



## Student Specials Menu by Antonio A Rico

May 13<sup>th</sup> – 21<sup>st</sup>, 2026

### Starter

**Tortilla Soup** **\$5**  
A traditional Mexican soup featuring shredded chicken, roasted tomatoes, onions, black beans and a blend of dried chiles, finished with Oaxaca cheese and crispy tortillas.

### Entrées

**Coulotte Steak with Bordelaise \*\*** **\$16**  
Cooked to order coulotte steak served with a classic bordelaise sauce, balancing savory depth with subtle sweetness. Accompanied by flaky duck fat potatoes slow-cooked to golden brown and broccolini.

**Salsa Macha Pasta** **\$12**  
Creamy fettuccine tossed in a house-made salsa macha of dried chiles, peanuts, pumpkin seeds, sesame seeds and infused oil, offering a rich balance of nuttiness and gentle heat. *Add grilled chicken for an additional \$2.*

### Dessert

**Horchata Tres Leches Cake** **\$5**  
A delicate tres leches sponge cake inspired by the flavors of traditional horchata drink, topped with cinnamon cream frosting and finished with crisp sugar garnish for a subtle crunch.

\*\*Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.

**Allergies:** Please be aware our food may contain or be exposed to common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised cross contamination may occur. Please notify us of any allergy so we can assist you in your order.