

# Restaurant Week Dinner - Three Courses for \$20

(see reverse side for 3 for \$30 menu)



SOUTHWEST KITCHEN  
& TEQUILA BAR

## Choose One Appetizer

### SOL Duo

*queso blanco & choice of salsa: House, Habanero, Pineapple, Verde, Black Bean*

### Chipotle Shrimp Tostadas

*fresh guacamole, chipotle cream, salsa fresca*

### Grilled Romaine Salad

*wood-fire grilled romaine heart, red chile croutons, cotija cheese, caesar vinaigrette*

## Choose One Entree

### Carnitas Napoleon

*corn tortillas stacked and layered with carnitas pork.  
topped with salsa fresca, green chile tomatillo sauce, queso fresco*

### Flank Steak Tacos

*marinated flank steak, caramelized onions, shredded lettuce, jalapenos, sour cream  
two tacos served with black beans & brown rice*

### Chicken & Grits

*crispy fried chicken, four pepper relish, spicy agave syrup.  
served over roasted poblano & smoked gouda grits*

### Spicy Tuna Bowl

*adobo seasoned tuna seared rare, brown rice, organic black beans,  
shredded cabbage, fresh avocado, pickled red onions, habanero crema*

## Choose One Dessert

### Ancho Chocolate Brownie

*tequila whipped cream, house caramel sauce*

### Caramel Apple Empanada

*cinnamon sugar crust, fresh whipped cream*

*\*Dine-In Only. Please No Split Plates and No Substitutions*

*\*Menu available Monday thru Sunday 5pm-10pm*

### Prickly Pear Margarita Special \$6

*100% blue agave tequila, fresh prickly pear juice, lemon, lime, pink himalayan salt rim*

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## Choose One Appetizer

### Skirt Steak Tostada

*manchego cheese, four pepper relish, poblano cream, avocado*

### Fried Green Tomato Salad

*applewood smoked bacon, charred corn, queso fresco, buttermilk dressing,  
fresh spinach, smoked chile vinaigrette*

### Tequila Shrimp

*crispy fried shrimp tossed in our spicy bang-bang tequila cream sauce*

## Choose One Entree

### Southwest Tuna

*adobo seasoned & seared rare, poblano cream, habanero sauce,  
avocado relish, crispy tortilla strips. served over ancho rice.*

### Ten Spice Chicken

*two "ten-spiced" grilled organic chicken breasts, jalapeno crema,  
grilled pineapple salsa. served over ancho rice with a side of organic black beans.*

### Bang Bang Lobster Tacos

*fried lobster, spicy cream sauce, charred corn, shredded lettuce, citrus crema, avocado, cotija.  
two tacos served with black beans & rice.*

### Beef Tenderloin Enchiladas

*caramelized onions, fresh jalapeno, chihuahua cheese, poblano cream, christmas style with red  
and green chile, served with organic black beans and rice.*

## Choose One Dessert

### Ancho Chocolate Brownie

*tequila whipped cream, house caramel sauce*

### Caramel Apple Empanada

*cinnamon sugar crust, fresh whipped cream*

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