

LUNCH SPECIALS

SOUP & QUESA COMBO / \$20

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

TRES TAQUITOS (APP) / \$9



THREE MINI BLUECORN TORTILLAS (CHICKEN TINGA, BEEF, PORK), WITH REFRIED BEANS, CHIPOTLE CREMA, FETA CHEESE AND PICKLED ONIONS.

QUESO FUNDIDO/ \$15

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

STREET CORN / \$6.50



ROASTED CORN ON A STICK WITH MAYO, COTIJA CHEESE & CHILE POWDER.

CRISPY PORK BELLY TACOS / \$18



TWO SOFT CORN TORTILLAS WITH CRISPY PORK BELLY CUBES, GUACAMOLE AND PICKLED ONIONS AND PICO DE GALLO. SERVED WITH RICE & BLACK BEANS.

BURRITO BOWL / \$21



CHOICE OF CHICKEN TINGA, TENDER PORK OR GROUND GRASS-FED BEEF OVER SPANISH BROWN RICE. TOPPED WITH JACK CHEDDAR, PINTO BEANS, PICO DE GALLO AND AVOCADO. RED OR GREEN CHILE SAUCE.

FLANK STEAK TACOS / \$17



TWO NIXTAMAL SOFT CORN TORTILLAS WITH MARINATED FLANK STEAK STRIPS, ONIONS, FRESH CILANTRO AND MICROGREENS (ABILIS). SERVED WITH TOMATILLO/AVOCADO SAUCE, ORGANIC SPANISH BROWN RICE AND BLACK BEANS.

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 AND BLACK BEANS.

