

Tapas

Salsa and Handcut Chips (v)	\$3
Guacamole en Molcajete (v) prepared tableside	\$12
XX Frickles (v) Dos Equis battered kosher dills with chile garlic dipping sauce	\$6
Shrimp Coctel avocado, agave nectar cocktail sauce, cilantro	\$12
Nachos Verano (v) queso blanco sauce, shredded smoked gouda, caramelized onions, tomatoes, seared poblano peppers and grilled mango salsa	\$10
Cuban Black Bean Hummus (v) yuca, plantain, tortilla chips	\$8
Croquetas (v) manchego & potato croquetas served with saffron aioli	\$9
Paella Fritters rice balls with chorizo and seafood served with lime remoulade	\$10
Empanadas smoked chicken, cheddar cheese, roasted poblano & corn, pico de gallo	\$9
Almond and Sherry Albondigas beef and pork meat balls with almonds, parsley and sherry	\$10

Salads

Casa Salad pomegranate vinaigrette tossed field greens with red apple, raisins, walnuts and red onion	\$7
Grilled Romaine Salad blue cheese, crispy chorizo, tomato, red onion, smoked tomato herb vinaigrette	\$9
Tierra y Mar chimichurri grilled steak, grilled shrimp, crispy onion, roasted corn, black beans, grape tomatoes, crumbled gorgonzola and creamy avocado dressing	\$15
Grilled Shrimp guava mint vinaigrette tossed arugula, grilled pineapple, cherry tomatoes, crispy corn tortilla stripa, shaved manchego	\$14
Vegetable Taco Salad tortilla, coconut rice, avocado, tomato, black beans, onions, manchego crisps pineapple vinaigrette tossed greens	\$10

Platos Principales

Chicken Buenos Aires	\$22
fettucine with crispy chicken cutlets, red peppers, sweet peas, crispy serrano ham, sherry cream sauce, white truffle oil and shaved manchego	
Pulled Pork Enchiladas	\$18
roasted pork, corn tortilla, cheddar-jack cheese, mole sauce, yellow rice, cuban black beans	
Grilled Rib Eye Steak	\$26
balsamic and oregano chimichurri, crispy fingerling potato and arugula salad	
Arroz con Pollo	\$20
roasted chicken, vegetables, rice, sofrito, plantains	
Pan seared Salmon	\$22
lime cilantro butter sauce, purple mashed potatoes, wilted spinach	
Chiles Rellenos (v)	\$18
cornmeal crusted poblano stuffed with black beans roasted vegetables & queso fresca with creamy polenta and red chile sauce	
Chick Pea, Spinach and Raisin Stew (v)	\$14
saffron broth served over quinoa	

Street Fare

Chicken Burrito	\$12
rice and beans, roasted spiced tomatoes, lettuce, cheddar-jack cheese, chipotle sour cream, fresh lime served with aji plantain chips	
Grilled Steak Burrito	\$14
chimichurri marinated steak, seared poblano peppers, grilled onions, manchego, slow roasted garlic mojo served with aji plantain chips	
Cubano Sandwich	\$12
pork loin, sliced ham, Swiss cheese, dill pickle, dijon, ciabatta roll, sweet potato fries	

EVENTS

WEEKLY

~Margarita Pitcher
Monday~

~ Taco Tuesday~

~Salsa Sunday~
6 p.m.

~Fiesta Friday~
The Magic of Todd Nelson
~Saturday and Sunday
Brunch~

1st and 3rd

~Tango Tuesday~
@ 8p.m.

~Fiesta Friday~
The Music of Djambossa

~Sunday Tea Dance~
3-6 p.m.
drink specials and
complimentarty
tapas

Cerveza

Draft

Dos Equis Amber

Landshark

Sam Adams Seasonal

Wolavers Oatmeal Stout

Sierra Nevada Pale Ale

Bottle

Sol

Tecate

Bohemia

Negra Modelo

Modelo Especial

Imperial

Xingu

Palma Louca

Corona

Corona Light

Pacifico

Dos Equis Lager

Landshark

Labatt Blue

Labatt Blue Light

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