

JULY SPECIALS

~~ENTREES~~

Served with your choice of 2 sides, unless otherwise noted
(Refried Black Beans, Poblano Rice, Rosemary Red Potatoes, Signature Vegetable Blend)

Cecina: The original Carne Asada – Cecina is incredibly thinly sliced Steak cured in lime, oregano, & salt; served with a Chile Torreado (grilled jalapeño)
Gluten Free \$26

Hawaiian Burrito: Huge, flour tortilla stuffed with slow-cooked Carnitas Pork in Al Pastor Sauce (smoky Mexican BBQ, pineapple, Poblano Rice, refried black beans, lettuce, pico, & cheese; topped with Verde Sauce *no sides* \$16

Tropical Salmon Salad: Artisan greens topped with 8 oz. fillet of grilled Salmon, Mango Salsa, Queso Fresco, & tortilla strips Gluten Free *no sides* \$24

Tomatillo Shrimp & Grits: Sauteed, jumbo Shrimp in Tomatillo Garlic Butter Sauce with diced red pepper & shallot on a bed of rustic, Hominy Grits
Gluten Free *no sides* \$20

Loaded Chori-Pollo: Panko-crusted Chicken Breast topped with Chorizo sausage, our Signature Vegetable Blend, & queso dip Gluten Free \$20

~~CHEESECAKE OF THE MONTH~~

Chocolate Avocado Mousse: Chef Liborio's homemade cheesecake infused with fresh Avocado & Cocoa \$7

FEATURED WINE

Zenato "Bardolino Chiaretto" Rose (Veneto, Italy): \$9/glass \$30/bottle
Easy drinking, tangy Rose with flavors of cherry & grapefruit & a crisp acidity