

DINNER SPECIALS

MARGARITA FLAVORS

STRAWBERRY

STRAWBERRY/COCO

MANGO

MANGO MOJITO MOCKTAIL \$6 W/ BACARDI \$16

CHORIZO AND KALE FLAUTAS / \$14

THREE CRISPY, ORGANIC BLUE CORN TORTILLAS ROLLED WITH CHORIZO SAUSAGE, SAUTÉED ORGANIC KALE AND FRESH MOZZARELLA. TOPPED WITH GREEN TOMATILLO SAUCE, FETA CHEESE AND SOUR CREAM.

FIESTA ENCHILADAS/ \$25

TWO CORN ENCHILADAS (ONE WITH STEAK, CHEDDAR & CARAMELIZED ONIONS), (ONE WITH SHRIMP, CHEDDAR & ROASTED POBLANOS). ON A BED OF TOMATILLO AND SPICY RED CHILE SAUCES, TOPPED WITH BLACK BEAN AND CORN SALSA. GARNISHED WITH FETA CHEESE.

FISH TACOS / \$34



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.

SALMON TACOS / \$26



THREE NIXTAMAL SOFT CORN TORTILLAS, TOPPED WITH GRILLED, CHILE-CRUSTED SALMON AND ZESTY CORN/AVOCADO SALSA. SERVED WITH A MINI GARDEN SALAD.

PULLED PORK TACOS / \$26



THREE SOFT YELLOW CORN TORTILLAS WITH BRAISED PORK SHOULDER, ONIONS, CILANTRO, SMOKY RED CHILE AND GREEN TOMATILLO SAUCES. SERVED WITH 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.

