grapefruit | shredded lettuce | avocado
roasted jalapeño aioli | organic rice & beans

CRISPY RAJAS TACOS
creamy potatoes | roasted chiles | guacamole
mexican cheeses | grilled corn relish
chipotle crema | organic rice & beans

DESSERT *served family style*

COOKIE ASSORTMENT
chef's signature choice



LUNCH MENU 2

3 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

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

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

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

GRILLED VEGETABLE CUBANO

grilled farmers market vegetables | pickled onions
goat cheese | cumin fries

PORK CUBANO SANDWICH

slow roasted pork | sliced ham | housemade pickles
mustard | swiss cheese | cumin fries

GRILLED SKIRT STEAK *additional fee*

charred corn relish | organic black beans | tomato
avocado | handmade flour tortilla

CRISPY POTATO RAJAS RELLENO

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

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

CHURRO TOTS *served family style*
cajeta sauce | mexican chocolate sauce

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

BARCELONA CAKE *individually plated*
rich dark chocolate cake | sweet crema
chocolate sauce