

MARCH SPECIALS

COCKTAIL

OAXACA THE LINE

Hornitos reposado tequila, Del Maguey Vida mezcal, grapefruit, cinnamon syrup, agave, habanero-cilantro tincture, lime 9

STARTER

SPICY SEAFOOD TAPAS

a mixture of baby octopus, squid, cuttlefish, shrimp, clams, roasted bell pepper, onion, and garlic, sautéed with white wine and tossed in a spiced red sauce, with chopped cilantro, lime, and spicy crostini 14

🍷 **William Rose** Pinot Gris 7.5

SANDWICH

CHIPOTLE STEAK MELT

sirloin marinated in adobo sauce and chipotle peppers under melted jack cheese, on toasted ciabatta with avocado, red onion, and tomato. served with a mixed green salad and cilantro-avocado-lime dressing 14

🍷 **Grupo Modelo** Pacifico (bottle) 5

DESSERT

CHILI-CHOCOLATE-CUSTARD CREPE

chili-cinnamon-chocolate-custard in a crepe drizzled with caramel, crushed meringue and mexican dark chocolate 11

🍷 **Dusted Valley** Boomtown Syrah 8 / 30

BROWNIE MINT PIE 🌱🌱

vegan chocolate brownie on walnut/date crust with coconut-cream frosting and fresh banana. all raw and local ingredients. Supplied by PIE.delight 10

🍷 **Basil Hayden** Kentucky Bourbon 10

BREAKFAST*

CHIPOTLE MORNING CREPE *

adobo-marinated steak, black beans, onion and egg in a crepe with crème fraîche and breakfast potatoes 12

🍷 **El Diablo** 8.5

* available during breakfast hours; fri-sun 9AM-2PM
🌱* available vegetarian / 🌱* available vegan / 🌱🌱 gluten-free
🍷 suggested beverage pairing for additional charge