

Lunch at



from 11:00 am to 2:30

## Salads

### Cobb 11

Grilled Flank Steak, Hearts of Romaine, Crispy Bacon, Tomato, Avocado, Kalamata Olives, Egg with House Roasted Garlic Dressing

### Chicken 11

Julienned Mango, Green Onions, Roasted Bell Peppers, Cucumber with Sesame Mandarin Vinaigrette

### Grilled Ginger Salmon 13

Organic Mixed Greens, Roasted Bell Peppers, Caramelized Onions, Avocado, Mango Salsa and Balsamic Vinaigrette

## House Specialties

With Organic House Salad or Griddle Potatoes

### Chipotle Shrimp Tacos 12

Homemade Corn Tortillas, Mango Salsa, Avocado

### Chicken Enchilada 12

Roasted chicken, Queso Fresco, Onions, Fresh Oregano and Sour Cream with Guajillo Sauce

### Steak or Chicken Fajita 13

Grilled Pepper and Onions, Guacamole and Sour Cream

## Burgers and Sandwiches

Served with Organic Greens or Garlic fries.

### The Classic Burger 9

Add Cheddar | Swiss | Mozzarella | Blue Cheese 1.50

Add Grilled Onions | Mushrooms 1.25

Add Apple Wood Smoked Bacon | Avocado 2

### Wild Salmon Burger 11.25

Topped with Sesame and Cilantro Cabbage Slaw

### Grilled Flank Steak Sandwich 10.75

Chipotle Aioli, Crispy Onions, Tomato and Lettuce

### Al Pastor Chicken Sandwich 10.75

Bacon, Avocado, Pickled Onions, Lemon Aioli, Tomato and Lettuce

## Sides

House Organic Salad 6 | Garlic Fries or French Fries 3.50

Soup Cup 4 | Bowl 6

*Chef Blanca Arechiga*