

Specials

CHICHARRONES

House fried pork belly "fries" and guacamole, mango relish, cilantro lime. GF \$11.9

PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onion, garlic, lemon basil sauce. GFO \$15.9

GRILLED JALAPEÑO PANZANELLA SALAD

House made cornbread croutons, grilled jalapeño, red peppers, red onion, cucumber, romaine, feta, cilantro. Citrus mojo dressing. VO+ \$9.9

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Spanish rice and Southwest corn. GF \$24.9

STRAWBERRY TRES LECHES

House made, strawberry milk purée, whipped cream, fresh strawberry. \$7.9

BLOOD ORANGE MARGARITA

Exotico Reposado, orange liqueur, blood orange, fresh juices. \$10

GRAPEFRUIT MARGARITA

Exotico Reposado, triple sec, grapefruit, agave. \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.