

Spring Hudson Valley Restaurant Week April 8-21st

TIPSYTACO BAR Scarsdale & Mount Kisco

APPETIZERS

Guacamole traditional

Hass avocado, lime juice & Organic Tortilla Chips

Plata frito

Fried plantains crema & Oaxaca Cheese

Atlantic Shrimp Ceviche

Lime juice, avocado, Cilantro, tomatoes Plantains chips

Housemade enpanadas (1)

Black angus beef or chicken Cilantro garlic aioli

Main Course

Birria Burger & consommé

4oz black angus ground beef & short ribs birria style melted cheese & French fries

Enchiladas Verdes or Rojas

Choice of black angus steak or Organic Chicken served with rice & beans

Birria Topsy Changa

Short ribs of beef BIRRIA Style onions, Cilantro Monterrey jack cheese wrapped on flour tortilla then fried with rice and beans

Faroe Island Salmon

Quinoa, spinach & sweet potatoes avocado salsa

12oz NY STEAK & MOLE add\$10

served with rice and black beans

Dessert

Kahlua tres leches cakes

Chocolate lava cake & vanilla ice cream

Classic Churros & chocolate sauce

Coconut flan & berries