



Lunch Menu  
11am - 3:30pm

- CONTAINS GLUTEN

### TORTAS

sandwiches served on organic Essential Baking Co. baguettes  
includes side of organic tortilla chips

- Baja BLT** all-natural bacon, lettuce, tomato, avocado slices, red onion, chipotle mayo on pita 7.50
- El Hongo** grilled portabella mushroom, provolone, lettuce, tomato, red onion & chipotle mayo 9.50
- El Patron** hormone-free chicken, cucumber, tomato, red onion, lettuce, cilantro, creamy avocado sauce 9.50
- El Presidente** all-natural shredded pork, lettuce, tomato, pickled red onion, guacamole 9.50
- El Rey** all-natural steak, provolone cheese, lettuce, tomato, onion, chipotle mayo 10.50

### BURRITOS

served in flour tortillas with side of chips, lettuce, salsa Mexicana & sour cream

- Veggie** sautéed organic yams, onions, bell peppers, rice, pintos, spinach, jack cheese in spinach tortilla 11.50
- Puerco** all-natural shredded pork, tomatillo sauce, rice, pinto beans in a traditional tortilla 12.50
- Mole** hormone-free chicken in our chocolate mole sauce, rice, pinto beans, topped with mole sauce 12.50
- Pollo** hormone-free chicken sautéed in chipotle peppers, rice, pinto beans in a traditional tortilla 12.50
- Carne** all-natural grilled steak, sautéed onions, bell peppers, rice, pinto beans in a traditional tortilla 13.50
- Bacalao** wild Alaskan cod fried in coconut beer tempura, cabbage, rice, pinto beans, avocado sauce 13.50
- Camarones** wild American shrimp sautéed in chili butter, cabbage, pinto beans, rice, avocado sauce 14.50

Small guacamole add 2

Make it a 'wet' burrito: red or green sauce add .50

### ENCHILADAS

served with our green rice & whole pinto beans topped with cotija cheese

- Vegetariano** three corn tortillas filled with zucchini, tomato, onion, spinach, epazote, queso Oaxaca, in a tomato sauce topped with sour cream, cotija cheese, green onions 13.50
- Pollo** three corn tortillas filled with hormone-free chicken simmered in chipotle peppers, topped with our tomatillo sauce, sour cream, green onions 13.50
- Mole** three corn tortillas filled with hormone-free chicken, topped with our house chocolate mole sauce and sesame seeds 13.50

### ENSALADAS

**De la Casa** 7  
organic seasonal lettuce, cucumber, tomato, shredded carrots with mango-lime vinaigrette

**Caesar** 7.50  
organic romaine lettuce, garlic croutons, parmesan cheese, tossed with our caesar dressing

**Naranjas y Almendras** 7.50  
organic seasonal lettuce, sliced oranges, jicama, almonds, red onion with our prickly-pear vinaigrette

**Taco Ensalada** 9.50  
rice, pinto beans, organic seasonal lettuce, salsa Mexicana, sour cream in a fried flour tortilla bowl




Add meat to any salad:  
chicken or pork add 4  
steak, fish or shrimp add 5

Many of our dishes CAN be made VEGAN or GLUTEN FREE by request.  
Special requests often take a bit more time, thanks for your patience.

## TACOS DE LA CASA

3 street tacos served on soft corn tortillas with a side of organic tortilla chips




Choose one of the following

<b>Boniato</b>	sautéed organic yams, onions, bell peppers, cotija cheese, avocado sauce	9.50
<b>Pollo</b>	chili-rubbed hormone-free chicken, lettuce, side of our cranberry slaw	9.50
<b>Pollo Al Pastor</b>	hormone-free chicken in adobada, pineapple/poblano salsa, cabbage, cilantro	9.50
<b>Traditional Carnitas</b>	all-natural shredded pork, cabbage, pickled red onions, cilantro	9.50
<b>Carne</b>	all-natural steak, sautéed onions and bell peppers, topped with cotija cheese	10.50
<b>Bagre</b>	spicy baked natural catfish, lettuce, salsa Mexicana, creamy avocado sauce	10.50
<b>Salmon Ahumado</b>	local smoked Alaskan salmon, shredded cabbage, creamy avocado sauce	10.50
<b>Bacalao</b>	 wild Alaskan cod fried in coconut beer tempura, shredded cabbage, avocado sauce	10.50
<b>Abadejo</b>	wild Alaskan cod baked in lemon pepper, shredded cabbage, creamy avocado sauce	10.50
<b>Baja</b>	 wild Alaskan cod breaded and fried, cabbage, pickled onion, avocado slices, chipotle mayo	10.50
<b>Camarones</b>	wild American shrimp sautéed in chile butter, salsa Mexicana, cabbage, curry aioli	11.50
<b>Ensenada</b>	 wild American shrimp fried in coconut beer tempura, cabbage, avocado slices, lettuce, salsa Mexicana, chipotle mayo, served in flour tortillas	11.50

Add choice of beans & green rice in place of chips      add 3.50

## QUESADILLAS

served with sour cream and salsa Mexicana

<p><b>Quesadilla</b>       <b>6</b>  flour tortilla with monterey jack <u>or</u> Mixta: jack &amp; cheddar</p> <p><b>Mangodilla</b>       <b>7.50</b>  quesadilla with mango, poblano peppers, green onions</p> <p><b>Nachos Agua Verde</b>      <b>7.50</b>  organic chips with jack &amp; cheddar cheeses, pinto beans, nopal cactus, jalapeños, scallions, sour cream &amp; salsa Mexicana</p>	<p><b>Quesadilla de champiñones</b>       <b>7.50</b>  quesadilla with spinach, sautéed mushrooms, onions</p> <div style="border: 1px solid black; padding: 10px; margin-top: 10px;"> <p style="text-align: center; margin: 0;"><u>Add meat:</u></p> <p>chicken or pork      add 4</p> <p>steak, fish or shrimp      add 5</p> </div>
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## SIDES - GUARNICIONES (all vegetarian)      3.50/side

<b>3 Sides &amp; 3 Tortillas</b>	three sides w/ choice of corn, flour tortillas, <u>or</u> side of chips	9.50
Cranberry slaw	Green rice with chard	Creamy chili mashed potatoes
Whole pinto beans & cotija		Puréed black beans & cotija
Nopalito ensalada-Cactus Salad		Salsa Mexicana

**BASKET OF ORGANIC TORTILLA CHIPS & HOUSE SALSAS      2.50**

**GUACAMOLE & BASKET OF ORGANIC CHIPS      7**