

DINNER SPECIALS

SPECIAL MARGARITAS

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

STREET CORN / \$6.50 GF

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

PORK BELLY FLAUTAS / \$14 GF

THREE CRISPY BLUECORN 'FLUTES' FILLED WITH CRISPY PORK BELLY, JACK CHEDDAR AND NEW MEXICAN GREEN CHILES. TOPPED WITH TOMATILLO SAUCE, FETA CHEESE, CREMA MEXICANA AND PICKLED ONIONS.

MEXICAN SHRIMP COCKTAIL (APP) /\$19

CHOPPED MARINATED SHRIMP WITH ZESTY TOMATO SALSA, AVOCADOS AND CRISPY NIXTAMAL TORTILLA CHIPS.

CRISPY PORK BELLY TACOS / \$26

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

LOBSTER ENCHILADA / \$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 MARINATED CHILLED LOBSTER MEAT AND JICAMA SLAW.

BURRITO BOWL / \$21 GF

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.

