

DINNER SPECIALS

MARGARITA FLAVORS

MANGO
LUXARDO CHERRY

MEXICAN BEEF CHILI \$9 / \$17

BOTTOM ROUND ROAST CHUNKS WITH BLACK BEANS, CHIPOTLE PEPPERS AND TOMATOES, TOPPED WITH JACK CHEDDAR CHEESE. SERVED WITH A JALAPEÑO POPPER, PICO DE GALLO AND CILANTRO.

ARUGULA SALAD / \$14

ARUGULA, GOAT CHEESE FRITTERS, ROASTED BEETS, CRAISINS AND CRISPY FAVA BEANS WITH HONEY BALSAMIC VINAIGRETTE. ADD GRILLED CHICKEN \$8, ADD SALMON \$16, ADD SHRIMP \$9

GLAZED SALMON / \$29

GUAJILLO CHILE GLAZED ROASTED SALMON WITH MASHED POTATOES, SAUTEED KALE, CREAMY BEET SAUCE AND JICAMA SLAW.

RIB EYE FAJITA / \$43

10 OZ. GRILLED MARINATED RIB EYE OVER SAUTEED PORTOBELLO MUSHROOMS, PEPPERS & ONIONS. SERVED WITH WARM TORTILLAS, GUACAMOLE, PICO DE GALLO, SPANISH RICE, BLACK & PINTO BEANS.

QUESA BIRRIA / \$25 GF

THREE MINI CORN QUESADILLAS FILLED WITH TENDER BRAISED BEEF IN A RICH AND ZESTY MEXICAN CHILE BROTH. SERVED WITH THE BIRRIA CONSOMME, TOMATILLO SAUCE, ONIONS AND CILANTRO.

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 & BLACK BEANS.



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