

RESTAURANT WEEK 2018

**\$15 PER
PERSON**

Does not include tax or gratuity. Dine-in only.

FIRST

choose one:

CHICKEN TORTILLA SOUP*

or share:

SPICY TEQUILA LIME WINGS*

jumbo grilled chicken wings, spicy tequila lime butter, salsa fuego, jicama slaw, cilantro

JOSÉ QUESO

five cheese queso, tortilla chips

FUNDIDO

melted Chihuahua cheese, roasted poblano peppers, chorizo, flour tortillas

BERNARDO'S TEXAZ DIP*

combo queso, guacamole, pico, spicy ground beef, tortilla chips

GUACAMOLE

traditional, avocado, roasted tomatoes & onions, chile

CARNE ASADA NACHOS*

marinated tenderloin steak, black beans, pepper jack, Cotija cheese, queso José, pickled red onions, pico de gallo, jalapeño purée, tortilla chips

SECOND

choose one:

TACO PLATE*

choose any 3 tacos, cilantro-poblano rice & charro or ranchero beans

FLAUTITAS

crispy Mexico City-style taquitos, shredded chicken, tomatillo salsa, queso fresco, avocado cream, red cabbage, elotes

HALF WOOD-FIRED CHICKEN*

famous, rubbed chicken, rice, beans, white corn tortillas

CHICKEN ENCHILADAS*

wood-fired chicken, authentic enchilada red sauce, corn tortillas, jack & cheddar cheeses, pico de gallo, cilantro rice, ranchero beans



* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness. Peanuts or other tree nuts may be present in some items. If you are allergic to nuts or any other foods, please let us know.

We use these premium Wisconsin cheeses: cotija and queso fresco.