

IA SU SALUD!

WOOD-FIRED MEXICAN GRILL

STARTERS

Three Cheese Quesadilla 9.99
cheddar, mozzarella, feta, flour tortilla,
with fresh guacamole, pico de gallo,
sour cream
+ chicken 3.99 + shaved beef 5.79
+ spicy ground beef 4.69

Fresh Guacamole 9.99
with pico de gallo, organic blue corn
chips, salsa roja, queso fresco, limes

Charred Corn 3.99
with cilantro-lime crema, queso fresco,
cayenne powder

Black Bean Nachos 11.99
black beans, cheddar, mozzarella,
pickled jalapeno, pickled onions,
green onions, organic blue corn chips,
with fresh guacamole, pico de gallo,
chipotle crema
+ chicken 3.99 + shaved beef 5.79
+ spicy ground beef 4.69

French Fries 4.99

SALADS

Tostada 12.99
chargrilled chicken, refried beans,
avocado, tomato, cucumber, cabbage-
kale mix, bell peppers, corn, pickled
onion, garlic, queso fresco, corn
tostada, cilantro-avocado crema,
chipotle-lemon vinaigrette

Kale & Quinoa 12.99
quinoa, avocado, baby greens, tomato,
cucumber, garbanzo confit, red onion,
roasted jalapeno, garlic, cumin, lemon
vinaigrette with chipotle crema,
queso fresco, and organic blue corn
chips crumbles

DESSERTS

Carrot Cake 6.79

Turtle Cheesecake 6.79

Churros (with chocolate sauce) 4.99

BURRITOS

Vegetables 9.99
wood-fired vegetables, pinto beans,
Mexican rice, cabbage-kale mix, cheddar,
mozzarella, with salsa verde, fresh
guacamole, pico de gallo, queso fresco,
flour tortilla

Chicken 11.99
chargrilled chicken, pinto beans,
Mexican rice, cabbage-kale mix, cheddar,
mozzarella, with salsa verde, fresh
guacamole, pico de gallo, queso fresco,
flour tortilla

Steak 11.99
chargrilled hand cut beef, mixed peppers,
wood-fired onions, fresh jalapeno, pinto
beans, Mexican rice, cabbage-kale mix,
cheddar, mozzarella, with salsa roja, fresh
guacamole, pico de gallo, queso fresco,
flour tortilla

Shrimp \$13.99
grilled Cajun shrimp, pinto beans,
Mexican rice, cabbage-kale mix, cheddar,
mozzarella, with salsa verde, fresh
guacamole, pico de gallo, queso fresco,
flour tortilla

TACOS

Vegetables 8.99
wood-fired veggies, cabbage-kale mix,
remoulade, fresh guacamole, pico de
gallo, salsa verde, flour or corn tortilla

Chicken 8.99
chargrilled chicken breast, cabbage-kale
mix, remoulade, fresh guacamole, pico
de gallo, salsa verde, flour or corn tortilla

Shrimp 9.99
marinated shrimp, cabbage-kale mix,
remoulade, fresh guacamole, pico de
gallo, salsa verde, flour or corn tortilla

Mahi 9.99
wood-fired marinated mahi, cabbage-kale
mix, remoulade, fresh guacamole, pico de
gallo, salsa verde, flour or corn tortilla

KIDS MEAL 6.99

3 Cheese Quesadilla - cheddar, mozzarella, with fresh guacamole, pico de gallo, queso fresco, sour cream, flour tortilla. Choose: hand-cut beef, chicken or spicy ground beef
Served with Honest Apple Juice & churros

BOWLS

Chargrilled Steak 12.99
premium hand cut beef, Mexican
rice, cabbage-kale mix, pinto beans,
mixed peppers, wood-fired onions,
fresh jalapeno, with salsa verde, fresh
guacamole, pico de gallo, queso fresco,
cilantro-avocado crema and organic blue
corn chip crumbles

Shrimp 15.99
marinated shrimp, Mexican rice,
cabbage-kale mix, pinto beans, with
salsa roja, fresh guacamole, pico de gallo,
queso fresco, cilantro-avocado crema,
organic blue corn chip crumbles

Wood-Fired Salmon 14.99
salmon, Mexican rice, cabbage-kale
mix, pinto beans, salsa roja, fresh
guacamole, pico de gallo, queso fresco,
cilantro-avocado crema, organic blue
corn chip crumbles

Chicken 12.99
chargrilled chicken, Mexican rice,
cabbage-kale mix, pinto beans, with salsa
verde, fresh guacamole, pico de gallo,
queso fresco and cilantro-avocado crema
and organic blue corn chip crumbles

Vegetables 12.99
wood-fired vegetables, Mexican rice,
cabbage-kale mix, pinto beans, with salsa
verde, fresh guacamole, pico de gallo,
queso fresco, cilantro-avocado crema and
organic blue corn chip crumbles

FAJITAS

Chicken 12.99
chargrilled chicken, sautéed bell peppers,
wood-fired onions, roasted mushrooms,
tomato, with refried beans, Mexican rice,
seasonal mixed greens, fresh guacamole,
pico de gallo, queso fresco, sour cream

Shrimp 14.99
marinated wood-fired shrimp, sautéed
bell peppers, wood-fired onions, tomato,
with refried beans, Mexican rice, seasonal
mixed greens, fresh guacamole, pico de
gallo, queso fresco, sour cream