

MEXICAN table

CHEF'S SPECIALS

Salad:

Santa Fe Salad - \$11

Spring mix, black beans, corn, tomatoes, red onions, avocado, yellow & white cheese, tortilla strips, chipotle ranch dressing.

+ Add grilled chicken \$3, shrimp \$5 or scallops \$6

Entrée:

Pineapple Fajita

Grilled beef, chicken and shrimp with pineapple, onions, bell peppers, corn, and mushrooms; choice of flour or corn tortillas, rice or re-fried beans, salad

+ Lunch \$13... Dinner \$20

Dessert:

Piña Colada Crisp - \$7

Prix Fix Menu - \$25

Small salad, pineapple fajita & piña colada crisp

Cocktails:

Watermelon Margarita - \$7

House Paloma - \$10

Hornitos blanco, fresh lime, organic agave, grapefruit soda

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Bartender: Mauricio Hernandez

Host(ess): Anthony, Luis, Carlos, Sabrina

Servers: Katia, Claudia, Ricardo, Derron, Emma, Perla, Javier

Kitchen Staff: Enrique, Arturo, Aldo, Jose, Israel, Andres, Guadalupe