

C I N C O D E M A Y O

APPETIZERS

ELOTE	12.00
Fresh grilled corn with lime juice aioli, cotija cheese, cilantro, and smoked tajin.	
GUACAMOLE	11.00
Two avocados, diced red onions, serrano peppers, lime juice, sea salt, cilantro and served with tostadas.	
TAQUITOS (4)	12.00
Chicken or potato. Shredded lettuce, queso fresco, sour cream, and salsa verde.	

ENTREES

CARNE ASADA	25.00
Grilled flank steak marinated in orange and lime juice, chiles, served with Mexican onions, roasted jalapenos, queso fresco. Served with a side of rice and beans and your choice of corn or flour tortillas.	
CHILE RELLONS	20.00
roasted poblano peppers stuffed with cheese, dipped in a fluffy egg batter and fried. Served with a side of rice and beans.	
ZUCCHINI TACOS	16.00
Sauteed zucchini, onions, tomatoes, jalapenos topped with goat cheese.	
CHICKEN STREET TACOS	16.00
Three soft corn tortillas stuffed with grilled marinated chicken with pico de gallo, melted pepper jack cheese and pickled onions.	
SEAFOOD ENCHILADA	22.00
Lobster, shrimp, crab topped with tomatillo, salsa, queso fresco, lettuce, pickled onions, with poblano sauce and drizzled with sour cream.	
CHIMICHANGA	17.00
Chicken or beef. Flour tortilla stuffed with cream cheese, refried beans. Smothered with red and green sauce and topped with cheese. Garnished with lettuce, pickled onions, and sour cream	

DESSERT

DULCE DE LECHE CHEESECAKE	12.00
Topped with fresh berries.	
KEY LIME PIE	12.00
Creamy and tart pie.	

DRINKS

PRICKLY PEAR MARGARITA	15.00
RASPBERRY MARGARITA	12.00