

prices subject to change without notice

Starters & Salads

Soup of the Day Cup \$5.95 Bowl \$6.95

Grilled Pepper Cheese stuffed, guacamole and salsa fresca \$8.50

Chicken Skewers Grilled, marinated chicken breast and salsa fresca \$9.00

Chipotle Chile Garlic Mushrooms \$8.95

Local Calamari Spicy cilantro tartar sauce \$10.50

Grilled Prawns Fresh lime and cilantro dressing \$11.00

Mussels Pan roasted tomato red chile sauce \$10.50

Clams Steamed with tomatoes, chiles and jicama \$10.50

Nachos \$10.95

Chicken Nachos	\$12.50	Black Bean Nachos	\$10.95
Guacamole	\$ 8.50	Red Pepper Gazpacho	\$5.95/\$ 6.95
Quesadillas	\$7.95/\$15.50	Mixed Green Salad	\$6.00/\$ 8.00
Smoked Gouda Quesadilla	\$ 8.50	Guacamole Salad	\$10.50
Mexican Sausage Pizza	\$11.50	Chicken Fajita Salad	\$13.95

Combinations

Served with Refried Beans and Rice

One Item \$12.50 **Two Items** \$15.95 **Three Items** \$19.50

Tacos Chicken, Beef, or Guacamole

Chile Rellenos Cheese

Enchiladas Chicken, Beef, Spicy Chile Verde, or Cheese with Red or Green Sauce

Tostadas Chicken, Beef, Spicy Chile Verde, or Guacamole

Burritos Chicken, Beef, Spicy Chile Verde, or Guacamole

Tamales *When available*



Black Bean Chili Vegetarian \$10.50 Chicken \$11.95 Beef \$12.95

Large Tostada Vegetarian \$13.50 Chicken \$15.50 Beef \$16.50

Fajitas, Chiles, Etc.

Served with Black Beans and Rice

Vegetarian Fajitas \$14.95 • **Chicken Fajitas** \$17.95

Beef Fajitas \$ 19.50 • **Prawn Fajitas** \$19.95

Chile Colorado \$15.95

Chile Verde (*spicy pork*) \$15.95

Chicken Caribe Citrus Habanero Marinade, Mango Salsa Fresca \$16.95

Southwestern Sausage Grilled and Smothered \$15.95

Mission District Burrito Platter Choice of fillings \$15.00

Santa Fe Cheese Enchilada Platter \$15.00

Mushroom & Artichoke Enchiladas (1) \$12.95 (2) \$ 16.95

Chicken Mole Enchiladas (1) \$12.95 (2) \$ 16.95

Portabella Mushroom Roasted Red Pepper Sauce \$15.50

Chicken La Paz Grilled with Avocado Salsa \$16.95

Tacos al Carbon Marinated & Grilled Skirt Steak Tacos \$19.50

Carne Asada Marinated & Grilled New York Steak \$21.95

Huevos Rancheros \$12.95

Seafood

Served with Black Beans, Rice, and Tortillas

Snapper Veracruz Tomatoes, Green Chiles, Capers, and Lime Juice \$17.95

Roasted Red Pepper & Garlic Snapper Grilled and Sauced \$17.95

Snapper Yucatan Chiles, Citrus, Cilantro, Tomatoes, Annato (spicy!) \$17.95

Garlic Prawns Cream Sauce, Garlic, Garlic, Garlic \$19.95

Prawns Gonzalez Tomatoes, Chiles, Cilantro, Lime Juice (Spicy!) \$19.95

Grilled Prawns Fresh Lime and Cilantro Dressing \$19.95

Jamaican Curry Prawns with Mango Salsa \$19.95

Grilled Seafood Tacos (varies daily) \$19.95

Grilled Seafood Fajitas (varies daily) \$19.95

Local Calamari Fried, with Spicy Cilantro Tartar Sauce \$16.95

Mussels Pan Roasted Tomato Red Chile Sauce \$16.95

Clams Steamed with Tomatoes, Chiles and Jicama \$16.95

Jambalaya Prawns, Chicken, and Sausage Creole \$19.95

Seafood Paella Snapper, Prawns, Clams, Mussels and Calamari \$21.50/\$38.00 for Two

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Sides & Extras

Salsa Fresca	\$2.50	Salad, Instead	add \$1.50
Seasonal Salsa	\$3.00	Guacamole	\$4.00
Avocado Salsa Fresca	\$4.00	Smothered Burritos	add \$1.00
Tortillas	\$1.00	Rice	\$4.00
Chips & Salsa	\$3.00	Beans	\$4.00
Cilantro Tartar Sauce	\$1.50	1/2 Beans 1/2 Rice	\$4.00
Jalapenos	\$1.00	Sour Cream	\$1.50
Melinda's Habanero Sauce (bottle)	\$4.00	Peppers T-Shirts	\$16.95

Beverages

Sodas	\$3.00	Mineral Water	\$3.00/\$5.75
Juices	\$3.00	Milk	\$3.00
IBC Bottled Root Beer		\$3.50	
Sparky's Root Beer (<i>It's local and it's good!</i>)		\$5.95	
Coffee, Tea, Iced Tea		\$3.00	

Beer

Domestic	\$4.75
<i>Budweiser & Coors Light</i>	
Imports	\$5.75
<i>Corona, Corona Light, Dos Equis Amber, Negra Modelo, Modelo Especial, Pacifico, Stella Artois, Kona Longboard Lager</i>	
<i>Non-Alcoholic Buckler</i>	
Micro Brews	\$6.00
<i>Scrimshaw, 805, Sierra Nevada Pale Ale, Laguintas IPA</i>	
Big Beer Corona	\$9.00
Shimmer Pilsner	\$9.00

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Varietal Wines

	<i>glass</i>	<i>bottle</i>
Chardonnay		
Estancia, Monterey	\$ 8.00	\$32.00
Kali Hart, Monterey	\$ 9.00	\$36.00
Morgan, Santa Lucia Highlands	\$10.00	\$40.00
Sauvignon Blanc		
Morgan, Sonoma/Monterey	\$ 9.00	\$36.00
Frog's Leap, Napa Valley	\$10.00	\$40.00
Reisling		
Maddelena, Monterey	\$ 8.00	\$32.00
Pinot Noir		
Kali Hart, Monterey	\$ 9.00	\$36.00
Morgan, Monterey	\$10.00	\$40.00
Syrah		
LaHonda, Santa Cruz	\$ 9.00	\$36.00
Merlot		
DeTierra, Monterey	\$ 9.00	\$36.00
Zinfandel		
Martin Ranch, Santa Clara Valley	\$10.00	\$40.00
Cabernet Savignon		
Cannonball, Monterey	\$ 9.00	\$36.00
Cabernet/Merlot Blend		
Cinnabar	\$10.00	\$38.00
Mercury Rising, Central Coast		
Sangria		
House Blend	\$ 7.00	\$26.00
Sparkling		
Chandon Split, Napa	\$ 9.00	
La Marca Prosecco, Italy	\$ 9.00	

Corkage fee \$16.00 • Vintages subject to change