



# Power Lunch

2 Course Prefix

*Everyone at the table must participate.*

**\$35<sup>PP</sup>**

## Primero

*1st Course, Choose One*

### ESQUITES

*mexican street corn off the cob, queso cotija, lime-truffle aioli, smoked spices*

### AGUACHILE

*fresh fluke, tomatillo, jalapeño, white onions, avocado, lemon juice, olive oil, green olives*

### TRIO MOLOTES

*3 oaxacan masa empanadas, chorizo, huitlacoche & chicken tinga*

### KALE, CRANBERRY SALAD

*agave roasted mexican squash, cotija cheese, pumpkin seeds, radicchio, oregano vinaigrette*

### RIVERA SALAD

*english cucumber, requeson, castelvetrano olives, dill, avocado, fried shallots & lime juice*

## Segundo

*2nd Course, Choose One*

### ENCHILADAS de MOLE

*free range chicken tinga, queso, crema fresca, pickled red onions*

### HONGOS "AL PASTOR"

*mexican spiced shiitake & oyster mushrooms,  
chile poblano pesto, riced broccoli, roasted pineapple relish*

### LOS CABOS TACOS

*beer battered tempura sea bass, red cabbage, tomatillo relish, crème fraîche*

### TRUFFLE CARNE ASADA SANDWICH

*sliced skirt steak, chihuahua cheese, truffle mayo,  
potato sticks, caramelized onions, toasted sourdough*