

LUNCH SPECIALS

MARGARITA FLAVORS

LUXARDO CHERRY

MANGO

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

SOUP & QUESA COMBO / \$20

JACK CHEDDAR AND A SEASONAL VEGETABLE QUESADILLA WITH A SOUP OF YOUR CHOICE .

MEXICAN BEEF CHILI

CUP \$7 / BOWL \$15

BOTTOM ROUND ROAST CHUNKS WITH BLACK BEANS, CHIPOTLE PEPPERS AND TOMATOES, TOPPED WITH JACK CHEDDAR CHEESE. SERVED WITH A JALAPEÑO POPPER, PICO DE GALLO AND CILANTRO.

CHORIZO & KALE FLAUTAS / 14 GF

THREE NIXTAMAL BLUE CORN TORTILLAS ROLLED WITH CHORIZO, KALE, AND MOZZARELLA. DRIZZLED A TOMATILLO/AVOCADO SAUCE AND CREMA. TOPPED WITH CRUMBLLED FETA

NAVAJO PIZZA / \$19

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

SALMON TACOS / \$18 GF

TWO NIXTAMAL SOFT CORN TORTILLAS, TOPPED WITH GRILLED, CHILE-CRUSTED SALMON AND ZESTY CORN/AVOCADO SALSA. SERVED WITH A MINI GARDEN SALAD

PULLED PORK TACOS / \$18 GF

TWO YELLOW CORN CORN TORTILLAS WITH BRAISED PORK SHOULDER, ONIONS, CILANTRO, SMOKY RED CHILE, AND GREEN TOMATILLO SAUCE. 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.

