

DINNER SPECIALS

MARGARITA FLAVORS

MANGO AND GUAVA

MINI BURGERS / \$18

FOUR MINI GRASS-FED BEEF BURGERS SERVED ON CHALLAH SLIDER ROLLS. TOPPED WITH MONTEREY JACK CHEDDAR CHEESE AND NEW MEXICAN GREEN CHILES. SERVED WITH RED CHILE ONION RINGS.

SHRIMP EL DIABLO / \$26 ^{GF}

SAUTEED JUMBO WILD SHRIMP IN A SPICY RED MEXICAN CHILE SAUCE. SERVED WITH CARROT/CORN JASMINE RICE, 3 WARM SOFT CORN TORTILLAS AND A MINI MEXICAN SALAD.

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

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 SIDE SALAD OF ROMAINE, PLUMB TOMATO, BLACK OLIVES AND PARMESAN CHEESE TOSSED WITH CILANTRO LIME DRESSING.

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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