

DINNER SPECIALS

MARGARITA FLAVORS

STRAWBERRY AND MANGO

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.

BABY SPINACH SALAD / \$14 (GF)

BABY SPINACH TOSSED WITH A HONEY BALSAMIC DRESSING. TOPPED WITH FRESH STRAWBERRIES, MANGO, LIGHTLY SPICED BLUE CORN TORTILLA CROUTONS, AND FETA CHEESE. ADD GRILLED CHICKEN \$8, ADD SALMON \$16, ADD SHRIMP \$9

MAHI MAHI TACOS / \$31 (GF)

MAHI MAHI SEASONED AND PAN SEARED IN WHITE WINE AND OLIVE OIL. SERVED IN LETTUCE WRAPS, TOPPED WITH MANGO SALSA AND SIDE OF JASMINE RICE.

CHORIZO & KALE FLAUTAS / \$14 (GF)

THREE CRISPY, ORGANIC BLUE CORN TORTILLAS ROLLED WITH LOCAL CHORIZO SAUSAGE, SAUTÉED ORGANIC KALE AND FRESH MOZZARELLA. TOPPED WITH GREEN TOMATILLO SAUCE, FETA CHEESE AND SOUR CREAM

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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