

**CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8**
PRODUCED BY CHOOSE CHICAGO

THREE-COURSE MENU

\$45 PER PERSON

\$25 MEXICAN BEVERAGE PAIRING

First Course

MI GENTE, UNIÓN MEZCAL
cilantro, passionfruit, chapulín

CHOOSE 1 FOR EACH PERSON

TUNA TOSTADA

Yellowfin, Leche de Tigre, Avocado

CAMOTE TOSTADA

Pomegranate Seeds , Salsa Macha

CEVICHE

Hamachi, Leche Rojo, Mint

Third Course

CARAJILLO, Nayarit cold brew
mr black, licor 43, tequila blanco

CHOOSE 1 FOR EACH PERSON

Classic Flan de la Casa

Mexican Vanilla Gelato
Polvoron Crumble & Caramel



Second Course

TIERRA SAGRADA, Dark Rum, Elote liqueur
Tobacco, Chocolate Mole

CHOOSE 1 FOR EACH PERSON

CHICKEN ENCHILADAS

Suiza Verde, Crema, Queso

NORTEÑA TACOS (2PC): STEAK OR CHICKEN

Guacamole, Beans, Queso, Crema

PICK TWO TACOS:

Crispy Baja Fish Taco

Gobernador Shrimp Taco

DIEGO CALI BURRITO

Crispy potato, Avo, Queso, Crema

Choose: steak | chicken | shrimp | mushroom

CHOOSE 2 FOR THE TABLE

EPAZOTE CHARRED CORN

queso fresco, epazote crema, lime

CHARRO BEANS

slow-cooked, seasoned pinto beans

WHITE RICE

with garlic y onion

PLANTAINS Y MASCARPONE

maduro style, sweet plantains

*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS. *THESE FOOD ITEMS CONTAIN RAW INGREDIENTS OR CAN BE COOKED TO ORDER. A FEE OF 3% WILL BE APPLIED TO ALL TRANSACTIONS TO COVER THE PROCESSING COSTS ASSOCIATED WITH CREDIT CARD PAYMENTS, CHARGED BY CREDIT CARD COMPANIES TO ALL RESTAURANTS. THERE IS NO FEE APPLIED CASH PAYMENTS.