

# LUNCH

Executive Chef  
Daniel Munoz

Chef de Cuisine  
Javier Cruz

## TACOS

Minimum 2 Tacos  
\*\*Must Be of Same Kind\*\*

### ROPA VIEJA 8

popcorn tortilla • braised brisket  
red peppers • olive tapenade • goat cheese  
cilantro

new **CHICKEN AL PASTOR 8**

popcorn tortilla • chicken confit • red  
cabbage slaw • grilled pineapple

### SKIRT STEAK 10

popcorn tortilla • red chimichurri • purple  
potato puree • avocado puree • crispy purple  
potato

### CRISPY FISH 8

blue corn tortilla • coconut custard  
carrot slaw • thai basil • toasted coconut

new **CHEESE CROQUETTE 8**

blue corn tortilla • goat cheese croquette  
cherry tomato sofrito • serrano • epazote

new **VEGETARIAN 8**

blue corn tortilla • roasted brussels  
sprouts • aji peanut sauce • roasted  
peanuts • micro greens

## LIQUID LUNCH \$15

available monday-friday

### CHOICE OF:

- 2 TACOS \* must be of same kind \*
  - MARGARITA OR SOFT DRINK
- served with chips & salsa and  
a side of black beans

## SHARED PLATES

### SHRIMP COCKTAIL 9.5

avocado • red onion • cucumber  
house-made cocktail sauce • tomatoes  
plantain crisp

### PAPAS FRITAS 8

crispy purple potatoes • red mojo  
manchego cheese sauce • roasted tomato emulsion

### COCONUT RICE 5

jasmin rice • coconut milk • onion • garlic  
toasted coconut

new **FALL SALAD 10**

mixed greens • tomatoes • black beans  
mango • raisins • roasted corn • almonds  
balsamic vinaigrette • tortilla strips

\*\*add grilled chicken 3

\*\*add grilled steak or shrimp 5

### CHEF'S GUACAMOLE 10 *incl tostadas*

see server for this evenings offering

\*\*Extra Chips\*\* 1

new **ESQUITES 9.75**

roasted corn • corn custard • crispy corn  
aleppo pepper • queso fresco • cilantro  
lime

**\*\*ONE CHECK PER TABLE  
6 CREDIT CARDS MAXIMUM\*\***

OUR MENU IS GLUTEN FREE. WE SERVE  
SUSTAINABLE SEAFOOD AND SUPPORT LOCAL FARMS:  
THREE SISTERS / MAPLE CREEK

November 15, 2018

