

DINNER SPECIALS

MARGARITA FLAVORS

STRAWBERRY

GREEN PADDY (KALE, AVOCADO, GREEN APPLE)

PORK POSOLE SOUP \$9 / \$18 ^{GF}

TRADITIONAL MEXICAN-STYLE HEARTY BROTH WITH HOMINY CORN, PORK AND CHILE PEPPERS. TOPPED WITH SHREDDED LETTUCE & RADISHES. SERVED WITH CONDIMENTS AND TWO TOSTADAS.

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

CRISPY SHRIMP TACOS/ \$25

3 NIXTAMAL CORN TORTILLAS MADE TO A CRISP, FILLED WITH SAUTEED SHRIMP, JALAPENOS, ONIONS AND TOMATOES. TOPPED WITH ZESTY CABBAGE & GUAJILLO CHILE SALSA, SOUR CREAM & FETA CHEESE.

FISH TACOS / \$29 ^{GF}

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.

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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