

Nick & Sam's Sunday Supper | March 29, 2026

Soul of Mexico

By Chef Johnny Gonzalez, inspired by Indigenous, Michoacan-style dishes

Appetizers

Chicharrón Con Guacamole
Chips, Assorted Salsas

Corunditas

'triangular tamales,' duroc pork rib stew, chili de arbol, pickled red onion, cotija, charred tomatillo salsa

Aguachile Negro

tiger shrimp, squid, Spanish octopus, bay scallops, pasilla, piquín & ancho chile, tortilla chips

Chorizo Fundido

Michoacán-style chorizo, Oaxaca, Chihuahua & asadero, rajas

Mains

Pollo Al Pastor

jidori chicken thighs, achiote, manteca, charred pineapple salsa, corn tortillas

Carnitas

heritage pork, blue corn tortillas, cuerito, buches, salsa verde, pickled jalapeños

Jabalis Morisqueta

slow braised dinosaur beef ribs, frijoles molidos, guajillo salsa

Tistihuil

hearty Michoacan shrimp soup, serrano, masa harina

Enchiladas Michoacana's

smoked jidori chicken, queso fresco, guajillo, ancho, papas, crema

Flor De Calabaza Relleno

squash blossom, capaeda, queso Oaxaca Esquites, garlic, serrano, white corn

Frijoles Charros

pinto beans, smoked bacon

Desserts

Flan Napolitano

piloncillo caramel

Churros

cajeta, spiced abuelitas hot chocolate sauce

'Gorditas de Arroz con Leche'

vanilla bean, cinnamon swirl ice cream

Mazapan Tres Leches

mazapan candy