

Mexican Menu

Appetizers:

Jalapeno Poppers: \$2.50 pp

Stuffed with cheeses, bacon, and coated in a crispy breading

Flautas: \$2.50 pp

Crispy tortillas rolled up with chicken and queso fresco, and served with avocado crema

Chipotle Beef Sliders: \$2.50 pp

Chipotle aioli, avocado, and adobo seasoning on a slider bun

Chile Queso: \$2.00 pp

Three cheese queso with chorizo, jalapenos, and herbs, served with tortilla chips

Salsa Trio: \$2.00 pp

Pico de gallo, pineapple salsa, and avocado salsa served with tortilla chips

Guacamole: \$3.00 pp

Fresh avocados mixed with cilantro, onion, tomatoes, and jalapenos, served with tortilla chips

Sides:

Mexican Rice: \$1.50 pp

Refried Beans: \$1.50 pp

Grilled Vegetables: \$2.00 pp

Southwestern Salad: \$3.00 pp

Mexican Quinoa Salad: \$2.50 pp

Corn and Poblano Salad: \$2.00 pp

Mexican Chicken Lime Soup: \$3.50 pp

Tortilla Soup: \$3.50 pp

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Entrees:

Fajitas: \$9.00 pp

Your choice of protein, with sautéed peppers and onions, sour cream, queso fresco, and pico de gallo

Tacos: \$8.00 pp

Your choice of protein, with flour or corn tortillas, cilantro, onions, and queso fresco

Ancho Chicken: \$12.00 pp

Coated in a spicy blend of chiles, grilled, and finished with an avocado crema and pico de gallo

Chimichurri Flank Steak: \$14.00 pp

Flank steak marinated in a chimichurri sauce, and grilled to medium

Spicy Grilled Shrimp: \$16.00 pp

Grilled shrimp served with an avocado crema, and Mexican rice

Proteins:

Sweet Potato and Black Beans:

Chile roasted sweet potatoes and sautéed black beans

Pulled Chicken: +\$1

Chicken braised with chiles and onion, finished with cilantro

Braised Pork: +\$1

Pork braised with citrus and spicy chiles

Grilled Flank Steak: +\$4

Marinated in a chimichurri sauce, and grilled to medium