

DINNER SPECIALS

SPECIAL MARGARITAS

STRAWBERRY
STRAWBERRY/COCO
1800 COCO TEQUILA PINEAPPLE (ROCKS \$19 / FROZEN \$21)

NAVAJO PIZZA / \$19

SOPAIPILLA DOUGH TOPPED WITH BARBECUE SAUCE, CHIPOTLE SHRIMP, ROASTED CORN, CHERRY TOMATOES AND FRESH MOZZARELLA. GARNISHED WITH KALE SALAD.

STREET CORN / \$6.50

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

POBLANO BURGER / \$22

PASTURE-RAISED BEEF PATTY WITH POBLANO PEPPERS, CARAMELIZED ONIONS, JACK CHEDDAR AND AVOCADO ON A BRIOCHE BUN. SERVED WITH LETTUCE, TOMATOES, FRENCH FRIES AND CHIPOTLE MAYO.

CRISPY PORK BELLY TACOS / \$26

THREE SOFT CORN TORTILLAS WITH CRISPY PORK BELLY CUBES, GUACAMOLE AND PICKLED ONIONS. SERVED WITH RICE AND BLACK BEANS.

FISH TACOS / \$29



MARINATED WILD RED SNAPPER, OVER THREE NIXTAMAL SOFT CORN TORTILLAS, TOPPED WITH AVOCADO/TOMATILLO SAUCE AND CRISPY CABBAGE/BEET SLAW. SERVED WITH A MINI KALE SALAD.

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.

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.

