15-Course DINNER

2-Course Dinner

First Course
Sopa Azteca (Tortilla Soup)
garlic-tomato broth, grilled chicken, fried guajillo pepper, onion & cilantro, crema Mexicana, avocado
Wine Pairing: 2017 Cinder Washington Tempranillo

Second Course
Choose one
- Enchiladas Verdes
  house corn tortillas, slow braised chicken, poblano verde salsa, cilantro, onion,
  Ballard Family Dairy aged white cheddar
  Wine Pairing: 2019 Chicken Dinner Table White
- Chile Rellenos
  roasted poblano peppers filled with Oaxaca cheese, dipped in egg foam batter, deep fried, served with a tomato caldillo, Mexican rice,
  choice of Sunset Natural Farms black or pinto beans and housemade corn tortillas
  Wine Pairing: 2019 Chicken Dinner Table Red

Wine pairings are an additional $10
Add on a Dessert for $6
Flan or Pan de muerto con Housemade Mexican Hot Chocolate

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Ask your server about our Idaho Wine selection to pair with your meal.