

## 1. MENU



### BURRITO \$9.95

Choice of meat + salsa, black beans, brown rice, white cheddar + cilantro all rolled up in a flour tortilla.



### BOWL \$9.95

Bed of romaine, black beans, brown rice, white cheddar, cilantro + chips. Topped with your choice of meat + salsa.



### 3 TACOS \$9.95

Soft corn or flour tortillas. Choice of meat + salsa. Served with cabbage, white cheddar, cilantro + lime.



### POSOLE \$9.95

New Mexico chile broth with hominy + black beans. Tortilla, meat + salsa of choice. Garnished with cilantro + radish.



### NACHOS \$9.95

Tortilla chips, white cheddar, black beans, choice of meat + salsa. Broiled then garnished with romaine + cilantro.



### SALAD \$9.95

Mixed greens, fresh veggies, white cheddar, tomato, avocado, pepitas and tortilla chips. Served with a poblano vinaigrette.

## 2. OPTIONS

### PORK

Traditionally seasoned + braised until tender. Shredded + finished with roasted anaheims.

### CHICKEN

Marinated + grilled. Naturally raised + vegetarian fed. Coleman Farms Golden, CO.

### BEEF

Shredded Certified Angus Beef, slow cooked in a chipotle adobo sauce, barbacoa style.

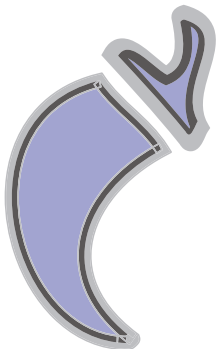
### FISH

Lightly seasoned, broiled catfish. Responsibly + sustainably farm raised in the US.

### VEGGIES

Red + yellow bell pepper, white onion, zucchini, poblano chile + garlic. Seasoned + sautéed.

## 3. SALSAS



### XX

Roasted habaneros, garlic, oregano + peaches.

### HOT

Toasted De Arbol chiles, tomatoes + roasted garlic.

### MEDIUM

Tomato, anaheims, jalapeños, serranos, onion + cilantro.

### MILD

Tomatillos, grilled leeks, garlic, onion + poblanos.



## 4. EXTRAS

GUACAMOLE \$1.75

GREEK YOGURT \$1.00

SOUR CREAM \$0.75

VEGGIES \$0.75

## SIDES

### CHIPS

\$3.00

### CHIPS & SALSA

\$4.50

### CHIPS & GUAC

\$6.50

### BEANS & RICE

\$3.50

### TACO

\$3.45

### FRIED JALAPEÑO

\$0.75

## DESSERT



### CAKE \$4.25

Chile chocolate cake, layered with pistachio cheesecake. Topped with chocolate ganache + pistachios.