

OSORIO'S CREATIONS

ENTREES

Served with your choice of 2 sides, unless otherwise noted
(Refried Black Beans, Poblano Rice, Rosemary Red Potatoes, Signature Vegetable Blend)

Barramundi Alatalla: Light & flaky Barramundi (Asian Sea Bass) marinated & topped with smoky BBQ sauce & grilled GLUTEN FREE \$20

Shitake Swordfish: Hand-cut, fresh, meaty Swordfish fillet topped with Shitake Mushroom Cream Sauce GLUTEN FREE \$26

Shrimp Enchiladas: Jumbo Shrimp sauteed with pico de gallo & served atop our cheese & onion enchiladas topped with Tomato Cream Sauce \$15

Chorizo Kale Chicken: Chicken Breast topped with homemade Chorizo Sausage, sauteed purple Kale, & Queso Dip GLUTEN FREE \$18

Black Peppercorn Filet: Hand-cut, Black Angus Filet Mignon crusted in black peppercorn & served with Red Wine Mushroom Sauce GLUTEN FREE \$26

CHEESECAKE of the MONTH

Margarita Cheesecake: Creamy, homemade Cheesecake infused with our homemade Margarita Mix for a tropical treat! "Sorry, no tequila here, folks" \$7

COCKTAILS FOR A CAUSE:

For every one of these cocktails sold from April 1-May 9, Osorio's Latin Fusion, Breakthru Beverage, & Titos Vodka will EACH donate \$1 to Project Agua. Help us change lives! Learn more @ projectagua.org / Join us for our Tasting & Tapas fundraiser for Project Agua on May 9th @ Osorio's!

Titos Flower: Titos Vodka, Elderflower liqueur, fresh cucumber, Sierra Mist & club soda - ahhhh, refreshing! \$9

TitoRita: Titos Vodka, Gran Gala (orange infused Cognac), fresh lime juice, homemade Margarita Mix, & a squeeze of fresh orange. Yummy, yummy! \$9