

# DIEGOS NEWPORT RESTAURANT WEEK LUNCH

2 COURSE - \$20

TIP AND GRATUITY NOT INCLUDED

## CHOICE OF APPETIZER

### Mexican Azteca Tortilla Soup

with baby white beans, epazote, roasted tomato, queso fresco, crispy tortilla and ripe avocado

### Crispy Empanadas

stuffed with sweet potato and house made chorizo served with our verde béchamel sauce

### Fresh Guacamole with Chips and Roasted Tomato Salsa

served traditional Brakers guac style or street corn style with charred corn, Cotija cheese, chilies and crema

## CHOICE OF ENTRÉE

### Fall Quesadilla

with roasted beets, spicy kale, RI mushrooms and Oaxaca cheese served with a side of local apple and tomato salsa and spicy shaved Brussels

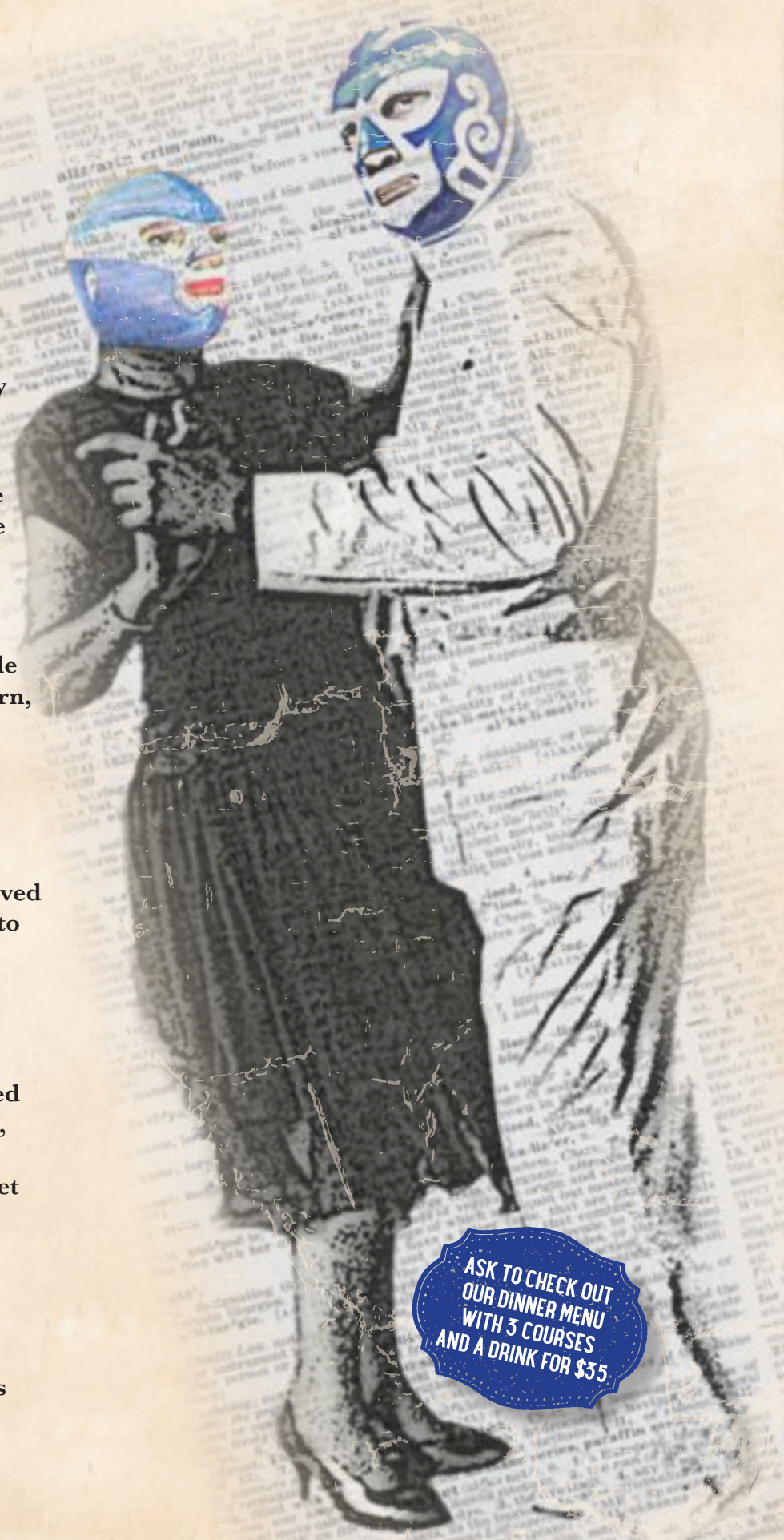
### Adobe Braised Beef Tacos

featuring grass-fed beef from Cloverbud Ranch in Portsmouth on grilled flour tortillas with charred shishito salsa verde, pickled onions, refried black beans, crema, Cotija cheese and a side of our street corn salad

### SHRIMP AND ROASTED PUMPKIN FRISÉE SALAD

with Anejo tequila marinated baby shrimp, local pumpkin, cranberry poblano vinaigrette, toasted pepitas and Cotija cheese

Some vegan or vegetarian options are available, see server on any and all allergies. No substitutions.



ASK TO CHECK OUT  
OUR DINNER MENU  
WITH 3 COURSES  
AND A DRINK FOR \$35

# DIEGOS NEWPORT

RESTAURANT WEEK ★ 3 COURSE – \$35

TIP AND GRATUITY NOT INCLUDED

## CHOICE OF BEVERAGE

- ★ OUR STANDARD FRESH MARGARITA  
with Lunazul Blanco tequila
- ★ OUR CUCUMBER COLLINS  
with organic Prairie Cucumber vodka  
and fresh citrus
- ★ ANY DRAFT BEER
- ★ GLASS OF OUR RED OR WHITE PEACH SANGRIA
- ★ FOUNTAIN DRINKS

## CHOICE OF APPETIZER

- ★ OUR SHRIMP AND BUTTERNUT SQUASH RANGOONS  
With cilantro Thai chili sauce

### MEXICAN AZTECA TORTILLA SOUP

With baby white beans, epazote, roasted tomato,  
queso fresco, crispy tortilla and ripe avocado

- ★ CRISPY EMPANADAS

Stuffed with sweet potato and house made  
chorizo served with our verde béchamel sauce

- ★ FRESH GUACAMOLE WITH CHIPS  
AND ROASTED TOMATO SALSA

served traditional Braker's guac style or  
seafood style with fresh shrimp, crab and scallops

## CHOICE OF ENTRÉE

- ★ SEARED LOCAL ACADIAN REDFISH

Served Escondido style with Mojo de Ajo,  
Diablo salsa, crispy yuca fries and a charred  
tomato frisee salad

- ★ SMOKED ANCHO BBQ CHICKEN

Served fajita style with warm tortillas, mango  
pico de gallo, fresh guacamole, Spanish rice,  
beans and house slaw

- ★ SLOW COOKED RED CHILE BEEF  
AND ROASTED PUMPKIN ENCHILADA

With creamy poblano sauce, black beans,  
local veggies and Oaxaca cheese served  
with Spanish rice and shaved Brussels

## CHOICE OF DESSERT

- ★ CHURROS

Mexican fried dough with a side of  
spiced caramel dipping sauce.

- ★ ELZERS ROASTED APPLE  
AND LOCAL CIDER ICE CREAM

Infused with Ron Zacapa rum and topped  
with horchata whipped cream and nutmeg

- ★ TRES LECHES CAKE

With tamarind and passion fruit glaze

SOME VEGAN OR VEGETARIAN OPTIONS ARE AVAILABLE. SEE SERVER ON ANY AND ALL ALLERGIES. NO SUBSTITUTIONS.

