



# \$26 buffet menu

## bocaditos

SERVED ON SHARING TRAYS

### fresh guacamole

serrano, cilantro, red onion, tomato, lime, cotija cheese served with warm sea-salt chips and salsa

- mild       medium       spicy

### taquitos

- pitman farms chicken       queso and potato

### crispy jalapeno poppers

jalapenos stuffed with oaxaca-manchego cheeses, cilantro + rancho sauce

## platillos

ENTREES SERVED BUFFET STYLE

### chilaquiles

tortilla chilaquiles

- rotisserie chicken       corn and poblano

### carne asada tacos

marinated flank steak

- chopped white onions       fresh cilantro

## salads

### chopped salad

baby kale, baby spinach, romaine, peppers, avocado, tomatoes, black beans, cotija cheese and serrano lime vinaigrette

## sides

### rice & beans

traditional red rice with cilantro and fresh lime and beans

- traditional pinto beans       black beans

## dessert

SERVED FAMILY STYLE

### churros

flash fried, smothered in cinnamon and sugar with warm caramel and chocolate dipping sauces

### quesadilla (pick one)

oaxaca + manchego cheeses

- pitman farms chicken       cheese  
 garlic mushroom  
 carne asada (additional \$1)  
 lemon-garlic wild mexican gulf shrimp (additional \$2)  
 flour tortilla    OR     whole wheat tortilla

### mahi mahi ceviche

local lingcod, lime juice, red onion, jicama, serranos, cilantro, tomatoes, served with warm sea-salt tortilla chips

### carnitas nortenas

slow roasted pork carnitas, grilled pepper and onions

with choice of 2 sides:

- sour cream       pico de gallo  
 fresh chopped onion       cilantro  
 tomatillo sauce

