

## DIPS

<b>QUESO</b>	sm \$4.50	lrg \$6.00
<b>GUACAMOLE</b>		\$6.00
<b>SALSA</b>		\$3.50
Rojo, verde or pico de gallo (or all three for \$6.00)		
<b>THE TRIO</b>		\$11.00
Guacamole, queso and choice of salsa		

## SOUP

<b>CHICKEN TORTILLA</b>	c \$3.75	b \$6.00
House-made tortilla soup with chicken and crunchy tortilla strips		

## LOCAL BOWLS

Cilantro rice, black beans, sliced avocado, pico de gallo, street corn, sour cream, onion and bell peppers, with choice of salsa

<b>SMOKED CHICKEN</b>	\$12.00
<b>GRILLED CHICKEN</b>	\$12.00
<b>STEAK WITH HORSERADISH CREMA</b>	\$15.00
<b>VEGETARIAN</b>	\$10.00

## QUESADILLAS

12" grilled tortilla stuffed with cheese, sour cream, and pico de gallo

<b>CHEESE</b>	\$8.50
<b>GRILLED CHICKEN</b>	\$10.00
<b>STEAK</b>	\$12.00
<b>VEGETARIAN</b>	\$8.50

## SIDES

\$3.00 per side

<b>BLACK BEANS</b>
<b>BORRACHO BEANS</b>
<b>CHIPS AND SALSA</b>
<b>TURNIP GREENS</b>
<b>CILANTRO RICE</b>
<b>MEXI-TOTS+</b>
<b>STREET CORN+</b>
<b>SAUTEED VEGETABLES</b>
<b>COLESLAW+</b>
<b>SEASONAL FRUIT</b>

### ALLERGEN INFORMATION

may contain eggs +

may contain shellfish ++

may contain nuts +++

This establishment sells food that may contain or come in contact with peanuts, tree nuts, shellfish, fish, dairy products, eggs, wheat, or soy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



<b>TACO COMBO</b>	\$9.50
Two tacos and your choice of regular side	
<b>4 TACOS</b>	\$14.00
Choice of any four tacos	
Drinks not included	

**SMOKED CHICKEN PLATE** half \$11.00 whole \$19.00  
Seasoned and Smoked in house. Served with choice of two sides

## SALADS

<b>SMOKED CHICKEN+</b>	\$11.50
Smoked chicken, romaine, mixed greens, raisins, cranberries and peanuts with sherry walnut vinaigrette	
<b>BEET+</b>	\$11.50
Fried beets, ginger goat cheese, toasted almonds, bacon and cranberries with agave hot sauce vinaigrette	
<b>COCINERO</b>	\$9.50
Romaine, spring mix, tomato, cucumber, pickled onions, cilantro rice, black bean salsa, and cotija cheese with cotija vinaigrette Choice of chicken or pork Substitute steak \$2.00	

## THE LOCAL TACOS \$4.00

Flour or Gluten Free Corn Tortilla

### NASHVILLE HOT CHICKEN +

Fried chicken smothered in house hot sauce, poblano cream sauce, cilantro, coleslaw and diced "Wickles Pickles"

### SPICY SHRIMP + +

Lightly breaded shrimp, Boom Boom sauce and jalapeño coleslaw with side of Bang Bang sauce

### STEAK

Thin sliced seasoned steak, pico de gallo with horseradish crema

### SOUTHERN FRIED

Lightly breaded fried chicken, chopped lettuce, diced tomatoes with honey-lime mayo

### FISH

Lightly fried haddock with jalapeño tartar and pickled jalapeños

### TEQUILA LIME CHICKEN

Marinated chicken breast with verde sauce, lettuce and tomatoes

### LOCAL BBQ

12 hour smoked pork butt with jalapeño coleslaw and house made BBQ sauce

### CARNITAS

Braised pork with chopped onion and cilantro on corn tortilla

### KOREAN BBQ

Korean-style beef, sesame seared with Asian slaw, toasted sesame seeds and green onion

### VEGETARIAN

Marinated portabella mushroom, sage goat cheese, zucchini slaw and crispy fried onions

## KIDS UNDER 12

Choice of regular side and drink included

<b>CHEESE QUESADILLAS</b>	\$5.00	<b>THE KID TACO</b>	\$5.00
<b>CHICKEN STRIPS</b>	\$5.00	Tortilla, ground beef, and shredded cheese	
<b>CHICKEN QUESADILLAS</b>	\$5.00	<b>MAC &amp; CHEESE</b>	\$6.00