

Southwest Regional American Cuisine

March 26, 2025

Appetizer

(select 1)

Corn Ribs

Cayenne and chili pepper, cotija cheese, garlic, chipotle aioli, lime (D, E)

Sonoran Frank

House-made beef sausage, bacon, Tangzhong roll, pinto beans, onion, tomatoes jalapeno salsa, mayonnaise, mustard (D, E)

Soup

Green Chicken Chili

Southwestern spices, cannellini beans, cream, salsa verde, tortillas, cilantro (D, GF)

Salad

(select 1)

Three Sisters

Beans, corn, squash, spinach, cilantro lime vinaigrette

Grilled Texas

Romaine, diced tomatoes, bacon, blue cheese, tortilla strips, buttermilk ranch (D)

Entrée

(select 1)

Quesabirria Taco

Corn Tortilla, Shredded beef, onion, cilantro, Oaxaca cheese, refried beans, Mexican rice (D)

Chicken Enchilada Ravioli Verde

Chipotle chicken and cheese ravioli, poblano cream sauce, blistered tomato, toasted pine nuts, microgreens (D, E, N)

Carne Adovada Burrito

Pork, chile caribe, cheese, flour tortilla, pozole, Mexican rice, avocado, radishes (D)

Mojo De Ajo Trout

Grilled trout, garlic sauce, sautéed chayote squash, rice, bean salsa, chipotle oil, crispy chickpeas

Dessert

(select 1)

Chef Todd's Restaurant Desserts Class

will be offering a selection of house-made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish,

V-Vegetarian, VG-Vegan

\$39.⁹⁵ / meal plus tax and service charge