

OPENING HOURS

11:30am 9 pm

APPETIZERS

| Black Bean Dip | \$6 |
|--------------------------------|------------------|
| Fresh Guacamole | \$9 |
| Dip Flight | |
| Bean dip, guacamole and salsa | \$11 |
| Street Corn | |
| Chipotle lime aioli | \$6 |
| Empanadas - Daily Filling | \$ 14 |
| Layered Nachos | Ψ11 |
| Pico, guacamole, sour cream, b | lack |
| beans and choice of protein | |
| | \$15 |
| Quesadilla | |
| Cheesy goodness with pic | 0 |
| and choice of protien | \$13 |
| | |

LUNCH ENTREES

Burrito

Rice, beans, and choice of protein choice of salsa verde or roja \$14

Enchiladas

Two corn tortillas, choice of protein, choice of salsa verde or roja. cojita cheese, jalapeno and onions. \$15

Margarita Fajita

Poblano peppers and onions choice of protein, tortillas and all the sides, house margarita sizzle Flank steak \$22 Grilled Chicken \$16 Shrimp \$16 Mix 2 add \$4 Add rice & Beans \$4

SOUP & SALAD

Mixed Bean Salad

| Milkeu Deall Salau |
|---------------------------------|
| House spiced 3 bean salad, |
| veggies, herbs, house |
| vinaigrette \$9 |
| Tijuana Caesar |
| Romaine, jicama, bell pepper |
| and tortilla strips, shaved |
| Manchego cheese, house Tijuana |
| Caesar dressing \$11 |
| Bitter Greens |
| Local bitter greens, citrus |
| supremes, grilled fennel |
| toasted pepitas, charred citrus |
| vinaigrette \$9 |
| Soup of the Day \$6 |

CUBANO

Served with yucca chips

Traditional pressed sandwich

Morses mustard pickles,

manchego cheese and mustard

| Mojo Pork | \$15 |
|---------------------|------|
| Grilled Chicken | \$13 |
| Grilled flank steak | \$15 |



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TACOS Make it a plate with rice and beans for \$4

| Birria - Charred shishito aioli, pickled onions, slaw, cojita. | \$15 |
|---|------------------|
| Carnitas - Onion, jalapeno, salsa verde, queso. | \$13 |
| Mojo Pork Belly - Pico de gallo, mango-adobo. | \$ 14 |
| Grilled Chicken - Charred shishito aioli, radish, manchego. | \$13 |
| Haddock / Shrimp - Slaw, radish, avocado lime crema, jalapeno, | |
| **available sauteed, blackened or fried** | \$13 |
| Lobster - Charred fennel slaw, corn salsa | |
| **available hot or cold** | \$MP |
| Mushroom - Roast local mushrooms, charred fennel slaw, asada sauce, quesc | \$14 |

DINNER ENTREES

Seafood Fideo

Medley of Maine seafood, fideo pasta, Spanish red sauce \$22

The following entrees are served with choice of two sides: beans (black or refried), forbidden rice, quinoa, or daily vegetable

Marinated Flank Steak

| w/ Chimichurri | \$25 |
|-------------------------------|-------|
| Mojo Pork Belly | |
| w/ mango salsa | \$19 |
| Grilled Chicken | |
| w/ house mole | \$18 |
| Cauliflower steak | |
| Spiced and roasted, chouce of | sauce |
| | \$15 |

KIDS MENU

| Cheese/Chicken C | uesadilla) | \$7 |
|------------------|-------------------------|-----|
| Niño Tacos | | \$7 |
| Chicken Tenders | Served with yucca chips | \$7 |
| Niño Cubano | Served with yucca chips | \$7 |

DESSERTS

| Caramel Flan | \$8 |
|-----------------------|-----|
| Tres Leches Cake | \$8 |
| Churros - Traditional | \$6 |
| Chocolate Stuffed | \$8 |
| Seasonal Fruit | \$8 |
| | |