



Dinner Party Menu

\$20 per person

-bocaditos-

little bites to share

HAND SMASHED GUACAMOLE

fresh smashed avocados • cilantro • onion • tomato • serrano chiles • cotija cheese

PULLED CHICKEN TAQUITOS

crispy hand rolled corn tortillas filled with spit roasted chicken • queso fresco • guacamole • pico de gallo • diablo sauce and crema

SPIT ROASTED CHICKEN QUESADILLA

shredded free range chicken • melted cotija, Oaxaca and manchego cheeses • caramelized onions • spicy coffee-chipotle bbq sauce • pico de gallo • guacamole

CRISPY JALAPEÑO "POPPERS"

flash fried fresh jalapeño peppers stuffed with Oaxaca cheese • cool el rancho sauce

-Platillos- Entrees

MAHI-MAHI TACOS

house made fresh corn tortillas • flash fried or spiced pan seared mahi-mahi • crisp shredded cabbage • pico de gallo • spicy chipotle aioli • fresh mango salsa • black beans • arroz blanco

CHICKEN TACOS DE TINGA

house made fresh corn tortillas • pulled spit roasted chicken in roasted chipotle-tomato sauce • cebolla curtida • avocado crema • queso fresco • sour cream • frijoles puercos • arroz rojo

Carne Asada Burrito

SERVED IN THE "FARMER'S - STYLE" TRADITION OF CHIHUAHUA • grilled marinated flank steak • chipotle bbq sauce • roasted onions & peppers • arroz rojo • frijoles puercos • roasted corn • yam and sweet potatoes • smothered with "huajillo" ancho chile sauce • melted cheese • pico de gallo • guacamole • sour cream

-Dulce-

Dessert to share

Mexican Bread Pudding

soft bread pudding • warm maple brandy sauce • creme anglaise

Chocolate Decadencia

warm homemade chocolate torte cake • dulce de leche ice cream • warm chocolate sauce