

# RED MESA GRILL

**3 COURSES - COCKTAILS INCLUDED - \$25**

## APPETIZER CHOICE OF ONE

### MOGO MOGO CAKES

Plantain dough stuffed with roasted pork, naranja, lettuce, mexican crema, crumbly queso

### CHILEAN CHEESE FRIES

Crispy potatoes topped with jalapeño bacon crumbles, shredded queso and drizzled with chile de arbol and pico de gallo

#### PICK ONE COCKTAIL:

**White Wine** *Papi Pinot Grigio*

**1/2 Pint** *Dos Equis Amber*

**Paloma** *House blended tequila & locally made grapefruit soda with a salted rim*

## ENTRÉE CHOICE OF ONE

### BIRRIA TAMALES

Heritage masa stuffed with chihuahua cheese, shredded beef, onions & cilantro.  
Served with panama red rice and smoky refried pintos

### PERUVIAN FRIED CHICKEN

Crispy boneless chicken thigh drizzled with garlic serrano aioli and salsa criolla, green chile smashed potatoes

### DIABLO SHRIMP BOWL

Shrimp simmered in spicy tomato sauce, gringo rice, roasted corn salsa, and avocado.  
Drizzled with cilantro-lime crema

#### PICK ONE COCKTAIL:

**Red Wine** *Papi Cabernet Sauvignon*

**1/2 Pint** *Gringo Gold*

**Casa Margarita** *House blended Tequila and Triple Sec*

## DESSERT

### DULCHE DE LECHE CUSTARD

with whipped cream, caramel chips

#### COCKTAIL:

**Chocolate Coffee Shot**

*Chocolate liqueur, Amaretto, vodka, whipped cream*