

MAY SPECIALS

~~APPETIZER~~

Crab Cakes: (2) Fresh Crab | Red Pepper | Onion | Gluten Free Panko | Jalapeño
Aioli Gluten Free \$18

~~ENTREES~~

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

Filet & Clams: Hand-cut Filet Mignon | Clams | Chimichurri Gluten Free \$32

Pork Medallions: Grilled Center Cut Pork Medallions | Mushroom Caper Cream
Sauce Gluten Free \$22

Crab Stuffed Shrimp: Jumbo Shrimp | Fresh Crab | Cheese | Bacon |
Tequila Cream Sauce Gluten Free \$28

Blackened Salmon Salad: Artisan Greens | 8 oz Cajun Salmon Fillet | Black
Beans | Tomato | Cucumber | Pepitas | Cotija Cheese | Cotija Ranch *No Sides \$24

Jalapeño Lamb: Full Rack of New Zealand Lamb Chops (8 bones) | Jalapeño
Demi Glace Gluten Free \$40

~~CHEESECAKE *of the* MONTH~~

Hibiscus Pea Flower: Homemade cheesecake | Hibiscus Liqueur | Peaflower
Simple Syrup \$7

Join us on [Thursday, May 25th](#) @ 6:30pm for [Beer vs Margarita Pairing Dinner](#). Chef Bryan from Stone Arch Tied House & Chef Liborio will be going head to head for an incredible, 4 course (really 8 courses) Pairing Dinner! *Reservations required*

MOTHER'S DAY LIMITED MENU

Available 12pm – 3pm Only

APPETIZERS

CRAB CAKES: (2) Crab Meat | Red Pepper | Onion | Seasonings | Jalapeño Aioli **GF** \$16

QUESO DIP: Melty White Cheeses | Mild Chiles | House-Made Tortilla Chips **GF V** \$9

GUACAMOLE: Avocado | Pico | Seasonings | Cotija | House-Made Tortilla Chips **GF V** \$10

CHIMICHURRI COCONUT SHRIMP: Jumbo Shrimp | Coconut | Peach Salsa | Fresh Herb Chimichurri \$15

ENTREES

Served with Poblano Rice & Vegetables, unless otherwise noted

PROSCIUTTO COD: Fresh Cod | Prosciutto Cotija Cream Sauce **GF** \$26

COSTA RICA SURF & TURF: Hand-cut Filet Mignon | Chimichurri Sauce | Jumbo Coconut Shrimp | Chipotle Marmalade Sauce \$36

ANCHO WELLINGTON: Medium-Rare Filet Mignon | Ancho Mushroom Duxelles | Crescent Dough \$26

AVOCADO SEA BASS: Fresh Chilean Sea Bass | Avocado Lemon Butter Sauce **GF** \$40

SEAFOOD MOLCAJETE: Jumbo shrimp, Mahi Mahi, Scallops, New Zealand Mussels | Bell Peppers | Onion | Tomato | Menonita Cheese | Guacamole | Tortillas **GF** \$38

SEAFOOD PASTA: Linguini | Jumbo Shrimp | Scallops | Spinach | Mushroom | Tequila Cream Sauce | Garlic Bread *no sides* \$20

POLLO POBLANO PASTA: Cheese Tortellini | Grilled Chicken Breast | Spinach | Red Pepper | Poblano Cream Sauce | Garlic Bread *no sides* \$20

CHICKEN OSORIO: Panko-cruste Chicken Breast | Ham | Asparagus | Menonita Cheese | Tequila Cream Sauce **GF** \$24

TROPICAL SALMON: Fresh Salmon Fillet | Chilled Peach Salsa **GF** \$26

INSIDE OUT BURRITO: Huge Flour Tortilla | Poblano Rice | Refried Black Beans | Lettuce | Pico | Cheese | Tomato Cream Sauce | Tequila Cream Sauce | Grilled Steak | Chicken Breast *no sides* \$16 **make it a burrito bowl (no tortilla) = GF**

JUMBO SHRIMP ENCHILADAS: Cheese & Onion Enchiladas | Jumbo Shrimp | Pico | Tequila Cream Sauce **GF** \$18

VEGETARIAN OPTION: Portobello & Shallot instead of Shrimp \$14

SOFRITO TAMALES: Masa Dough | Zucchini | Tomato | Onion | Banana Leaf | Salsa Verde **GF VV** \$16

GF= Gluten Free

V=Vegetarian

V=Vegan

Mother's Day Brunch

Available 9am-12pm Only

BRISKET BRUNCH BOWL: Breakfast Potatoes | Portobello Mushrooms | Shallots | Shredded Beef Brisket | Over Easy Eggs | Poblano Cream Sauce | Pico | Queso Fresco **GF** \$16

CARNITAS HASH: Breakfast Potatoes | Portobello Mushrooms | Shallots | Carnitas | Over Easy Eggs | Poblano Cream Sauce | Queso Fresco | Pico **GF** \$15

VEGETARIAN OPTION: without Carnitas \$12

CHORIZO BRUNCH BOWL: Breakfast Potatoes | Over Easy Eggs | Chorizo | Poblano Cream | Pico | Queso Fresco **GF** \$14

A.B.C.: Avocado | Bacon | Cheese | Over Easy Egg | Jalapeño Aioli | Croissant Bun | Breakfast Potatoes | Fresh Fruit \$14

VEGETARIAN OPTION: without Bacon \$12

C.E.C.: Chorizo | Over Easy Egg | Cheese | Jalapeño Aioli | Croissant Bun | Breakfast Potatoes | Fresh Fruit \$14

BRUNCH BURRITO: Huge flour tortilla | Scrambled Eggs | Cheese | Breakfast Potatoes | Bacon | Avocado | Poblano Cream Sauce | Fresh Fruit \$12

VEGETARIAN OPTION: Portobello & shallot instead of bacon

MACHACA BURRITO: Huge, Flour Tortilla | Scrambled Eggs | Shredded Beef Brisket | Potato | Pico | Cheese | Poblano Cream Sauce | Fresh Fruit \$15

VEGETARIAN OPTION: Portobello & Shallot instead of Brisket \$13

CHEF CAKES (3): Chef Libo's Signature Melt-In-Your-Mouth Pancakes | Fresh Fruit | Choice of Syrup: Strawberry Basil or Abuelita Chocolate or Maple **V** \$8

CROISSANT & FRUIT: Toasted Croissant Bun | Fresh Fruit **V** \$8

KIDS' MENU (12 & UNDER)

KID BRUNCH BURRITO: Flour Tortilla | Scrambled Eggs | Bacon | Breakfast Potatoes | Cheese | Fresh Fruit | Milk or Juice \$7

VEGETARIAN OPTION: Portobello & shallot instead of bacon

KID CAKES: Silver Dollar Chef Cakes | Abuelita Chocolate Syrup | Fresh Fruit | Juice or Milk **V** \$7

EGGS & BACON: Scrambled Eggs | Bacon | Fresh Fruit | Juice or Milk **GF** \$7

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TACO TUESDAY

CAULI-FLOK V \$4

Soft Corn Tortillas | Battered Cauliflower | Lettuce | Spicy Ranch | Queso Fresco

LOBSTAAHHH GF \$7

Soft Corn Tortillas | Lobster Claw | Chipotle Mayo Slaw

CHORI-PEAR GF \$4

Soft Corn Tortillas | House-made Chorizo | Pear | Arugula | Queso Fresco

OCTO-TACO GF \$7

Soft Corn Tortillas | Al Pastor Octopus | Arugula | Queso Fresco

*SHROOM GFV \$4

Soft Corn Tortillas | Shiitake Mushrooms | Pico | Arugula | Queso Fresco

SHRIMP ala AJILLO GF \$5

Soft Corn Tortillas | Jumbo Shrimp | Garlic Lemon Butter | Arugula | Queso Fresco

CHEESEBURGER GF \$4

Soft Corn Tortillas | Ground Beef | Lettuce | Pico | Pickles | Shredded Cheese

TACO CUBANO GF \$5

Soft Corn Tortillas | Carnitas | Agave Dijon | Pickles | Lettuce | Queso Fresco

SO BEEFY GF \$5

Soft Corn Tortillas | Shredded Beef Brisket Barbacoa | Arugula | Queso Fresco

C.B.R. GF \$5

Soft Corn Tortillas | Grilled Chicken | Bacon | Ranch | Lettuce

Add a SAUCE FLIGHT GFV \$2.50

Jalapeño Aioli | Salsa Verde | Spicy Salsa | Avocado Crema

Side of Poblano Rice: GFVV \$3
Side of Signature Vegetables: GFVV \$4
Side of Sour Cream: GFV \$1
Side of Spicy Salsa: GFVV \$1

Side of Refried Black Beans: GFVV \$3
Side of Rosemary Red Potatoes GFVV: \$4
Side of Guacamole: GFVV \$3
Side of Avocado: GFVV \$3

All Tacos are ala Carte. No substitutions.

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