



The DISTRICT: Restaurant Week  
JUNE 11<sup>th</sup> through JUNE 17<sup>st</sup>

From The KITCHEN

**CESAR SALAD**

Chopped Romaine,  
Creamy Smoked Chile Dressing, Avocado,  
Cotija Cheese, Crisp Seasoned Tortilla Strips  
**Add: Avocado 1.00, Bacon 2.50,**  
**Pork Al Pastor 3.50, Pulled Chicken 3.50,**  
**Fried Chicken 3.50, Hot Chicken 4.00,**  
**Tempura Shrimp 2 each 6.00,**  
**Seared Tilapia 4.00,**  
**IPA Marinated Steak 4.50,**  
**Carne Asada Steak 5.50**

**GREEN CHILI-CHICKEN STEW**

Pinto Beans, Roasted Poblano Chiles,  
Chicken, Queso Fresco,  
Seasoned Corn Tortilla Strips,  
Chopped Cilantro & Red Onion 6.00

**FRIED CORN ELOTES**

Fresh Cob Corn, Cotija Cheese,  
Lime Aioli, Chili Powder, Cilantro 3.00

**CHICKEN TINGA TACOS**

Corn Tortillas, Bibb-lettuce,  
Beer Braised-Pulled Chicken Stewed with  
Guajillo Red Chile Sauce, Queso Fresco,  
Avocado, Cilantro 8.50

**CALABACITAS & CARNE TOSTADA**

Crisp Fried Corn Tortillas,  
Squash, Sweet Corn, Poblano & Onion  
Succotash,  
Marinated Grilled Sliced Carne Asada,  
Soft Fried Egg, Smoked Chili Powder,  
Queso Fresco, Cilantro mico greens,  
Pickled Red Onion 13.00  
Substitute Avocado for Carne 9.00

**SWEET**

**STRAWBERRY TRIFLE**

Buttermilk Cake, Mint Syrup,  
Triple Sec Macerated Strawberries,  
Chantilly 7.00

From The BAR

**FEATURED COCKTAIL**



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