



MEXICAN
HERITAGE
MONTH AT RED O

TASTE OF MEXICO PRIX-FIXE

—\$48—

START YOUR JOURNEY

*Masa, a staple of Mexican cuisine, is a dough made from softend ground corn and used in countless dishes. One of them, **tamales**, can be traced back to 8,000 BC — making them one of the oldest foods in the world that is still enjoyed today, largely unchanged.*



*The practice of **rolling tortillas** around other food dates back at least to Aztec times. **Enmoladas**, an enchilada variant, simply uses a mole in place of a chili-based sauce. **Mole**, a complex blend of nuts, fruits and chilis, also has ancient origins, used by the Aztecs in rituals and festivities.*



*While its exact origins are debated, early forms of this **milk-soaked cake** can be traced to the Mexican states of Tabasco, Oaxaca and Sinaloa. What's never debated? It's deliciousness!*

APPETIZER

choice of one:

HANDMADE GOAT CHEESE TAMALES

fresh corn masa, goat cheese, tomatillo salsa

CRISPY EMPANADA POPPERS

fresh corn masa, spicy cream cheese, avocado crema

MAIN COURSE

choice of one:

CHICKEN ENMOLADAS

traditional rich mole sauce, jack cheese, crema, served with red rice and refried beans

BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, jack cheese, crema, served with red rice and refried beans

CARNITAS TACOS

tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro, served with red rice and refried beans

DESSERT

TRES LECHEs

three milks, whipped cream, assorted berries, mint

AVAILABLE SUNDAYS THROUGH THURSDAYS FOR A LIMITED TIME