

# DINNER SPECIALS

## MARGARITA FLAVORS

PRICKLY PEAR

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.

GF

## CHICKEN BLT WRAP / \$15

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

## 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.

