

next
KITCHEN & BAR

TACO
Tuesdays

START OFF WITH FRESH CHIPS & SALSA FOR \$4

\$5 TACOS

FISH TACO

CRISP COD, MANGO CHIPOTLE SEASONING, MOLE, TACO SLAW, PICO DE GALLO, PICKLED ONIONS, AVOCADO POBLANO RANCH, CILANTRO.

KFC TACO

CRISP CAULIFLOWER, CHIPOTLE SEASONING, TACO SLAW, PICO DE GALLO, AVOCADO POBLANO RANCH, CORN & BEAN SALSA, CILANTRO.

BEEF BARBACOA TACO

BRAISED BEEF BARBACOA, MOLE, JACK CHEESE, TACO SLAW, PICO DE GALLO, PICKLED ONIONS, AVOCADO POBLANO RANCH, CILANTRO.

JERK CHICKEN TACO

IN-HOUSE JERK CHICKEN, JACK CHEESE, TACO SLAW, PICO DE GALLO, PICKLED ONIONS, TOPPED WITH CILANTRO CREMA.

SHRIMP TACO

CRISPY JALAPEÑO SHRIMP, TACO SLAW, PICO DE GALLO, PICKLED ONION, TOPPED WITH SRIRACHA AIOLI AND CILANTRO.

PORK CARNITA TACO

PORK, PINEAPPLE MANGO SALSA, PICKLED ONION, MOLE, TOPPED WITH LIME CREMA AND CILANTRO

\$6 DESSERT

CHURRO

CINNAMON SUGAR, CHOCOLATE & CARAMEL SAUCE.

\$5 DRINKS

MARGARITA

EL JIMADOR TEQUILA | CHOICE OF: STRAWBERRY • LIME • WATERMELON • PEACH • RASPBERRY

SOL BOTTLE

LIGHT GOLDEN LAGER THAT HAS AN APPROACHABLE, SMOOTH AND REFRESHING TASTE.

\$8 PREMIUM DRINKS

MARGARITA

LIME, 1800 REPOSADO, SALT RIM | CHOICE OF: WATERMELON • STRAWBERRY

EL DIABLO MARGARITA

CLASSIC MARGARITA, RIMMED WITH CIRTUS CAJUN SEASONING, GARNISHED WITH TAI CHILI PEPPERS AND A RED WINE FLOAT.

PALOMA

1800 REPOSADO, POMERGRANET SYRUP, GRAPEFRUIT JUICE, SPRITE TO FILL, LIME TO GARNISH.