

RED MESA GRILL

3 COURSES - COCKTAILS INCLUDED - \$25

APPETIZER CHOICE OF ONE

PORK ANTICUCHOS

Skewered pork grilled topped with peruvian cheese sauce and garlic chimmi, served on white rice

BIRRIA BOMB FRITTERS

Savory birria beef, panama red rice, Chihuahua cheese in a flaming hot cheeto crust

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

PERUVIAN PASTA CHICKEN MILANESA

Fettuccine tossed in Peruvian pesto and topped with parmesan and rancherito cheese;
Served with crispy breaded chicken filet

TAMARIND SHRIMP STIR FRY

Shrimp sautéed with house made tamarind soy glaze, onions, red bell peppers, snow peas, jalapeño, topped with green onion and sesame seeds; Served over white rice

STUFFED POBLANO BURGER

8 oz. beef patty seared and topped with jalapeno cheese stuffed poblano, bacon jam, lettuce and tomato; Served with chili crusted french fries.

PICK ONE COCKTAIL:

Red Wine Papi Cabernet Sauvignon

1/2 Pint Gringo Gold

Casa Margarita House blended Tequila and Triple Sec

DESSERT

BRAZILIAN BANANA UPSIDE DOWN CAKE