

DINNER SPECIALS

MARGARITA FLAVORS

MANGO AND GUAVA

CHILE RELLENO / \$21

ROASTED, BATTERED POBLANO PEPPER STUFFED WITH SAUTÉED POTATOES, GROUND BEEF AND FRESH MOZZARELLA. TOPPED WITH TOMATO SAUCE AND SERVED WITH ORGANIC SPANISH BROWN RICE.

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

POBLANO BURGER / \$22

PASTURE-RAISED BEEF PATTY WITH POBLANO PEPPERS, CARAMELIZED ONIONS, JACK CHEDDAR AND AVOCADO ON A BRIOCHE BUN. SERVED WITH LETTUCE, TOMATOES, FRENCH FRIES AND CHIPOTLE MAYO.

NAVAJO PIZZA / \$19

SOPAIPILLA DOUGH TOPPED WITH BARBECUE SAUCE, CHIPOTLE SHRIMP, ROASTED CORN, CHERRY TOMATOES AND FRESH MOZZARELLA. GARNISHED WITH KALE SALAD.

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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