

CHULITA

DINNER PRIX FIXE

BOTANAS

Guacamole and Salsa

Hass Avocado, Pico De Gallo, Tostadas

Taquitos de Camote

Okinawa White Flesh Sweet Potato, Fermented Jalapeño Vegan Aioli, Hibiscus Pickled Onion

Coliflor Fundido

Cauliflower, Queso Oaxaca, Milliken Farms Shishito Peppers

TACOS

Barbacoa

Beef Cheek, Weiser Family Farms Radish, Avocado Salsa, Hibiscus Onion, Mexican Furikake

Coliflor Al Pastor

Roasted Cauliflower, Minced Onion, Avocado Salsa, Grilled Pineapple

Tinga de Pollo

Mary's Free Range Chicken, Chile Morita, Cotija, Hibiscus Onion

ACOMPAÑAMIENTOS

Esquites

Underwood Farms Corn, Chipotle Butter, Cotija

DESSERTS

Assorted Desserts

DRINKS OPTIONS

Option #1: House Drinks

Well Tequila/Mezcal Margarita, Wine, Mimosa, Pacifico

Option #2: Open Bar

Charged to card on file night of event