

LUNCH SPECIALS

SOUP & QUESA COMBO / \$20

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

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 GF

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.

FISH TACOS / \$20 GF

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

CRISPY PORK BELLY TACOS / \$18 GF

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 GF

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

FLANK STEAK TACOS / \$17 GF

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.

