

## Chef Specials

### Crunchy Cranberry Salad

Spring mix, carrots, celery, avocado, pomegranate seeds, jicama, raisins, cranberry-apple cider vinaigrette.

\$11

### Potato & Poblano Soup

Red potato, leek, poblano, cheddar cheese, scallions, garlic croutons

Cup \$5 / Bowl \$7

### Picadillo Tacos

Three soft corn tacos with ground lean turkey, chorizo and potatoes, lime-cilantro-avocado cole slaw.

\$14

### Blueberry Cheesecake

\$7

### Prix Fixe Menu

soup cup or small salad, picadillo tacos, cheesecake

\$23

### Cactus Pear Margarita

Sauza blanco, triple sec, lime, fresh cactus pear

\$8

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Host(ess): Anthony, Violet, Carlos

Bartender: Mauricio Hernandez

Servers: Katia, Claudia, Ricardo, Pat, Derron, Mary Ann

Kitchen Staff: Enrique, Arturo, Aldo, Alvaro, Mark, Francisco