

DINE DOWNTOWN 2025

Dining Program

WILL RUN THROUGH
JAN 10TH-19TH, 2025

CEVICHERIA



OYSTER BAR

OCTOPUS
BAJA

MAKE A RESERVATION

~Call Today~

916.754.2172

FOUR-COURSE FOR ~\$45~

CHOOSE 1

COURSE

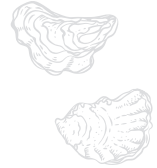
| 1 |

*SHIGOKU OYSTER SHOOTERS

CHIVE OIL, SALSA MOLCAJETE, SALSA VERDE, LOCAL MICRO GREENS. SERVED IN A PAIR

BAJA CAMARONES CROSTINI

ROASTED SHRIMP, CHIVE OIL, MOLCAJETE SAUCE.



CHOOSE 1

COURSE

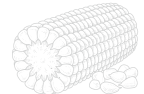
| 2 |

SOPA DE ELOTE

BREWOOD CORN, JALAPEÑO, LIME, COTIJA CHEESE, CHIVE.

CLAM CHOWDER

FRESH CLAMS, TENDER POTATOES, SWEET ONIONS, & CRISP CELERY. ALL SIMMERED IN A FLAVORFUL SEAFOOD BROTH. TOPPED WITH SMOKEY BACON BITES.



CHOOSE 1

COURSE

| 3 |

CITRUS MISO GLAZED SALMON

ROASTED YUKON GOLD POTATO, CHARRED BROCCOLI, MANGO PICO, CHIPOTLE SAUCE.

ROASTED SEASONAL MUSHROOM (VEGETARIAN)

SEAWEED SALAD, HOUSE COCONUT CREAM, CHIVE OIL, YUKON GOLD POTATOES, MUSHROOM.

GULF SHRIMP TACOS

ALEPPO SEASONED PAN SEARED SHRIMP, MANGO SALSA, AVOCADO SMASH, CHIVE OIL.



OR

CHOOSE

| 1 |

TO SHARE

BIRRIA SHORT RIBS

NANTES CARROT PURÉE, LOCAL MICRO GREENS, SCALLOPS, COTIJA CHEESE, PICKLED ONIONS, BROCCOLI.

ROASTED SPLIT RED SNAPPER

SALSA VERDE, SALSA MOLCAJETE, CHIVE OIL, FRESH LIME JUICE, LOCAL MICRO GREENS.



SHARED DESSERTS

SWEETS
COURSE

| 4 |

TO SHARE

BROWN BUTTER CAKE

RASPBERRY FOAM, MANGO PUREE AND SCOOP OF PISTACHIO GELATO ON TOP.

DULCE DE LECHE

CARAMEL-INFUSED CAKE, CARAMEL PEARLS GARNISHED WITH COCONUT CREAM AND RASPBERRIES.



916.754.2172 | 2731 K STREET (CORNER OF 28TH & K) SACRAMENTO, CA | 95816

* SERVED RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.