

# LUNCH SPECIALS

## MARGARITA FLAVORS

STRAWBERRY AND MANGO

## SOUP & QUESA COMBO / \$20

JACK CHEDDAR AND A SEASONAL VEGETABLE QUESADILLA  
WITH A SOUP OF YOUR CHOICE.

## RIB EYE FAJITA / \$43

10 OZ. GRILLED MARINATED RIB EYE OVER SAUTEED PORTOBELLO  
MUSHROOMS, PEPPERS & ONIONS. SERVED WITH WARM  
TORTILLAS, GUACAMOLE, PICO DE GALLO, SPANISH RICE, AND  
BLACK & PINTO BEANS.

## ARUGULA SALAD / \$14

ARUGULA, GOAT CHEESE FRITTERS, ROASTED BEETS, CRAISINS AND  
CRISPY FAVA BEANS WITH HONEY BALSAMIC VINAIGRETTE.  
ADD GRILLED CHICKEN \$8, ADD SALMON \$16, ADD SHRIMP \$9

## PULLED PORK TACOS / \$18 (GF)

TWO YELLOW CORN CORN TORTILLAS WITH BRAISED PORK SHOULDER,  
ONIONS, CILANTRO, SMOKY RED CHILE, AND GREEN TOMATILLO SAUCE.  
SERVED WITH RICE AND BLACK BEANS.

## LOBSTER ENCHILADAS / \$36 (GF)

SANTA FE-STYLE, STACKED NIXTAMAL BLUE CORN TORTILLAS, ON A  
BED OF GREEN TOMATILLO/AVOCADO SAUCE, FILLED WITH JACK  
CHEDDAR CHEESE, GREEN CHILES AND ROASTED CORN, TOPPED  
WITH CHILLED LOBSTER MEAT AND JICAMA SLAW.

## QUESO FUNDIDO / \$15 (GF)

JACK CHEDDAR & FRESH MOZZARELLA MELTED WITH ROASTED  
POBLANOS, SHIITAKE MUSHROOMS, CRISPY CORN HUTS AND PICKLED  
ONIONS. SERVED WITH ORGANIC BLUECORN TORTILLAS.

## ORGANIC SALMON BURRITO / \$26

CHILE-CRUSTED ORGANIC SALMON WITH GOAT CHEESE IN A  
BOXCAR FLOUR TORTILLA, TOPPED WITH CUCUMBER SALSA.  
SERVED WITH ORGANIC SPANISH BROWN RICE & BLACK BEANS.



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FOOD TRUCK FOR PARTIES