

LUNCH SPECIALS

MARGARITA FLAVORS

STRAWBERRY

GREEN PADDY (KALE, AVOCADO, GREEN APPLE)

SOUP & QUESA COMBO / \$20

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

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

FISH TACOS / \$20 ^{GF}

MARINATED WILD RED SNAPPER, OVER TWO NIXTAMAL SOFT CORN
TORTILLAS, TOPPED WITH AVOCADO/TOMATILLO SAUCE AND CRISPY
CABBAGE/BEET SLAW. SERVED WITH A MINI KALE SALAD.

CRISPY SHRIMP TACOS/ \$19

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

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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