



RESTAURANT WEEK 2026

THREE COURSES - \$35

Choice of beer/cider/seltzer/kombucha

1ST COURSE

POZOLE DE CAMARÓN (GF)

Achiote marinated shrimp, red chilies halibut stock, nixtamalized corn, avocado, cilantro & lime

CARNITAS

Pork cheek carnitas, fried goat cheese, salsa crudo

SOYRIZO TAQUITOS (V)

House tofu chorizo, avocado tomatillo salsa, pickled onion & radish

2ND COURSE

STRIP LOIN (GF)

Slow roasted chili crusted strip loin (served med rare), chipotle demi-glace, crispy black garbanzo, agave glazed delicata squash & guacamole

ADD BLISTERED SHRIMP +7

WALLEYE (GF)

Crispy skin walleye, ancient blue tree rice, buttercup mole & micro cilantro

AVOCADO TACOS (3) (V)

Crispy fried avocado, blistered tomato salsa & micro cabbage on corn tortilla

3RD COURSE

APPLE CRISP (VG)

Michigan apples, cinnamon maple crumb topping with Mexican vanilla bean ice cream (V available)

FRIED ICE CREAM (VG)

Cornflake and lime zest crusted house made vanilla ice cream with plantain chocolate sauce

GF BROWNIE SUNDAE (VG/GF)

Brownie w/ Avocado Creamsicle Ice Cream

= SPICY, GF = GLUTEN FRIENDLY, V = VEGAN, VG = VEGETARIAN

Please be advised, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our menu items may contain/come into contact with common allergens, including sesame, nuts, soy, dairy, eggs, wheat, & shellfish. For all concerns, please notify our staff.