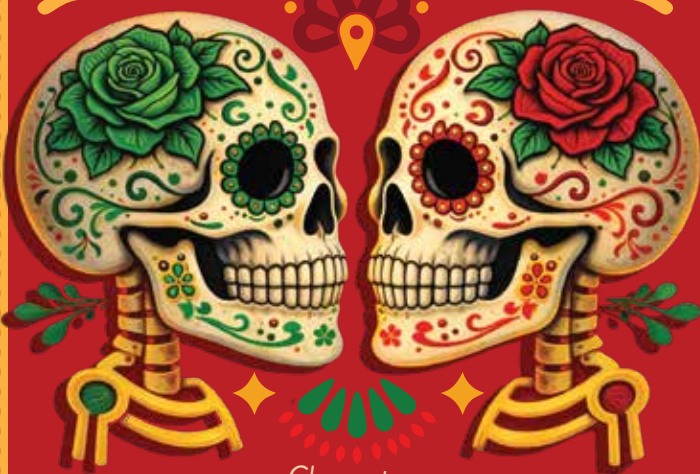


Por Vida
MEZCAL AND MEXICAN

DATE NIGHT

DINNER FOR TWO

\$110 Per Person



*Choose two
from each category*

BEVERAGES

6oz Wine | 6oz Vino

Angus the Bull
Cabernet Sauvignon
Central Victoria, Australia

Squealing Pig
Sauvignon Blanc
Marlborough, New Zealand

Beer | Cerveza Draft:
Dos Equis Mexican Lager

Beer | Cerveza Bottle:
*Corona, Modelo Especial, Negra Modelo,
Sol, Coors Light*

Margarita | Margarita
*Classic Lime, Mango, Pineapple, Tamarind,
Grapefruit, or Pomegranate*

\$110 *Per Couple*

Choose two from each category

APPETIZERS

Crispy Brussels Sprouts | Coles de Bruselas Crujientes

Burnt onion and poblano butter, cotija cheese, pepita crumb, pickled onion, pipián.

Tuna Tostadas | Tostadas de Atún

Ponzu, avocado, pickled onion, sesame aioli, peanut salsa macha.

Mushrooms & Toast | Setas y Pan

Roasted mushrooms, almond mole, Mexican ricotta, warm house bread.

Green Goddess Salad | Ensalada Diosa Verde

Heritage greens, little gem lettuce, roasted marinated squash, cherry tomato, beans, avocado, queso fresco, Poblano Green Goddess dressing.

Espresso Rubbed Sliders | Sliders de Espresso con Chile

Hanger & chuck, espresso-chili aioli, manchego cheese foam, bread and butter jalapeños, potato bun.

MAINS

Divorced Enchiladas | Enchiladas Divorciadas

Chicken asado, salsa roja, salsa verde, queso, pickled onion, crema.

Drowned Sandwich | Torta Ahogada

Birote-style bun, beans, braised pork, queso, drowned in a tomato salsa.

Ribeye Tacos | Ribeye con Costra (2pc)

Shaved ribeye, cheese crust, peanut salsa macha, morita aioli, crispy potato.

Rajas Tacos | Rajas (2pc)

Poblano, corn, onion, coconut milk, cheese-crusting tortilla, jalapeño emulsion, crispy tortilla strips.

Baja Fish Tacos | Pescado Baja (2pc)

Flour tortilla, beer-battered cod, beer-mustard aioli, salpicón, pico de gallo.

DESSERTS

Churros

Served with chocolate or caramel sauce.

Tres Leche Donut

Horchata milk, horchata ganache, puffed rice.

Warm Carrot Cake Pudding

Served with crema ice cream.