

Just a great little gourmet dive.



Tapas & Botanas

- Shrimp Nachos 14.99**
Corn Chips topped with sautéed Argentinian red shrimp and spicy queso.
- Goat Cheese and Peppers 12.99**
Roasted Sweet Peppers, Cranberries and Cashews over soft goat cheese. Served with crostini.
- Three P's Crostini 7.99**
Pears, prosciutto, and Manchego drizzled with balsamic dressing, four to an order.
- Pesto Fries 4.99**
Skin on French fries tossed in our basil-cilantro almond pesto and parmesan cheese.
- Edamame Hummus 6.99**
Edamame hummus served with pita bread.
- Gambas Al Ajillo 12.99**
Argentine red shrimp poached in spicy garlic chile oil. Served with crostini.

Soup & Salads

- Potato Poblano Soup: Cup 3.99 Bowl 6.99**
- Signature House 9.99**
Spring mix, hearts of palm, avocado, toasted sunflower seeds and anchovy vinaigrette.
- Mediterranean 8.99**
Romaine lettuce, cucumbers, bell pepper, black olives, Feta cheese and mustard lime vinaigrette.
- Seasonal Fruit and Prosciutto 10.99**
Spring mix with seasonal fruit topped with prosciutto, candied pecans and honey lime vinaigrette.
- Spinach 8.99**
Spinach, jicama, cranberries, bacon bits, toasted sunflower seeds and balsamic vinaigrette.
- Cabo 10.99**
Romaine lettuce, mango, avocado, red onion, bacon bits and honey lime vinaigrette.
- Moroccan 10.99**
Spring mix, romaine, apples, dates, pistachios, panela cheese and cinnamon raspberry vinaigrette.
- Add any of the following: Chicken 4 // Shrimp 7
- Haydee's Chicken Salad 8.99**
Roasted chicken mixed with celery, Granny Smith apples, raisins, pecans, and tossed in a creamy house made dressing. Served with fruit gelatin.
- Salmon Quinoa Salad 9.99**
Baked salmon mixed with quinoa, tomato, red onion, cucumber, cilantro, lemon, and cilantro aioli. Make it a croissant sammo for \$2.

Pastas

- Pasta Rustica 14.99**
Linguine, locally grown mushrooms, sweet peppers and onions with asparagus and feta cheese (P.B. option available).
- Chicken Pesto Pasta 11.99**
Farfalle, grilled all-natural chicken breast, cilantro almond pesto and parmesan cheese (P.B. option available).
- Tacos (3 per order & side)**
- Sirloin Toreado (The Tacos of Texas) 10.99**
Sirloin mixed with toreado salsa, topped with avocado and red onion & cilantro (P.B. option available).
- Pork Belly Teriyaki (The Tacos of Texas) 11.99**
Confit pork belly drizzled in toreado-teriyaki sauce topped with lime, green apple & cilantro (P.B. option available).
- Pork Belly Al Pastor 11.99**
Confit pork belly adobado topped with pineapple and red onion & cilantro (P.B. option available).
- Shrimp Tacos 13.99**
Argentine red shrimp sautéed with bacon, topped with mango-avocado salsa.
- Chicken Sriracha Tacos 10.99**
Grilled all natural chicken tossed in sriracha lime sauce and topped with lime, green apple & cilantro (P.B. option available).

*Any changes may incur additional charges

Burgers

- Half pound house blend beef, onions, tomato, baby romaine, brioche bun and your choice of side. Plant based options: Impossible patty +\$2, Chao +1, bun.
- Champ:** double cheddar, pickles, ketchup, mustard, mayo and toreado sauce. **13.99**
- Momma's:** provolone cheese, mayo and toreado sauce. **12.99**
- Blue:** blue cheese, bacon and chipotle mayo. **14.99**
- Mushroom Swiss:** Swiss cheese, locally grown mushrooms, caramelized onions and mayo. **14.99**
- Extras and Sides**
- Toreado Sauce \$0.75 // Ranch \$0.75 // Habanero oil \$1 // Tortillas \$2
- Sweet Potato Waffle Fries \$3// Fried Green Beans \$3 // Kettle Brand Chips \$3 // French Fries \$3 // White Rice \$3 // Pan Roasted Veggies \$3 // Calabacitas \$3 // Mashed Potatoes \$3// Jalapeño Bottle Caps \$3

Ox Tail Tostadas 14.99

Stone ground blue corn tostadas topped with bean puree, braised ox tail, avocado pico de gallo and green chile salsa.

Pasta Chihuahua 16.99

Linguine tossed with steak and chipotle hot links in chunky tomato sauce simmered with chorizo, peppers, and Mexican spices, topped with queso fresco.

As Seen on



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Woodfired Brick Oven Pizzas

All pizzas are 10 in. and use mozzarella and provolone cheese. GF add \$3. PB cheese add \$3.

Mexican 14.99

Refried beans and cheese topped with fresh tomatoes, onions, jalapenos, sirloin steak toreado and avocado.

Nola 13.99

Red sauce and cheese topped with pepperoni, ham, and mixed olives.

Southwest 12.99

Red sauce and cheese topped with all-natural chicken, onions and roasted green chile.

Chicken Teriyaki 13.99

White sauce and cheese topped with all-natural chicken, pineapple, fresh jalapeno, cilantro & onion. Topped off with toreado teriyaki sauce.

Spinach 12.99

White sauce topped with goat cheese, fresh spinach, pears and walnuts. Topped off with balsamic vinaigrette.

Porky 13.99

Red sauce and cheese topped with house made sausage, country ham and pepperoni.

Pizza al Pastor 13.99

White sauce with cheese, pork adobado and pineapple. Topped with fresh onions and cilantro.

Georgina 12.99

White sauce and cheese topped with spinach, sun-dried tomatoes and pine nuts.

Build YO Pizza 6.99 + each ingredient

Build YO Calzone 7.99 + each ingredient

Jalapenos \$1--Pickled Jalapenos \$1--Onion \$1--
Fresh Tomatoes \$1--Fresh Basil \$1--Cilantro \$1

Pesto \$2--Spinach \$2--Mushrooms @2--
Pineapple \$2-- Olives \$2—Extra Cheese \$2

Sun-dried Tomatoes \$3--Pine Nuts \$3--Walnuts
\$3--Pepperoni \$3--Ham \$3--Sausage \$3--Bacon
\$3--Chicken \$3--Anchovies \$3-- Sweet Pepper \$3--
-Feta \$3

Entrees

Lamb Lollipops 31.99

6 grilled lamb lollipops served with rice and
sweet and spicy mango salsa. Half order 16.99

Chianina Steak Frites 22.99

Grilled Chianina flank steak served with French
fries and topped with a sweet pepper relish.

Salmon 16.99

Baked salmon on a bed of Southwestern spicy
succotash, topped with pickled purple cabbage.

Shrimp Chipotle Enchiladas 14.99

Argentine red shrimp rolled in corn tortilla,
bathed in creamy chipotle sauce and topped with
cotija cheese. Served with side greens and rice.

Chicken Calabacitas 15.99

Oven roasted all-natural airline chicken breast
served over creamy julienne squash with corn,
cheese, onion and cherry tomatoes.

Chicken Kabobs 14.99

All-natural chicken breast skewered with Mexican
squash, sweet peppers, onions and mushrooms
drizzled with toreado teriyaki sauce and sesame
seed sprinkles with your choice of side.

Tomahawk Steak (requires 24hr reservation)

Black Angus rib eye slow cooked in sous vide to
preferred temperature then reverse seared.
Served with salad, seasonal veggies, and mashed
potatoes. **Market \$**

Meatloaf 16.99

1lb of ground beef and pork mixed with cheese,
panko green olives, pickled carrots, onions, and
jalapeno, wrapped in bacon with choice of 2
sides.

Chuco Cheesesteak 12.99

Bolillo stuffed with sirloin toreado, caramelized
onions, and queso. Served with choice of side.

Dessert

Chocolate Irish Cream Cake 7

Chocolate cake with chocolate & Irish cream
ganache and raspberry drizzle.

Panacotta 6

Italian eggless vanilla custard topped with berry
coulis.

Beverages

Soda Fountain 2.75

Pepsi, Diet Pepsi, Dr. Pepper, Root Beer,
Raspberry Tea, Sierra Mist

Hot or Iced Tea 2.75

San Pellegrino 3

Fiji Water 3

Coconut Water 3

Jarritos 2.50

Mandarin, Grapefruit, Jamaica

Guilt Free

Root Cold Press Juice (8oz) 6

Pineapple, Grapefruit, Seasonal Offering

Root Cold Brew Coffee 4

Margarita 7

Ritual Zero Proof Tequila mixed with fresh lime
and DHOS orange liquor.

Paloma 7

Ritual Zero Proof Tequila mixed with grapefruit
soda and a splash of grapefruit bitters.

Cherry Bourbon Cooler 7

Ritual Zero Proof Bourbon mixed with Root Cold
Press cherry-pineapple juice.

Salty Dog 7

DHOS AF Gin mixed with Root Cold Press
grapefruit juice and a splash of grapefruit bitters.

Tom Collins 7

DHOS AF Gin mixed with fresh lemon juice, agave
nectar, and club soda.

NOgroni 8

DHOS AF Gin, DHOS AF Orange liquor, and DHOS
AF Bittersweet liquor.

Cuba Libre-Libre 6

Ronsin na rum mixed with diet cola and a twist of
lime.

Beach Time 7

Ronsin na rum mixed with Root Cold Press
pineapple-ginger juice, mint and lime.

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