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Taco Tuesday

TACOS - 5.20 EACH

Shredded Chicken in Housemade Mole Sauce

Steak in Housemade Red Sauce

Ahi Tuna with Avacado Lime Creme

Diablas 15 Spice Shrimp

Choice of Flour or Corn Tortilla. All are Topped with Summer Slaw (Shredded Cabbage, Yellow Onions, Radishes, and Cilantro in a Lime Vinaigrette)

SIDES - 3.15 EACH

Chips and Salsa - Spanish Rice - Spicy Beans - Green Salad

ENTREES

Nachos - Corn Chips Smothered with Chipotle Smoked Gouda

Cheese Sauce, Onions, Peppers, Jalapenos, Tomatoes, Cabbage, and Beans

12.49

Pork Verde Bowl - Slow Cooked Pork Loin Tossed in

Housemade Verde Sauce, Topped with Pepperjack Cheese, Apple Jalapeno Coleslaw on a Cheddar Jalapeno Corn Cake

14.59

Amigo Burger - Grilled Bison, Elk, and Beef Burger, Topped with

Pepperjack Cheese, Strawberry Jalapeno Sauce, Summer Slaw, and Tomato on a Brioche Bun. Served with Fries

16.60

Baja Fish Sandwich - Lightly Breaded and Pan Fried

Barramundi, Avocado Lime Creme, Shredded Cabbage, Tomatoes, and Red Onions on French Bread. Served with Fries

14.59

Vegetable Fajita Salad - Mixed Greens, Topped with Spicy Sautéed

Zucchini, Squash, Mushrooms, Peppers, and Onions, Cherub Tomatoes, Shredded Carrots, and Radishes. Served with Cilantro Lime Vinaigrette (GF,DF)

11.45 (Add Chicken - 14.59, Add Shrimp - 16.65, Add 6 oz Filet - 17.69)

Hot Wings - Full Pound of Wings Tossed in Strawberry Jalapeno Sauce.

Served with Summer Slaw and Choice of Ranch or Blue Cheese Dressing

12.49

DESSERT - 7.29

Dessert of the Week - Ask Server for Details