

**Restaurant Week
Lunch \$24**



»»→ **COURSE 1** ←««
CHOICE OF ONE

SEASONAL GUACAMOLE

Avocado, Tomatillo Pico de gallo, Habanero,
Lime, Cilantro Topped With Seasonal Fruit

QUESO

Melted Chihuahua-American cheese,
Roasted green chiles

SOPES AZULES (2PC)

Refried Beans, Cabbage, Cotija Cheese,
Pickled Onions, Cochinita Pibil, Avocado-
Habanero



»»→ **COURSE 2** ←««
CHOICE OF ONE

Especialidades

CARNITAS TORTA

Arugula, Cotija, Oaxaca Costra, Avocado, Sourdough,
Horseradish Aioli, Fries

MOLE ENCHILADAS DE POLLO

Roasted Chicken, Charred Poblano, Cotija Cheese
Crema & Sesame Seeds Topped With Mole
Coloradito,

MILPA SALAD

Mixed greens, Strawberries,
Cucumber, Jicama, Red onions, Chia
seed Vinaigrette

LUNCH TAMPIQUENA

6 oz. Epazote Marinated Tenderloin,
Refried Beans, Hoja Santa & Oaxaca
cheese enchilada, Baby butter
potatoes, creamy tomatillo salsa

FOR EVERY MEAL SOLD MBC WILL DONATE 20% OF THE PROCEEDS TO THE NORTH TEXAS FOOD BANK TO SUPPORT FAMILIES IN NEED

**Restaurant Week
Brunch \$29**



»»→ **COURSE 1** ←««
CHOICE OF ONE

SEASONAL GUACAMOLE

Avocado, Tomatillo Pico de gallo, Habanero,
Lime, Cilantro Topped With Seasonal Fruit

QUESO

Melted Chihuahua-American cheese,
Roasted green chiles

SOPES AZULES (2PC)

Refried Beans, Cabbage, Cotija Cheese,
Pickled Onions, Cochinita Pibil, Avocado-
Habanero



»»→ **COURSE 2** ←««
CHOICE OF ONE

Brunch

CARNITAS TORTA

Arugula, Cotija, Oaxaca Costra, Avocado, Sourdough,
Horseradish Aioli, Fries

STEAK & HONGOS OMELETTE

Tenderloin, Chihuahua Cheese, Mushrooms,
Spinach, Huitlacoche, Charred Jalapeno Queso,
Breakfast Potatoes

TORREJAS

Mexican version of French Toast with
Brioche slices, Mixed Berries
Compote, Hibiscus Agave, Whipped
Cream, Mezcal Spiked Batter

ARRACHERA & EGGS

6 Oz. Epazote Marinated Tenderloin,
Beans, Oaxaca Cheese Enchilada,
Baby Butter Potatoes, Sunny Eggs

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**Restaurant Week
Dinner \$49**

**MEXICAN
BAR
COMPANY**
BORN IN TEXAS



COURSE 1



**CHOICE OF
ONE**

QUESO

Melted Chihuahua-American cheese,
Roasted green chiles

CAMPECHANO CEVICHE

Octopus, Shrimp, Tomato-Orange
Broth, Avocado

MANGO GUACAMOLE

Avocado, Tomatillo-Pico de gallo,
Habanero, Mango, Mint

SOPES AZULES (2 PIECES)

Refried Beans, Cabbage, Cotija Cheese,
Pickled Onions, Cochinita Pibil, Avocado-
Habanero



COURSE 2



**CHOICE OF
ONE**

Especialidades

SMALL POLLO A LAS BRASAS

Adobo Marinated Half-Chicken, Plantain rice, Garlic
Mojo

PESCADO ADOBADO

Orange Chile Marinated Filet, Jalapeno
Slaw, Cauliflower Rice, Garlic Mojo,
Hibiscus Chamoy

SMALL TAMPIQUENA

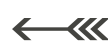
6 oz. Epazote Marinated Tenderloin, Beans, Hoja
Santa & Oaxaca cheese enchilada, Baby butter
potatoes, creamy tomatillo salsa

COCHINITA PIBIL

Achiote-Citrus Marinated & Braised Pulled Pork, Black
Beans, Pickled Onions. Served With Corn Tortillas



COURSE 3



Dessert

TRES LECHEs

Homemade Cake. Moist Vanilla Cake soaked in Milk,
topped with Whip Cream, drizzled with Chocolate and
Strawberry Sauce

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BANK TO SUPPORT FAMILIES IN NEED

DFW RESTAURANT
WEEK

MEXICAN
BAR ★
COMPANY
BORN IN TEXAS

 North Texas
Food Bank™