

SPECIALS

April 12 - April 18, 2018

Appetizer

Mole Sea Scallops

grilled and topped with mango salsa, 12



Taco

Chorizo, Potato and Egg

topped with lettuce and cotija cheese, 15.5



Entrées

with choice of two sides

Blackened Halibut

topped with spicy, tequila marinated citrus relish, 24

Filet Mignon

8 oz filet grilled and topped with mole and cotija cheese, 25



Featured Beer

Half Acre Lead Feather (Chicago)

American Black Ale

Recommended Tequila

San Matias Extra Añejo, Los Altos (Jalisco)

Hailing from the best growing region in Mexico, "Los Altos" agaves are harvested at 7 to 10 years, then the tequila is aged for 3 years in new oak barrels.

The taste is agave sweetness and oak with hints of spiced wood and toffee.