

# LUNCH SPECIALS

## SOUP & QUESA COMBO / \$20

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

## STREET CORN / \$6.50



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

## MEXICAN SHRIMP COCKTAIL (APP) /\$19

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

## PORK BELLY FLAUTAS / \$14



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.

## LOBSTER ENCHILADAS / \$36



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.

## 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.

