



2022 Summer Restaurant Week

Sunday June 26th - Saturday July 2nd

DINNER MENU \$30

First Course Choose one:

Watermelon Salad - V

watermelon, cherry tomatoes, queso fresco,
mint, jalapeno & Seasons Calabrian Agrumato
olive oil

Artichoke & Cauliflower Croquettes - V

jalapeno lime aioli

Chicken Tostadas (2)

roasted chicken, black beans, queso fresco,
avocado, lettuce & tomato, jalapeno aioli

Second Course Choose one:

Veggie Chimichanga - V

black beans, cauliflower, lettuce, pico de gallo,
cilantro lime rice, chipotle sauce

Carne Asada

grilled steak, mashed potatoes, teriyaki
marinated vegetables & classic chimichurri

Tropical Salmon

seared salmon, mango salsa, roasted seasonal
vegetables & sliced avocado with Seasons'
lemon olive oil

Third Course Choose one:

Caramel Tres Leches

three milk cake with dulce de leche

Jalapeno Chocolate Cake

raspberry drizzle

LUNCH MENU \$15

First Course Choose one:

Chicken Tostada (1)

roasted chicken, black beans, queso fresco,
avocado, lettuce & tomato, jalapeno aioli

Watermelon Salad - V

watermelon, cherry tomatoes, queso fresco,
mint, jalapeno & Seasons Calabrian Agrumato
olive oil

Pretzel Bites - V

spicy mustard dip

Second Course Choose one:

Patacones

fried green plantain topped with shredded pork,
pico de gallo, chipotle aioli & scallions served
with pinto beans & rice

Veggie Chimichanga - V

black beans, cauliflower, lettuce, pico de gallo,
cilantro lime rice, chipotle sauce

Urbano Shrimp Wrap

grilled shrimp, pinto beans, cheddar cheese, red
onion escabeche & jalapeno aioli in a pressed
tortilla served with hand cut fries

Third Course Choose one:

Caramel Tres Leches

three milk cake with dulce de leche

Jalapeno Chocolate Cake

raspberry drizzle

Thank you to all of our sponsors!

