



CHILES!

Rich in flavor and in history, chile peppers have been part of the human diet for thousands of years. Encompassing a spectrum of colors, sizes, flavors and intensity of spice, the genus Capsicum was cultivated by our ancient ancestors and continues to be an important component in the cuisine of this region. Chiles have also been used medicinally for generations, treating ailments from the common cold to epilepsy. This exhibition pays tribute to the cultural heritage and ethnobotanical legacy of the amazing chile pepper through artistic explorations of this humble yet powerful food.

EJ KNIKU#Gzj kdk'z August 15 – November 9 | Main Gallery

Chiles, Chocolate and Salsa'Hgnkxcr!

Friday and Saturday, October 25 and 26 / 10am-4pm

Concert for Festival | Saturday, October 25 / 7pm Featuring Rafael Moreno and Descarga

SEASONAL FEATURES

Sonora Caesar Salad - Crisp romaine lettuce tossed with chipotle chile caesar dressing topped with sun dried sweet corn, roasted red peppers, queso fresco, and crispy tortilla rajas \$12

Add Grilled Chicken \$4

Chuleta en Molcajete - Charbroiled marinated steak, tomato, red onion, portabella mushroom, pineapple, chile caribe, roasted nopales, asadero cheese brûlée, roasted red pepper cheddar polenta, displayed in a pool of New Mexican red chile sauce served with a warm flour tortilla \$18

Grilled Chicken and Cheese Stuffed Chile Relleno - Lightly battered poblano chile stuffed with achiote grilled chicken, asadero cheese, roasted corn, black beans, and flash fried; served over roasted red pepper cheddar polenta cakes, and creamy tomatillo sauce with pico de gallo, and cilantro lime crema \$17

Chulbano - Roasted pork, ham, havarti cheese, roasted poblano chile, pickles, and chipotle chile dijonaise on a grilled brioche roll, served with your choice of side \$15

Brandan's Charbroiled Chicken Breast Sandwich - With havarti cheese, applewood bacon, avocado, lettuce, tomato, onion, and jalapeño mesquite honey aioli on a brioche bun served with your choice of side \$14

Chipotle Charbroiled Salmon - Served over roasted red pepper cheddar polenta cakes, sautéed spinach, and topped with a smokey chipotle chile pinot grigio butter sauce \$17

Ibarra Chocolate Flan - A delicate Mexican chocolate flan served with crispy phyllo, fresh berries, cascabel chile caramel sauce and chef's fruit purées \$7