

# LOS AMIGOS LUNCH SPECIALS TODAY

## STARTERS

### VERY HOT SALSAS

ROASTED HABANERO SALSA \$3  
TOASTED CHILE ARBOL SALSA \$3

### TORTILLA SOUP

CHILES, ROASTED TOMATOES, TORTILLAS, & VEGETABLE STOCK, SERVED WITH AVOCADO CREAM, JACK CHEESE & CILANTRO \$6

### SPICY COWBOY BEAN SOUP

CANNELLINI BEANS SIMMERED WITH BACON, CHILE CHIPOTLE, TOMATOES, ONIONS, & FRESH CILANTRO \$6

## MAINS

### CHILE RELLENO PLATE

SOUFFLÉD, CHIHUAHUA CHEESE STUFFED CHILE POBLANO, SERVED WITH OUR MEXICAN MARINARA SAUCE & SOUR CREAM. SERVED WITH RICE & BEANS \$12

### CHICKEN FLAUTAS

PULLED CHICKEN, ONIONS, TOMATOES, & SOUR CREAM, ROLLED INTO SOFT CORN TORTILLAS, & FRIED. TOPPED WITH ROJAS SAUCE, SOUR CREAM & GUACAMOLE. SERVED WITH REFRIED BEANS AND MEXICAN RICE. \$10

### CHILE & CHEESE QUESADILLA

CARAMELIZED ONIONS & CHILE POBLANOS FOLDED INTO A FLOUR TORTILLA WITH JACK & CHEDDAR CHEESE & BAKED. SERVED WITH MEXICAN RICE & TROPICAL SALAD \$10

### PORK TAMALES PLATE

2 CORN MASA CAKES FILLED WITH SLOW ROASTED GUAJILLO MARINATED PORK, WRAPPED IN CORN HUSKS & STEAMED. TOPPED WITH ROJAS SAUCE & JACK & CHEDDAR CHEESE. SERVED WITH RICE & BEANS \$12

# LOS AMIGOS DINNER SPECIALS TODAY

## STARTERS

### VERY HOT SALSAS

ROASTED HABANERO SALSA \$3  
TOASTED CHILE ARBOL SALSA \$3

### CHILE RELLENO

SOUFFLÉD, CHIHUAHUA CHEESE STUFFED CHILE POBLANO, SERVED WITH OUR MEXICAN MARINARA SAUCE & SOUR CREAM APP \$8,  
DINNER WITH RICE & BEANS \$12

### TORTILLA SOUP

CHILES, ROASTED TOMATOES, TORTILLAS, & VEGETABLE STOCK, SERVED WITH AVOCADO CREAM, JACK CHEESE & CILANTRO \$6

### EMPANADA

FILLED WITH PORK, CANDIED PAPAYA, PINEAPPLE AND DRIED CRANBERRIES

TOPPED WITH CHIPOTLE AOLI \$ 6.00

### **PORK TAMALE**

CORN MASA CAKE FILLED WITH SLOW ROASTED GUAJILLO MARINATED PORK, WRAPPED IN CORN HUSKS & STEAMED. TOPPED WITH ROJAS SAUCE & JACK & CHEDDAR CHEESE \$4

### **TACOS DE MANO**

MINI TACOS ON HANDMADE CORN TORTILLAS WITH SALSA VERDE CRUDA & PICO DE GALLO \$8  
VEGAN WITH SOY CHORIZO OR CARNITAS PORK

## **MAINS**

### **MARGARITA GLAZED SALMON**

NORTH ATLANTIC SALMON FILET, PAN SEARED CRISPY, TOPPED WITH MARGARITA LEMON GLAZE & MANGO HABANERO SALSA. WITH ACHIOTE SAFFRON RICE & BLACK BEANS \$21

### **BBQ PORK QUESADILLA**

SLOW ROASTED PORK WITH OUR HOMEMADE CHIPOTLE BBQ SAUCE AND JACK CHEESE. SERVED WITH MEXICAN RICE & REFRIED BEANS \$16

### **TACOS AL PASTOR GF**

MARINATED PORK WITH PINEAPPLE ON CORN TORTILLAS, TOPPED WITH ONIONS, CILANTRO AND SALSA VERDES. SERVED WITH SAFFRON RICE AND CHARROS BEANS. \$16

### **NEW BEER ON TAP SHIP BOTTOM BREWERY MEXICAN STOUT**

**ABV 9.0%**

**IBU's 20**

**\$6.00**