

TACO NIGHT

TACOS also served on mixed greens instead of tortillas
substitute corn tortillas instead of flour for **GF** option

CRISPY FISH fried cod in corn tortillas with salsa fresca, avocado, shaved green cabbage with lime, and a piquant white sauce.....14.
pan seared fish **GF**.....16.

GRILLED WILD GULF SHRIMP mango salsa, beer battered avocado, and creamy cilantro lime sauce in corn tortillas17. sliced avocado **GF**

BEEF TENDERLOIN charmoula sauce, red cabbage slaw, pickled onion, and harissa aioli with crispy cheese flour tortillas18.

HONEY-LIME GLAZED CHICKEN spicy roasted corn salsa, avocado cream, and queso blanco on soft corn tortillas **GF**.....15.

ORGANIC TURKEY PICADILLO sweet tangy red sauce, avocado, & radish salad, with lime crema in grilled pepper jack cheese flour tortillas15.

ROASTED BUTTERNUT SQUASH black bean salsa, crumbled goat cheese, avocado, and chipotle cream in flour tortillas14.

TOFU SATAY LETTUCE WRAP Asian vegetable salad, Jasmine rice, peanut sauce and Siracha **GF**.....14.

STARTERS & SALADS

GUACAMOLE made to order with chips **GF**.....10.

MUSSELS shallot white wine sauce, herb aioli, and croutons15.

HOUSE GREEN SALAD chevre, roasted pecans and tomatoes **GF**....10.

CLASSIC GREEK SALAD pepperoncini, feta cheese, pickled red onion, and kalamata olives on mixed greens **GF**.....12.

ROASTED BEET SALAD with avocado, goat cheese, dried cherries in a balsamic vinaigrette, topped with toasted walnuts 15. GF

OTHER THAN TACOS

FAROE ISLAND SALMON SKEWERS with spicy Asian slaw, ginger-peanut dressing, scallion rice, fresh herbs and siracha mayo GF.....29.

RED THAI CURRY CHICKEN KEBABS with vegetables simmered in coconut lime sauce served over jasmine rice **GF**..... 25.

NONNA'S SIRLOIN MEATBALLS over linguini fini with our homemade organic tomato sauce and pecorino romano cheese 24.

SIDES and ADD-ONS

Mashed Potatoes 7. Roasted Spinach..... 7.

Rice 7. Broccoli Rabe Sautéed with Garlic
Greens Tossed in Vinaigrette 6. (when available)..... 8.

Sautéed Haricot Vert7. Grilled Asparagus 8.

Soup of the Daycup 5. bowl 7.

GF = Gluten Free

All of our food is made to order from scratch with fresh, hand selected ingredients.

Always Fresh, Always Delicious

There will be an additional \$2 charge for splitting entrees.

A 20% gratuity will be added for parties of 6 or more.

Thank you for dining with us.



Consuming raw or undercooked food may increase risk of foodborne illness. Please advise server before placing your order if anyone in your party has a food allergy.