



TACOS DE LA CASA

3 tacos per order with organic chips and house-made salsas

Choose one of the following (sorry, we can't mix them)

Bagre - spicy grilled catfish, lettuce, salsa mexicana, creamy avocado sauce \$7.25

Salmon ahumado - smoked Alaskan salmon, shredded cabbage, avocado sauce \$7.75

Bacalao - Alaskan cod fried in a coconut beer tempura, shredded cabbage, avocado sauce \$7.95

Dorado - grilled mahi mahi, lemon pepper, shredded cabbage, creamy avocado sauce \$7.50

Carne - all-natural beef, sautéed green/red peppers and onions topped with cotija cheese \$7.75

Pollo - chile-rubbed grilled free-range chicken topped with our cranberry slaw \$7.25

Carnitas BBQ - all-natural shredded pork, cabbage, tamarind BBQ sauce, red onion \$7.50

Boniato - organic yams sautéed with green/red peppers, onions, cotija cheese, avocado sauce \$6.75

Hongo - organic portobellos in a tomato, onion, guajillo sauce, topped with cotija cheese \$7.25

Camarones - sautéed organic shrimp, salsa mexicana, shredded cabbage, curry aioli \$9.95

Add puréed black beans and green rice with chard \$2.50

SIDE DISHES — GUARNICIONES (all are vegetarian) - \$2.50 each

3 sides and 3 tortillas - \$6.25

Pineapple-jicama salsa

Whole pinto beans (with cotija cheese)

Puréed black beans (with cotija cheese)

Green rice with chard

Creamy chile mashed potatoes

Cranberry slaw

Basket of organic tortilla chips & house-made salsas \$1.95

Side of guacamole \$3.75

Side of salsa mexicana \$1.95

QUESADILLAS Y NACHOS

Quesadilla \$3.50

flour tortilla with monterrey jack cheese

Quesadilla mixta \$3.75

with monterrey jack and cheddar

Quesadilla de champiñones \$4.50

quesadilla with spinach, mushrooms & onions

Mangodilla \$4.95

quesadilla with mango, poblano chiles and onions

add chile-rubbed chicken or shredded pork \$3.25

Nachos Agua Verde \$4.95

tortilla chips with jack/cheddar cheese, pinto beans, jalapeños, scallions, sour cream and salsa Mexicana

add chile-rubbed chicken or shredded pork \$3.25





TORTAS (Sandwiches)

includes organic tortilla chips and house-made salsas

El rey \$7.75

all-natural steak, lettuce, tomato, onion and chipotle mayo on an organic baguette

El patron \$7.75

marinated free-range chicken breast with cucumber, tomato, red onion, lettuce, cilantro and avocado sauce on an organic baguette

El presidente \$7.25

all-natural shredded pork with lettuce, tomato, red onion and guacamole on an organic baguette

La profesora \$5.75

black bean spread, provolone, lettuce, tomato, red onion and chipotle mayo on pita bread

Burritos

Burrito vegetariano \$6.75

sauteéd yams, onion and peppers with rice, pintos, spinach and jack cheese in a large flour tortilla. Served with lettuce, salsa mexicana, guacamole and sour cream.

Burrito de mole \$7.75

free-range chicken mixed with our house-made mole sauce, rice and pinto beans Served with lettuce, salsa mexicana and sour cream in a large flour tortilla.

Burrito de puerco \$7.75

natural shredded pork with rice and pinto beans in a large flour tortilla.

ENSALADAS (Salads)

De la casa \$3.75 romaine lettuce, cucumber, tomato and shredded carrots with a mango vinaigrette dressing

Caesar \$4.75 romaine lettuce, garlic croutons and cotija cheese tossed with our house-made dressing (not vegetarian)

Naranja-almendra (orange-almond) \$4.75 romaine lettuce, sliced oranges, jicama, almonds and red onion with prickly pear dressing

Add chicken to any salad: \$3.25 **Add fish or steak:** \$3.95



POSTRES (House-made desserts) \$4.25

Key lime pie

Coconut flan

Mexican mocha cake