

DINNER SPECIALS

MARGARITA FLAVORS

STRAWBERRY AND MANGO

LOBSTER ENCHILADAS / \$36 ^{GF}

SANTA FE-STYLE, STACKED NIXTAMAL BLUE CORN TORTILLAS, ON A BED OF GREEN TOMATILLO/AVOCADO SAUCE, FILLED WITH JACK CHEDDAR CHEESE, GREEN CHILES AND ROASTED CORN, TOPPED WITH CHILLED LOBSTER MEAT 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, AND BLACK & PINTO BEANS.

PULLED PORK TACOS / \$26 ^{GF}

TWO YELLOW CORN CORN TORTILLAS WITH BRAISED PORK SHOULDER, ONIONS, CILANTRO, SMOKY RED CHILE, AND GREEN TOMATILLO SAUCE. SERVED WITH RICE AND BLACK BEANS.

QUESO FUNDIDO / \$15 ^{GF}

JACK CHEDDAR & FRESH MOZZARELLA MELTED WITH ROASTED POBLANOS, SHIITAKE MUSHROOMS, CRISPY CORN HUTS AND PICKLED ONIONS. SERVED WITH ORGANIC BLUECORN TORTILLAS.

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

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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