



### June Wine Club Party Menu

<b>Frijoles Charros</b>	\$10
Pinto beans, chorizo, sausage, bacon, tomato, onions, and spices	
<b>Tamales</b> (chicken or pork)	\$7
Corn masa mixed with a chicken or veggie filling, mild salsa, steamed in a corn husk	
<b>Tacos</b>	\$7 each or 3/\$18
Grilled or barbequed pork or chicken served with onions, cilantro on a corn tortilla	
<b>Tacos de Calabasas a la Mexicana</b>	\$7 each or 3/\$18
Zucchini fried with onion, garlic, tomato, and corn. Vegan available.	
<b>Volcan</b>	\$10
Grilled or barbequed chicken or pork on a tostada topped with mozzarella, onion, cilantro	
<b>Mole</b>	\$20
Chicken served with classic Oaxacan chocolate chili sauce on a bed of rice	
<b>Todo en un Tazón</b> (Everything in a bowl)	\$15
Choice of meat, beans, rice, onions, cilantro, cheese, and sour cream	
<b>Black beans &amp; Rice</b>	\$10
A classic Mexican staple, prepared with epazote, onions, and garlic	
<b>Quesadillas</b>	3/\$10
Toasted corn tortilla with mozzarella cheese	
Add choice of meat 2/\$10	
<b>Barbacoa</b>	\$7 each or 3/\$18
Conchinita Pibil barbeque, pork shoulder seasoned with herbs spices, slow-cooked for 8 hours wrapped in a banana leaf	
<b>Arroz con Leche</b>	\$5
Rice, milk, vanilla, cinnamon	

Flavors brought to you by **Gabriel Emilio Gomez Recio** Native Oaxacan, converted Hectorequeño!  
Salsas Recio, LLC