

MAY 4, 2026

FIESTA DE MAYO DINNER

AT 6:30PM

{ RSVP: CALL 571-665-5700 TO RESERVE TICKETS }
\$75 per person | excludes tax & gratuity }

MENU

TO START

TOSTADAS DE CEVICHE | GF

cured mahi, tomato, cucumber, mango, onion,
jalapeño, cilantro, avocado on a blue corn tostada

CORONA EXTRA

SECOND

GREEN CHICKEN POZOLE | GF

tomatillos broth, chicken thighs, radish, green cabbage,
white onion, cilantro, mexican oregano and tortilla strips

CUCUMBER MEXICAN MOJITO

MAIN

choose one

CAMARONES DE COZUMEL | GF

marinated grilled shrimps, mango habanero salsa,
jicama slaw, cilantro rice, asparagus

THE PERFECT MARGARITA

or

PECHUGA EN MOLE POBLANO | GF

puebla style mole, statler chicken breast,
mexican rice, nopales salad, sesame seeds

SMOKY PALOMA

TO FINISH

THE OTHER TRES LECHES

whipped cream

MEXICAN COFFEE

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GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.