LUNCH SPECIALS

MARGARITA FLAVORS

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

SOUP & OUESA COMBO / \$20

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

CHICKEN BIT WRAP / \$15

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

FISH TACOS / \$23



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



TWO 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.







