

July-August Menu

CHILAQUILES MERIDA - (BEFORE 11AM) \$12.00

Roasted tomato habanero salsa with soft-scrambled organic eggs
Add refried beans \$1

SHRIMP, SCALLOP, OCTOPUS COCTEL \$16.00

Spicy cold seafood cocktail served with avocado and chips

LOCAL HALIBUT CEVICHE \$16.00

Avocado and chips

OMAR'S NIMAN RANCH CITRUS SPICED TACOS AL PASTOR \$16.00

3 tacos, salsa, shaved pineapple

AHI "POKE" TOSTADA \$18.00

Chipotle, mayo, avocado

CHILE RELLENO DE ELOTE CON CREMA \$15.00

Corn, cream, and cheese stuffed chile poblano,
black beans salsa fresca and tortillas

SWISS CHARD ENCHILADAS \$13.00

Salsa habanero
Add refried beans \$1

ZORAIDA'S MOTHER'S OAXACAN RED MOLE CHICKEN ENCHILADAS \$13.00

Chicken red mole enchiladas with refried beans and sour cream
cheese and pickled vegetable relish
Add refried beans \$1

CHICKEN ENCHILADAS SUIZAS \$12.00

Two Mary's chicken green enchiladas with sour cream,
Add refried beans \$1.00

BOHEMIA BEER BATTERED FISH TACOS \$11.00

Two tacos salsa de árbol and avocado-lime mayonnaise

TAMALES OF CALABACITAS CON CREMA Y QUESO \$12.00

River Dog Farm baby squash with cream, cheese, and pickled vegetable relish

RUFINA'S PORK TAMALES \$12.50

Two Niman Ranch pork tamales and pickled vegetable relish

ZORAIDA'S MOTHER'S OAXACAN RED MOLE CHICKEN TAMALES IN BANANA LEAF \$14.00

Two tamales with red mole sauce and pickled vegetable relish

NACHOS VERDES \$9.00

CHILD'S QUESADILLA: CHEESE ONLY / WITH CHICKEN \$5 / \$8

GUACAMOLE AND TORTILLA CHIPS \$5.5 / \$8

Made to order with one or two avocado

CHIPS AND SALSA (Salsa Chipotle or Salsa Verde) \$4.00

HOUSE-MADE ORGANIC STONE GROUND CORN TORTILLAS \$1