

Los Amigos Specials Tonight

Starters

Tortilla Soup \$ 6

Spicy Clams-Mussels Medley*

Mix Of Mussels & Clams Simmered In A Spicy Hot Sauce, Roasted Garlic, Pico de Gallo And Finished With Tequila. Served With Toasted Bread for Dipping. \$14

Jalapeño Poppers

Stuffed Jalapenos with Cheddar Cheese and Deep-Fried,
Drizzled with Black Raspberry Sauce. \$ 6

Scallop Tacos

Crispy Fried Sea Scallops, Chipotle Aioli, Iceberg Lettuce,
& Pico de Gallo on Warm Flour Tortillas App- \$12.50
With Achiote & Saffron Rice and Black beans \$ 16.75

Entrees

Spicy Vegan Banh Mi Burrito

Flour Tortilla filled with Fried Portobello, Avocado, Carrot & Radish Noodles, French Fries, Jalapenos, and Basil, Drizzled with a Chili Sweet & Sour Reduction, Served with Mexican Rice and Black Beans. \$ 16

Tacos al Pastor GF

Marinated Pork with Pineapple on Corn Tortillas, Topped with Onions, Cilantro and Salsa Taquera Served with Saffron Rice and Charros Beans. \$ 15

Vegan Paella

Chile Marinated Portabellas, Roasted Sweet Potatoes, Soy Chorizo, Peas, Saffron Rice, Coconut Chipotle Aioli, Tomato Fennel Broth \$???

Seafood Paella GF

Clams, Mussels, Calamari, Shrimp & Chorizo(Sausage), Simmered in a Tomato Broth, Served Over Saffron & Achiote Rice with Chipotle Aioli. 24

Pistachio Crusted Lamb Chops

New Zealand Lamb Cut into Three Double Chops Rubbed with Mustard and Rolled in Chile Pistachios. Topped with Jalapeno Apricot Sauce, Served with Garlic Mashers and Tropical Salad. \$ 24

Baked Chilli Salmon

North Atlantic Salmon Filet Pan Seared Crispy, Topped with Sriracha Salsa and Pineapple Salsa, Served with Achiote Saffron Rice and Tropical Salad. \$ 21

Serrano Filet Mignon

Rubbed with Red Chiles & Spices, Topped with Chipotle Butter, Tobacco Onions & Jalapenos. Served with Garlic Mashed Potatoes & Sautéed Vegetables. \$ 29

Chicken Mole Burrito

Grilled Chicken breast Rolled into Flour Tortilla with Sour Cream, jack Cheese and Pico de Gallo Smothered with an Authentic Mole Sauce and Queso Fresco. With Mexican Rice and Refried Beans. \$ 17

Dessert

Vegan Bread Pudding \$ 6.00

TEQUILA TASTING
ASK YOUR SERVER

DRAFT BEERS

Dos XX Lager \$5

Yards Brawler \$6.25

Allagash White \$6.50

BOTTLES & CANS

Double Nickle Lager \$5.25

Founders All Day I.P.A \$5.25

Corona \$5

Corona Lite \$5

Corona Premier \$5

Dos XX Amber \$5

Negra Modelo \$5

TecateCans \$4

Coors Lite \$ 3.50

Miller Lite \$3.50

WINES BY THE GLASS

Reds

Sangria \$8

Handcraft Cab \$8

La Catrina Cab \$7.50

Crane Lake Cab \$6

Crane Lake Merlot \$6

Yaquen Malbec \$7

VotreSante Pinot Noir \$9

Whites

Kendall Jackson Chard \$7.50

Crane Lake Chard \$6

Spinelli Pinot Grigio \$6