

LUNCH SPECIALS

MARGARITA FLAVORS

STRAWBERRY AND MANGO

SOUP & QUESA COMBO / \$20

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

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.

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

PULLED PORK TACOS / \$18 (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.

LOBSTER ENCHILADAS / \$36 (GF)

CHILLED LOBSTER MEAT ON TOP OF SANTA FE-STYLE, STACKED
NIXTAMAL BLUE CORN TORTILLAS, ON A BED OF GREEN
TOMATILLO/AVOCADO SAUCE, FILLED WITH JACK CHEDDAR
CHEESE, GREEN CHILES, ROASTED CORN AND JICAMA SLAW.

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.

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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