

DINNER SPECIALS

MARGARITA FLAVORS

GREEN PADDY (KALE, AVOCADO & GREEN APPLE)

MANGO

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

FISH TACOS / \$34 GF

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.

LOBSTER ENCHILADAS / \$36 GF

SANTA FE-STYLE, STACKED NIXTAMAL BLUE CORN TORTILLAS , ON A BED OF GREEN TOMATILLO/AVOCADO SAUCE, FILLED WITH JACK CHEDDAR CHEESE, GREEN CHILES AND ROASTED CORN, TOPPED WITH CHILLED LOBSTER MEAT AND JICAMA SLAW.

SALMON TACOS / \$26 GF

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

PULLED PORK TACOS / \$26 GF

THREE SOFT YELLOW CORN TORTILLAS WITH BRAISED PORK SHOULDER, ONIONS, CILANTRO, SMOKY RED CHILE, AND GREEN TOMATILLO SAUCES. 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.

