

Starters

VEGAN TAMALES PASTORE STYLE

Mushrooms & Zucchini Filled Corn Masa Cake, Steamed in Banana Leaves, Topped with our Guajillo Pastore Sauce & Coconut Lemon Cream \$8

HUARACHE \$12

Corn Masa Flatbread with Beans, Lettuce, Tomato, Avocado, Queso Fresco & Harrisa Drizzle. (**Available Vegan without Queso**)

VEGAN HOUSE MADE FRIED CHIKIN' \$9

Crispy Tofu, Chipotle BBQ Sauce

VEGAN SUMMER RELLENO

Poblano Chile Stuffed with Quinoa, Soy Chorizo, & Portabellas, Over Creamy Coconut Cerveza Sauce, Topped with a Black Bean & Corn Salsa \$11

Mains

L. A. SOUTHWEST CRAB CAKE

Lump Crab Cake Topped with a Jumbo shrimp, served with a spicy New Mexico Red & Green Chile Chutney, Chipotle Aioli, Saffron Rice & Tropical salad 17

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 TACOS

Pulled Pork, Jack Cheese, Pickled Red Onions in Flour Tortillas, Served with Mexican Rice & Refried Beans \$16

SPECIAL BEVERAGES TONIGHT

DOGFISH 60 MIN DRAFT \$6.25

FOUNDERS ALL DAY IPA \$5.50, STONE IPA \$6

ALLAGASH BELGIAN STYLE WHITE \$6.25

DALES MOUNTAIN PALE ALE \$5.25

MARGARITAS & COCKTAILS

PASSION FRUIT MARGARITA \$11

TOASTED COLADA \$10

1800 Coconut Tequila, Toasted Coconut Rum, Coconut Cream, Pineapple Juice

MEZCAL JALAPENO MARGARITA \$10

El Silencio Espadin, Triple Sec, Sour

PINEAPPLE MEZCAL MARGARITAS \$11

Pineapple, El Silencio Espadin, Fresh Lime, Triple Sec

48 BLOCKS VODKA WATERMELLON SHRUB \$11

With Fresh Mint, & Lime Juice

FRESH BLUEBERRY MOJITO \$10

RASPBERRY MOJITO \$9.50

JARRITOS SODA N/A \$3

Mandarin or Tamarindo

ALL ITEM AVAILABILITY AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE