

DINNER SPECIALS

MARGARITA FLAVORS

CRANBERRY

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.

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.

FISH TACOS / \$29



MARINATED WILD RED SNAPPER, OVER THREE NIXTAMAL SOFT CORN TORTILLAS, TOPPED WITH AVOCADO/TOMATILLO SAUCE AND CRISPY CABBAGE/BEET SLAW. SERVED WITH A MINI KALE SALAD.

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.

