

A NIGHT IN MEXICO AT THE GARAGE ON KING

appetizer:

- Shrimp Ceviche: fresh shrimp marinated in citrus juices with tomatoes, onions, cilantro, and avocado. Paired with a refreshing Michelada
- Homemade Table-side Guacamole and Salsa: handcrafted guacamole and a selection of fresh salsas, made right at your table.

second course:

- Red Pork Pozole: a rich and comforting traditional hominy stew, slow-cooked with tender pork and red chiles, topped with fresh lime, onions, and radishes.

Main Course: Tacos Three Ways Served with handmade tortillas:

- Birria – Slow-cooked beef, marinated in a flavorful blend of chiles and spices, served with consomé for dipping.
- Chorizo – Spicy, flavorful Mexican sausage, topped with onions and cilantro.
- Carne Asada – Grilled beef, seasoned to perfection, garnished with fresh lime and cilantro.
Paired with a Classic Margarita

Green Salsa Ribs:

tender ribs bathed in spicy green salsa, topped with Queso Fresco.
Paired with a Mojito

Chicken Enchilada with Red Sauce

soft tortilla stuffed with shredded chicken, rolled and covered in a rich, smoky red enchilada sauce.

Dessert:

- Churros Crispy fried dough coated in cinnamon sugar, served with a side of chocolate sauce for dipping.