



STOKES

Old Market Restaurant Week 2019

choose one of each for \$20

APPETIZERS

HEIRLOOM TACOS GUISADOS

Corn tortilla, Louisiana pony beans, red chili pork, queso fresco.

CRAB STUFFED SHRIMP

Crab mousseline stuffed tempura fried shrimp

BARBACOA TAQUITOS

Pulled beef tenderloin taquitos with avocado pebre

ENTREES

SURF AND TURF

Chili rubbed beef tender and jalapeño bacon wrapped shrimp topped with reposado tomato lime glaze and served with zucchini, garbanzo, and poblano hash.

STUFFED CHICKEN BREAST

Roasted spiced corn, chorizo and cotija stuffed chicken breast served with Mexican rice and ajonjolí green beans.

BLACK BEAN SALMON

Black bean crusted salmon with yellow mole served with roasted vegetables.

DESSERTS

BREAD PUDDING Southwest pistachio and fruit bread pudding, vanilla whipped cream.

FLAN Cream cheese flan with sopaipilla garnish.

YUCATAN BROWNIE A LA MODE Spiced Chocolate brownie topped with vanilla bean ice cream.