

# The 1 Cantina

## MOTHERS DAY BRUNCH/DINNER MENU

### **4 COURSE | Family Style | \$35 per person.**

#### **COURSE 1 (choice per person)**

- Mediterranean Salad
- Fruit Plate

#### **COURSE 2 (1 choice per person)**

**Ribeye Carnitas** | Fried rib-eye chunks served over freshly made guacamole. Accompanied with tortillas and salsa

**Queso Fundido** | Melted Mexican cheese with chorizo, accompanied with handmade tortillas.

**Chicken Flautas** | Crispy tortilla chicken flautas, topped with roasted green tomatillo salsa, crema, Cotija cheese, and fresh herbs. Contains dairy

#### **COURSE 3 (choice of)**

-**Seafood Paella** (Serves 2) | This saffron-infused paella is loaded with mussels, clams, and shrimp

-**Churrasco** | Skirt Steak Marinade with Chimichurri sauce, greens, and potatoes

-**Parrillada de Carne** (Serves 2) | Pastor Meat, Skirt Steak, Cochinita Pibil, Grilled onions, and exquisite corn. Served with Tortillas

#### **Brunch entree choices (available from 12 pm to 4pm)**

**Chilaquiles Verdes with cecina steak** | Crisp tortillas tossed in green and red tomato sauce, topped with cheese, a sunny side egg, and a 6 oz steak

**Molletes con chorizo** | A halved bolillo Cuban bread roll that is topped with refried beans, cheese, and tomato salsa

**Enchiladas Suiza** | We load the enchiladas with a combination of shredded cheese, tender chicken, green salsa, and a squeeze of lime juice to make all the flavors in the enchilada sauce pop.

#### **Dessert**

- Pay de Elote with ice cream
- Churro Cake

**\*Menu subject to change\***

## **Specialty Drinks**

**Classic Margarita \$9**  
*Lime margarita on the rocks*

**Horchata Margarita \$10**

**Mangorita \$12**  
*Mango and chamoy margarita*

**Red Sangria \$7**

**Mimosa \$6**  
*Prosecco and Orange Juice*

**Bloody Mary (vodka) / Bloody Maria (tequila) \$8**

**Beers: Corona, Negra Modelo, Bowigens \$6**