



NEW YEAR'S EVE

4-Course Dinner - \$60 per guest

Includes A Complimentary Champagne Toast

APPETIZERS

choose one

TRADITIONAL GUACAMOLE ^{VG}
avocado, tomato, onion, chile serrano, lime

CHESAPEAKE CRAB GUACAMOLE * ^{G.S}
cilantro tartar sauce, pickled chilies,
old bay tortilla chips

QUESO FUNDIDO ^D
melted oaxaca and chihuahua cheese,
chile morita, salsa, flour tortillas

TORTILLA SOUP ^D
avocado, crema fresca, chile guajillo,
tortilla strips

CRISPY CALAMARI ^{G.S}
jalapeño tartar, chipotle mayo,
habanero salsa, tajin spice

TACOS

choose one

two tacos per order
choice of flour or corn tortillas

HANGER STEAK ^D
melted cheese, onion, cilantro,
chile de arbol salsa

AL PASTOR
adobo pork shoulder, grilled pineapple,
onion, cilantro, salsa verde

MAHI MAHI
adobo marinade, aji amarillo slaw,
pineapple chili salsa, salsa verde

HONGOS ^{D.V}
roasted mushrooms, refried beans,
corn pico de gallo, queso fresco

ENTRÉE

choose one

CHICKEN ENCHILADAS ^D
tomatillo sauce, lettuce, crema fresca,
pickled onions, mexican rice, refried beans

DIABLO SHRIMP ^S
charred citrus marinated shrimp,
chipotle sauce, grilled green onions,
mexican rice

CERDO EN ADOBO ^D
guajillo marinated grilled pork chop,
creamy mashed potatoes,
roasted heirloom carrots,
chipotle cranberry sauce

CARNE ASADA ^D
hanger steak, poblano rajas,
refried beans, charred salsa

FAJITAS ^{D.G}
adobo marinated chicken or steak,
crema fresca, pico de gallo, guacamole,
flour tortillas, refried beans, mexican rice

DESSERT

TRES LECHES ^{D.G}
warm three milk bread pudding,
cinnamon ice cream, quince compote,
blueberry sauce



SANDOVAL BARREL SELECTION

PATRON REPOSADO BARREL 89C 14

blend: tahona and roll mill tequilas
age: 10 months

MARGARITAS

EL CENTRO 10 | 24 | 40

sauza blue silver, lime, agave nectar
available on the rocks or frozen

HOUSE INFUSED 10 | 24 | 44

your choice of: grilled pineapple, guava, serrano, strawberry-basil

STRAWBERRY 11 | 24 | 44

sauza blue silver, agave nectar, lime, strawberry purée
available on the rocks or frozen

MANGO 11 | 24 | 44

sauza blue silver, agave nectar, lime, mango purée
available on the rocks or frozen

PEPINO 11 | 24 | 44

serrano infused tequila blanco, agave nectar, lime, cucumber

SPICY MANGO 12 | 26 | 47

serrano infused tequila blanco, lime, chile-ginger simple syrup, mango

PRICKLY PEAR 12

sauza blue silver, don ciccio and figli fico d'india, lime, prickly pear purée

EL VIEJO 12

el silencio mezcal, lime, agave nectar

SANGRIA

TINTA ROJA 9 | 22 | 40

red wine, licor 43, brandy, fresh fruit

MELOCOTON 9 | 22 | 40

white wine, apricot brandy, cinnamon, fresh fruit

CERVEZA

CORONA 6

MODELO ESPECIAL 6

MODELO NEGRO 6

PACIFICO 6

COCKTAILS

MICHELADA 8

beer, tomato juice, spice

CAIPIRINHA 9

cachaça, lime, sugar

MOJITO MEXICANO 10

sauza blue silver, lime, mint, chili-ginger

MOJITO TRADITIONAL 10

rum, mint, lime

PALOMA 10

sauza blue reposado, lime, jarritos grapefruit

MEXICAN MULE 12

sauza blue silver, el silencio espadin, chili, ginger beer, lime

REPOSADO DASH 12

reposado tequila, angostura bitters, agave, blood orange

EL DIABLO 12

tequila blanco, lime, crème de cassis, ginger beer

VINO

SPARKLING

CAVA casteller - spain 9 | 35

CAVA ROSÉ casteller - spain 9 | 35

BLANCO

PINOT GRIGIO inacayal - argentina 9 | 35

SAUVIGNON BLANC veramonte - chile 9 | 35

TORRONTES amada sur - argentina 9 | 35

ALBARINO column - spain 9 | 35

CHARDONNAY natura emiliana - chile 9 | 35

TINTO

MALBEC graffigna - argentina 9 | 35

PINOT NOIR vina leyda - chile 9 | 35

OLD VINE GARNACHA zestos - spain 9 | 35

MERLOT terranoble - argentina 9 | 35

CABERNET SAUVIGNON flaco - spain 9 | 35

CARMENERE casillero del diablo - chile 9 | 35

TEMPRANILLO flaco - spain 9 | 35

CABERNET SAUVIGNON marques de casa concha - chile 9 | 35

