



\$55  
PER PERSON

## DINNER MENU

**HOUSTON**  
RESTAURANT  
**WEEKS**  
AUG 1-SEPT 2 • 2024  
BENEFITING houston foodbank  
FOUNDED BY CLEVERLEY STONE

### FIRST COURSE

#### Crema de Flor de Calabaza

corn and squash blossom creamy soup, zucchini, totemoxtle ash. |GF. NF. V.

#### Ensalada de Sandia

watermelon, cucumber, greens, black berries, red onion, Tajin honey-lemon dressing. |GF. DF. NF. V.

#### Tamal de Elote

mini fresh corn tamal, corn cream, esquites, cotija cheese corn husk ash. |GF. NF. V.

#### Tiradito de Huachinango + \$6

red snapper petals, citrus base marinade, serrano, cucumber, onion, cilantro, golden corn. |NF. DF.

### THIRD COURSE

#### Tarta de Coco

coconut custard pie, passion fruit whipped cream, crumble cocada. |NF.

#### Tres Leches de Chocolate

dark chocolate cream, berries. |NF.

#### Vegan Flan de Mazapan

peanut custard, peanut crumble, coconut cream, fresh fruit. |GF. DF. V. VG.

#### Jericalla

Guadalajara favorite dessert, Mexican custard, passion fruit cream, berries. |GF. NF.

#### Fruta Fresca

chef's choice of fresh fruit. |GF. DF. NF. V. VG.

### DRINKS

*Pair your meal with one of our unique Mexican wines or cocktails for your selected feast. See behind the menu for recommended pairings from our G.M. & Sommelier Jesus Cruz.*

### SECOND COURSE

#### Pancita de Puerco

crispy pork belly, mirasol pepper-chicharron creamy sauce, purslane, chickpeas. |GF NF.

#### Pollo con Mole

chicken breast, Mole Contla, creamy squash blossom rice, vegetables. |GF.DF.

#### Camarones

sauteed Colossal shrimp, mole de camaron, shaved asparagus. |GF. DF NF.

#### Steak Borracho

grilled skirt steak, salsa borracha, sweet peppers, grilled onion, Mexican rice. |DF.NF.

#### Enchiladas Verdes

Handmade corn tortillas stuffed with requeson, zucchini and asparagus, topped with Pipian verde, purslane. |GF. NF. V.

#### Steak de Colifor

cauliflower steak marinated with dried peppers adobo, pipian verde, chickpeas, purslane. |GF. DF. NF. V. VG.

#### Texas Wagyu Costilla de Res + \$ 10

braised beef short rib, tomatillo drippings sauce, bayo beans and chorizo puree, purslane.

#### Birria Tatemada + \$ 10

slow-braised lamb shank, cooked and wrapped in agave leaf, marinated with artisanal dried peppers adobo, Mexican rice, frijoles puercos, and salsa Yahualica.

#### Grilled Angus Prime Ribeye + \$ 15

12 oz grilled certified Angus prime ribeye, mole prieto, esquites puree, and asparagus.

Restaurant will donate \$7 from each dinner sold. Food Bank will provide 21 meals from this donation.

*We thank you for helping make a difference in helping feed our community!*

# DRINK MENU

Pair your meal with one of our unique Mexican wines, ask for our sommelier or your server to help select the perfect wine for your selected feast.

## VINOS MEXICANOS HISTORY AND TRADITION

### THE PERFECT PAIRING FOR THE ANTOJITOS

#### L.A. Cetto Espumoso Blanco (Sparkling Brut) | GI 12 | Btl 45 |

Region: Valle de Guadalupe.

Grape Variety: 100% Colombard.

*Flavor Profile: notes of green apple, pear, nectarine, pineapple, tropical fruits, nice minerals, and great acidity.*

#### Bruma plan"B" Sauvignon Blanc | GI 10 | Btl 40 |

Region: Valle de San Vicente.

*Flavor Profile: fruity flavors like white peach, passion fruit, green pear, tangerine, grass, great citrus, and soft and elegant finish.*

#### Don Leo Chardonnay | GI 14 | Btl 60 |

Region: Parras Coahuila.

*Flavor Profile: Green apple, pear, pineapple, tropical fruits, great structure, long finish.*

### THE PERFECT PAIRING FOR PLATOS FUERTES

#### Scielo R1 Merlot | GI 15 | Btl 65 |

Region: Parras Coahuila.

*Flavor Profile: Deep violet, clean and bright, black fruits such as currant and fig. vegetable and spicy notes where black pepper stands out, balsamic notes to menthol are perceived, with a light body and friendly step in the mouth.*

#### Xolo Nebbiolo & Cabernet Sauvignon | GI 19 | Btl 70 |

Region : Valle de Guadalupe.

*Flavor Profile: red and black fruit, blueberries, cherries, peppery, chocolate, mocha, full body, great acidity, long finish, clean.*

#### Hacienda Florida Malbec | GI 17 | Btl 68 |

Region: Parras Coahuila.

*Flavor Profile: Black fruit, currants, blackberries, blueberries, red cherries, caramel, nice oak flavor finish.*

## COCTELERIA | 15

#### Black Diamond Margarita

*Maestro Dobel Silver, lime, agave pearl dust, black lava salt.*

#### Spicy Maacu Margarita

*Don Cosme silver Tequila, orange liqueur, mango, lime, habanero.*

#### Nochtli Margarita

*Flecha Azul silver tequila, orange liqueur, tuna morada (Cactus pickle pear), lime, dragon fruit.*