



CULINARIA™
SAN ANTONIO
RESTAURANT WEEK

FOUNTAIN

• 11AM TO 3PM •

FIRST COURSE SELECT ONE PER PERSON

ONION SOUP

Broiled with Crisp Croutons & Gruyere Cheese

SOUP OF THE DAY

Ask your server about today's selection

CULINARIA SALAD

Mixed Greens, Tomatoes, Candied Walnuts & Feta Cheese with Oregano Vinaigrette

MAIN COURSE SELECT ONE PER PERSON

EL CHINGON BURGER

Half Pound Angus Beef Patty with Carne Poblano Sauce, stacked with a crispy Tostada, Black Beans, Pico, Avocado, Chipotle Aioli, Sliced White American Cheese and a Roasted Poblano on a Jalapeno Bun. Served with Parmesan Fries.

BLACKENED SHRIMP SALAD

Spice-Rubbed Shrimp, Crisp Romaine and Parmesan Croutons with Sriracha Caesar Dressing

TWO CRISPY CHICKEN SLIDERS

Applewood Smoked Bacon, White American Cheese, Southwestern Slaw and spicy Russian Dressing, served with Parmesan Fries

SPINACH & MUSHROOM ENCHILADAS

With Poblanos, Onions, Melted Jack & Cheddar Cheeses, topped with Picante Cream Sauce, served with Southwestern Fried Rice topped with Black Beans

DESSERTS SELECT ONE PER PERSON

VANILLA SHORTCAKE

with Berries, Fresh Whipped Cream and Lemon Zest

DESSERT OF THE DAY

Chef's Housemade Special

PERFECT PAIRINGS

LAS CANARIAS ALE, A BELGIAN BLONDE | SPOETZEL BREWERY • \$8 / 12OZ

TENERIFE ALE, A RED ALE | SPOETZEL BREWERY • \$8 / 12OZ

NOBILISSIMA PINOT GRIGIO | ITALY • \$8 G / \$30 B

CHOICE OF FOUNTAIN SODA, ICED TEA & FRESH BREWED COFFEE INCLUDED
GRATUITY NOT INCLUDED • PLEASE NO SUBSTITUTIONS • \$15 PER PERSON PRIX FIXE LUNCH MENU

@COVER3DINING



#MYCOVER3



CULINARIA
SAN ANTONIO
RESTAURANT WEEK

DINNER

• 3PM TO CLOSE •

STARTER SELECT ONE PER PERSON

CHIPOTLE RANCH FRIED PICKLES
 Smoky and Spicy Crispy Fried Pickle Chips

PORK BELLY SLIDER
 Kimchi and Sweet Chili Soy Aioli

TINGA CHICKEN TOSTADA
 Crispy Tortilla, Black Beans, Shredded Lettuce, Chipotle Aioli, Pico, and Picante Cream

SECOND COURSE SELECT ONE PER PERSON

SOUP OF THE DAY
 Ask your server about today's selection

SRIRACHA CAESAR
 Crisp Romaine and Parmesan Croutons with Sriracha Caesar Dressing

MAIN COURSE SELECT ONE PER PERSON

CANARY ISLAND CAVATAPPI
 A Sweet and Spicy Pasta dish with Brick Chicken, Mojo de Miele, Spinach and Panko Breadcrumbs
 PERFECT PAIRING: LAS CANARIAS ALE, SPOETZEL BREWERY

GRILLED SALMON & QUINOA SALAD
 Chilled Red Quinoa, Chickpeas, Fresh Cucumber, Red Bell Pepper, Avocado, Feta, Mixed Greens and Sunflower Seeds with Lemon Caper Vinaigrette
 PERFECT PAIRING: NOBILISSIMA PINOT GRIGIO | ITALY

N.Y. STRIP
 Brandy Cream Sauce, Sauteed Spinach and Potatoes Au Gratin
 PERFECT PAIRING: TENERIFE ALE, SPOETZEL BREWERY

SPINACH & MUSHROOM ENCHILADAS
 With Poblanos, Onions, Melted Jack & Cheddar Cheeses, topped with Picante Cream Sauce, served with Southwestern Fried Rice topped with Black Beans

DESSERTS SELECT ONE PER PERSON

VANILLA SHORTCAKE
 with Berries, Fresh Whipped Cream and Lemon Zest

DESSERT OF THE DAY
 Chef's Housemade Special

PERFECT PAIRINGS

LAS CANARIAS ALE, A BELGIAN BLONDE | SPOETZEL BREWERY • \$8 / 12OZ
 TENERIFE ALE, A RED ALE | SPOETZEL BREWERY • \$8 / 12OZ
 NOBILISSIMA PINOT GRIGIO | ITALY • \$8 G / \$30 B

CHOICE OF FOUNTAIN SODA, ICED TEA & FRESH BREWED COFFEE INCLUDED
 GRATUITY NOT INCLUDED • PLEASE NO SUBSTITUTIONS • \$35 PER PERSON PRIX FIXE DINNER MENU

@COVER3DINING    #MYCOVER3