

# MENU

## OUR FAMOUS TACOS

<b>TEMPURA LOCAL SHRIMP</b> wasabi ranch, napa slaw	<b>\$3<sup>98</sup></b>
<b>SIGNATURE ANGUS STEAK</b> black beans, grilled onions, ginger chipotle BBQ, red cabbage slaw	<b>\$4<sup>25</sup></b>
<b>TEX-MEX ANGUS STEAK</b> black beans, grilled onions, guacamole, jack cheese, pico-de-gallo	<b>\$4<sup>25</sup></b>
<b>BBQ BERKSHIRE PORK</b> roasted corn salsa, grilled onions, black beans	<b>\$3<sup>85</sup></b>
<b>BLACKENED TILAPIA (GF)</b> pineapple salsa, chipotle crema, avocado	<b>\$3<sup>75</sup></b>
<b>SMOKED BRISKET (GF)</b> salsa verde, onion, cilantro	<b>\$4<sup>00</sup></b>
<b>AGEDASHI TOFU</b> crispy tofu, spicy peanut sauce, napa cabbage	<b>\$3<sup>50</sup></b>
<b>GRILLED "THAI" CHICKEN</b> grilled onions, peanut sauce, red cabbage slaw	<b>\$3<sup>85</sup></b>
<b>LAMB KEEMA (GF)</b> crispy corn tortilla, spiced lamb, grape tomato, per- sian cucumber, tahini	<b>\$3<sup>95</sup></b>
<b>HUEVOS RANCHEROS (GF)</b> fried egg, black beans, jack cheese, crispy bacon, roasted red salsa	<b>\$3<sup>98</sup></b>
<b>CHICKEN OR TOFU TIKKA MASALA (GF)</b> roasted chicken breast or crispy tofu, spicy curry tomato sauce, crème fraiche <i>Served on grilled naan bread</i>	<b>\$5<sup>75</sup></b>
<b>FALAFEL</b> crispy falafel, hummus, grape tomato, persian cucumber, tahini <i>Served on grilled naan</i>	<b>\$3<sup>98</sup></b> <b>\$6<sup>00</sup></b>
<b>CREMINI QUESO MELT (GF)</b> seared cremini mushrooms, jack cheese	<b>\$3<sup>89</sup></b>
<b>CHICKEN FRIED OYSTER</b> gulf oysters, buttermilk ranch, celery root slaw, frank's red hot	<b>\$4<sup>00</sup></b>
<b>SEARED BRUSSEL SPROUT</b> black beans, cotija cheese, red onion, carrot, cilantro, soy-lime vinaigrette	<b>\$3<sup>98</sup></b>
<b>SWEET CORN QUESO MELT (GF)</b> roasted corn, red onion, red bell pepper, melted jack cheese, cilantro, lime	<b>\$3<sup>98</sup></b>

## MAKE YOUR TACO SPECIAL!

Make it a lettuce wrap	<b>50¢</b>
Add sliced avocado	<b>\$1<sup>50</sup></b>
Add Jack Cheese	<b>50¢</b>
Add sour cream	<b>50¢</b>
Add red salsa	<b>25¢</b>
Add black beans	<b>25¢</b>
Add fresh jalapeños	<b>25¢</b>
Put it on a flour tortilla	<b>25¢</b>
Make it crispy	<b>25¢</b>

## NACHOS

All nachos served on house-made corn tortilla chips with chili con queso, black beans, roasted corn salsa, guacamole, sour cream, pickled jalapenos

<b>GRILLED CHICKEN NACHOS (GF)</b>	<b>\$10<sup>95</sup></b>
<b>ANGUS STEAK NACHOS</b>	<b>\$10<sup>95</sup></b>
<b>BBQ PORK</b>	<b>\$10<sup>95</sup></b>
<b>SHRIMP AND CRAB (GF)</b>	<b>\$13<sup>95</sup></b>
<b>VEGGIE (GF)</b>	<b>\$9<sup>95</sup></b>

## QUESADILLAS

All quesadillas served on a giant 10" tortilla stuffed with jack cheese and grilled until golden brown. Served with a side of your choice (excludes any chili con queso except queso solo!)

<b>SHRIMP &amp; CRAB</b>	<b>\$12<sup>50</sup></b>
<b>STEAK</b>	<b>\$12<sup>00</sup></b>
<b>GRILLED CHICKEN</b>	<b>\$10<sup>50</sup></b>
<b>BBQ PORK</b>	<b>\$10<sup>50</sup></b>
<b>KALE &amp; CRISPY TOFU</b>	<b>\$10<sup>50</sup></b>
<b>SEARED CREMINI MUSHROOM</b>	<b>\$10<sup>50</sup></b>
<b>GRILLED CHICKEN &amp; MUSHROOM</b>	<b>\$11<sup>00</sup></b>

(GF) denotes Gluten Free

# MENU

# FUSION TACO CANTENEN & COCKTAILS

## APPETIZERS/SIDES

### CHILI CON QUESO

All tricked-out queso served with house made tortilla chips

<b>QUESO SOLO (VEGGIE)</b>	<b>\$4.95</b>
<b>QUESO CON CARNE</b> chili con queso & char-grilled hanger steak	<b>\$7.95</b>
<b>QUESO POLLO</b> chili con queso & grilled chicken	<b>\$7.95</b>
<b>SKINNY QUESO (VEGGIE)</b> chili con queso, guacamole, pico de gallo	<b>\$7.95</b>
<b>PORKY PIG</b> chili con queso, smoked pork shoulder, roasted corn salsa	<b>\$7.95</b>
<b>QUESO VERDE</b> chili con queso, guacamole, salsa verde	<b>\$7.95</b>
<b>QUESO DEL MAR</b> chili con queso, grilled gulf shrimp, lump crab, roasted corn salsa	<b>\$9.95</b>

<b>BLACK BEANS &amp; CHIPS</b> w/ cheese & sour cream	<b>\$3.95</b>
<b>GUACAMOLE &amp; CHIPS</b>	<b>\$5.95</b>
<b>ROASTED RED SALSA &amp; CHIPS</b>	<b>\$3.95</b>
<b>SPICY HUMMUS &amp; CHIPS</b>	<b>\$3.95</b>
<b>ROASTED CORN SALSA &amp; CHIPS</b>	<b>\$3.95</b>
<b>SEARED BRUSSEL SPROUTS</b>	<b>\$4.25</b>
<b>RED CABBAGE SLAW</b> red & green cabbage with ginger vinaigrette	<b>\$4.00</b>
<b>MIXED GREEN SALAD</b> romaine, baby kale, carrot, watermelon radish, ginger vinaigrette	<b>\$4.00</b>
<b>KALE &amp; MANGO SALAD</b> romaine, baby kale, carrot, watermelon radish, mango, peanut vinaigrette	<b>\$4.20</b>
<b>CAESAR SALAD</b> romaine, parmesan, house-made caesar dressing	<b>\$4.00</b>
<b>CUCUMBER SALAD</b> persian cucumber, grape tomato, lemon juice, parsley, cilantro, olive oil	<b>\$4.00</b>
<b>SWEET POTATO FRIES</b>	<b>\$4.00</b>

(GF) denotes Gluten Free

## BRUNCH TACOS

BRUNCH SAT & SUN 11AM-4PM

<b>STEAK &amp; EGG</b> free range egg, char grilled hanger steak, cotija cheese, salsa verde	<b>\$4.25</b>
<b>BELT</b> free range egg, pork belly, jack cheese, lettuce, tomato, house made ranch	<b>\$4.25</b>
<b>LITTLE MEXICO</b> free range egg, chorizo, black beans, jack cheese, smokey red salsa, sour cream	<b>\$4.00</b>
<b>FRIED AVOCADO</b> panko fried avocado, black beans, grape tomato, green cabbage, goat cheese, house ranch	<b>\$4.25</b>
<b>EGGS BENEDICT</b> 2 free range eggs, pork belly, hollandaise, served on grilled naan bread	<b>\$6.25</b>

## SALADS & SOUP

<b>SEARED TUNA SALAD (GF)</b> baby kale, water melon radish, carrot, roasted peanuts, carrot, peanut vinaigrette	<b>\$13.00</b>
<b>CAESAR SALAD (GF)</b> your choice of grilled or crispy chicken, romaine hearts, parmesan cheese, classic Caesar dressing, crispy corn strips Add grilled or tempura gulf shrimp	<b>\$12.00</b> <b>+\$3.00</b>
<b>GRILLED STEAK OR CHICKEN SALAD</b> your choice of crispy/grilled Chicken or Chargrilled Steak, mixed greens, herbs, watermelon radish, carrot, ginger soy vinaigrette, crispy corn strips Add grilled or tempura gulf shrimp	<b>\$12.50</b> <b>+\$3.00</b>
<b>SPICY CHICKEN TORTILLA SOUP (GF)</b> roast chicken, jack cheese, avocado, spicy tomato broth, crispy corn strips	<b>\$6.95</b>