



ALL YOU CAN EAT TACO TUESDAY \$30

SERVED WITH RICE AND BEANS

CRISPED PORK BELLY

CRISPED PORK BELLY, MANGO SALSA, CREMA,
PICKLED ONION, CHICHARRÓN

CHICKEN TINGA

MARINATED SHREDDED CHICKEN, TACO SLAW, LIME
CREMA, MOLE, CILANTRO

CARNE ASADA

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

ARTICHOKE TACO

FRIED ARTICHOKE, TACO SLAW, LEMON AIOLI,
PICKLED ONION, CILANTRO

CRISPY FISH

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

GRILLED AVOCADO TACO

GRILLED AVOCADO SLICES, TACO SLAW, FETA,
POBLANO RANCH, PICO, PICKLED ONIONS

SHRIMP TACO

CRISPY JALAPENO SHRIMP, TACO SLAW, PICO DE GALO,
PICKLED ONION, TOPPED WITH SRIRACHA AIOLI AND
CILANTRO

CHICKEN OR BEEF

WITH LETTUCE & SOUR CREAM.
SERVED WITH FRENCH FRIES



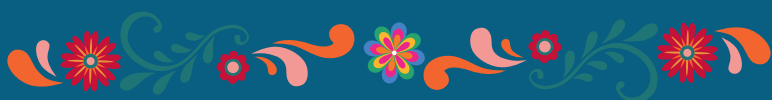
KIDS
TACOS \$10



DESSERT

CHURRO BITES \$7

CINNAMON SUGAR, CHOCOLATE &
CARAMEL SAUCE



DRINKS

CLASSIC MARGARITA \$7

TEQUILA, LIME JUICE AND TRIPLE SEC,
GARNISH OF LIME AND COARSE SALT.

SOL BOTTLE \$7

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

PREMIUM DRINKS \$12

EL DIABLO MARGARITA

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

PALOMA

1800 RESPOSADO, POMEGRANATE SYRUP
GRAPEFRUIT JUICE, SPRITE TO FILL, LIME TO
GARNISH.

