

RED MESA GRILL

3 COURSES - COCKTAILS INCLUDED - \$25

APPETIZER

CHOICE OF ONE

JALISCO HOT WINGS

Jumbo wings coated in house-made chipotle wing sauce, with avocado sour cream on the side.

PORK ANTICUCHOS

Char-grilled pork skewer served over saffron rice, finished with red pepper chimichurri and creamy Peruvian cheese sauce.

PICK ONE COCKTAIL:

WHITE WINE Papi Pinot Grigio

½ PINT Dos Equis Amber

PALOMA House tequila, Northwoods grapefruit soda, salt rim

ENTREE

CHOICE OF ONE

PERUVIAN FRIED CHICKEN

Golden fried Peruvian chicken layered over saffron rice and garlicky peas, finished with Peruvian cheese sauce, cilantro lime crema, and cilantro.

STREET CORN TAMALES

Tamales stuffed with jalapeños, onions, and Oaxaca cheese, topped with roasted corn-poblano cream, served with saffron rice and garlicky peas.

STUFFED POBLANO BURGER

Seared ½ lb burger with roasted poblano and jalapeño cream cheese on a toasted brioche bun, served with lettuce, tomato, and chili-crusted fries.

PICK ONE COCKTAIL:

RED WINE Papi Cabernet Sauvignon

½ PINT Modelo

CASA MARGARITA House tequila, housemade sour mix, salt rim

DESSERT

FRUITY PEBBLES TRES LECHES

Vanilla sponge cake soaked in cereal milk and sweet cream, topped with whipped cream and a colorful Fruity Pebbles crunch.