

DINNER SPECIALS

MARGARITA FLAVORS

MANGO AND BLUEBERRY

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

FIESTA ENCHILADAS / \$25

TWO CORN ENCHILADAS (ONE WITH STEAK, CHEDDAR & CARAMELIZED ONIONS), (ONE WITH SHRIMP, CHEDDAR & ROASTED POBLANOS). ON A BED OF TOMATILLO AND SPICY RED CHILE SAUCES, TOPPED WITH BLACK BEAN AND CORN SALSA. GARNISHED WITH FETA CHEESE.

PORTOBELLO WRAP / \$17

SPINACH WRAP WITH SAUTEED PORTOBELLO MUSHROOMS, MELTED CHEDDAR, SMOKY CHIPOTLES AND GREEN CHILES, PICO DE GALLO, SLICED AVOCADO & CHIPOTLE MAYO. SERVED WITH A MINI OLIVE AND TOMATO SALAD.

BBQ PORK SANDWICH / \$22

BBQ PULLED PORK ON A BRIOCHE BUN WITH CABBAGE SLAW AND PICKLED ONIONS. SERVED WITH FRENCH FRIES & ORGANIC KETCHUP.

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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