



***\$135***

***STARTER***

**Bodega Guacamole**

Fresh Tortilla Chips, Jicama, and Radish

***FIRST COURSE***

**Quesadilla Rustica**

Four Cheese, Habanero, Roasted Tomato, Chimichurri

**Chile Braised Short Rib**

Fresh Masa Sopes, Chipotle Salsa

**Tuna Ceviche**

Guajillo Chile Vinaigrette, Avocado, Chile, Sesame Seeds

**Lobster Tostada**

Plantain Toastada, Mango Chile Escabeche, Avocado

***SALAD***

**Roasted Corn**

Jalapeno, Queso Fresco, Lime Vinaigrette

**Bodega Chopped Salad**

Avocado, Queso Fresco, Pumpkin Seeds, Jalapeno Cilantro Ranch

***TACOS***

**Grilled Fish**

Tomatillo Orange Salsa, Chayote Jicama Slaw, Crema

**Chicken Pibil**

Shredded Cabbage, Pickled Red Onion

***ENTRÉE COURSE***

**Roasted Amish Chicken**

Mole de Novia

**Roasted Whole Branzino 2 Ways**

Salsa Verde, Salsa Roja

**Enchiladas**

Seasonal Vegetable Accompaniments

**28-Day Dry Aged Bone-in Ribeye**

24oz Grilled, Trio of Salsas

***SIDES***

Black Beans / Fried Plantains / Green Rice

**PITCHERS OF HOUSE MARGARITAS**

1 Pitcher For Every 3 Guests- For Premium Tequila Add \$3 per person  
*Add on Tequila Flight Tastings for \$40 per person*