

LUNCH SPECIALS

MARGARITA FLAVORS

MANGO

LUXARDO CHERRY

SOUP & QUESA COMBO / \$20

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

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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