



TACO TUESDAYS AT THE TERRACE

Starters

Pork Chile Verde

Hearty pork Chile with potato, hominy and tomatillo. 4/C 6/B

Nachos

Warm corn chips, house pickled jalapeno, sour cream, and two salsas

Chips & Salsa 5

Warm corn chips and fresh tomato salsa

Shrimp Empanada

Traditional shrimp and tomato turnovers

Spicy Potato Empanada

Vegetable and Masa Turnovers with roasted peppers, tomato and potato

Tacos

All tacos served on flour tortillas, served with Spanish Rice and traditional accompaniments

One Taco \$6

Two Taco \$10

Three Taco \$14

Tequila Lime Chicken

Lime and Mezcal marinated chicken breast, char grilled

Turkey Chorizo

House made Mexican style sausage, seasoned with toasted chilies, cinnamon and garlic

Carnitas

Traditional slow roasted pork shoulder

Shredded Guajillo Pork

Shredded pork shoulder slow roasted with Guajillo chilies, garlic and onion until tender, rich earthy flavor.

Citrus Mahi Mahi

Marinade with fresh citrus and annatto, char grilled

Skirt Steak- additional 1.5 per taco

McElhaney's local grass fed, dry aged beef, char grilled

Spicy Pasilla-Wild Mushroom

Wild mushroom blend gently simmered with the woody and dried fruit flavors of the Pasilla dry chili pepper.

Dinner Salads

Latin Caesar \$8

Crisp baby kale, romaine lettuce, fresh lime and sherry vinaigrette, Queso Fresco Cheese, Tortilla croutons.

Garden Taco Salad \$12

Field Greens, quinoa, black beans, pickled jicama, and garden vegetables
Crisp tortilla bowl, choice of dressing.

Add any protein \$8

Skirt Steak \$12