

FALL RESTAURANT WEEK

TAKE OUT EDITION*

11.3 - 11.12



DINNER: \$20

(TAX AND GRATUITY NOT INCLUDED)

RESTAURANT WEEK DINNER OFFERED TUESDAY-SUNDAY
4:00PM-11:00PM



FIRST COURSE

CHIPS AND SALSA

(SUBSTITUTE WITH GUACAMOLE OR QUESO +3)

ELOTE

ROASTED CORN, COTIJA CHEESE, CHIPOTLE AIOLI, CILANTRO (ADD BACON +1)

AVOCADO FRIES

FRIED AVOCADO SLICES, SERVED W. LIME AIOLI

BUFFALO SHRIMP (+2)

TEMPURA BATTERED SHRIMP, HOUSE BUFFALO, AVOCADO, RANCH, WHITE SAUCE, CILANTRO

SECOND COURSE

DOS RIOS CHICKEN TACOS

CHICKEN, COTIJA CHEESE, CHIPOTLE AIOLI, AVOCADO, PICKLED RED ONION, CILANTRO

DOS RIOS CARNITAS TACOS

BRAISED PORK, PINEAPPLE SALSA, LIME CREMA, CILANTRO

DOS RIOS CAULIFLOWER TACOS

CAULIFLOWER, RED CABBAGE SLAW, GUAC, ROASTED CORN SALSA, HOT SAUCE, CILANTRO

CARNE ASADA (+6)

NY STRIP STEAK, RICE, SUMMER SQUASH AND CHIMICHURRI

SALMON AL PASTOR (+3)

SALMON, PINEAPPLE, JALAPEÑO, MEZCAL, SCALLION, CILANTRO
SERVED WITH RICE

THIRD COURSE

CHURROS: ORANGE CINNAMON AND SUGAR W. MELTED CHOCOLATE

TRES LECHES: CAKE W. STRAWBERRIES AND SWEET MILK

