

# LUNCH SPECIALS

## MARGARITA FLAVORS

STRAWBERRY AND MANGO

## SOUP & QUESA COMBO / \$20

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

## PORK POSOLE SOUP \$9 / \$18

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 / \$23 (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 (GF)

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 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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