

DINNER SPECIALS

MARGARITA FLAVORS

PUMPKIN
MANGO

MANGO MOJITO MOCKTAIL \$6 W/ BACARDI \$16

NEW MEXICAN GREEN CHILE STEW

CUP \$9 / BOWL \$17

TRADITIONAL SANTA FE-STYLE PORK STEW (NIMAN RANCH), WITH LOCALLY GROWN POTATOES, ONIONS, ROASTED NEW MEXICAN GREEN CHILES AND CILANTRO.

CHICKEN BLT WRAP / \$15

GRILLED CHICKEN, BLT, RED ONIONS, AVOCADO AND CHIPOTLE MAYO IN A SPINACH WRAP. SERVED WITH FRENCH FRIES AND ORGANIC KETCHUP.

MINI BURGERS / \$18

FOUR MINI GRASS-FED BEEF BURGERS, WRAPPED IN BOXCAR FLOUR TORTILLAS, TOPPED WITH MONTEREY JACK CHEDDAR CHEESE AND NEW MEXICAN GREEN CHILES. SERVED WITH RED CHILE ONION RINGS

SHRIMP ENCHILADAS / \$26



ORGANIC NIXTAMAL BLUE CORN TORTILLAS ROLLED WITH WILD-CAUGHT SHRIMP AND JACK CHEDDAR CHEESE. TOPPED WITH TOMATILLO SAUCE AND JICAMA SLAW. SERVED WITH A MINI KALE SALAD.

MINI CHIMICHANGAS / \$20

TWO CRISPY MINI BURRITOS (ONE ORGANIC CHICKEN TINGA AND ONE PORK), WITH JACK CHEDDAR CHEESE. TOPPED WITH CHIPOTLE CREMA, SERVED WITH ORGANIC SPANISH RICE AND PINTO BEANS. CHOICE OF RED OR GREEN CHILE SAUCE.

CRISPY PORK BELLY TACOS / \$26



THREE SOFT CORN TORTILLAS WITH CRISPY PORK BELLY CUBES, GUACAMOLE AND PICKLED ONIONS. SERVED WITH RICE AND BLACK BEANS.

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 AND BLACK BEANS.

