

Mexico

BURRITOS: Rice, pinto beans (prepared with chipotle peppers and olive oil), guacamole, sour cream and fresh salsa in a flour tortilla. We use whole beans (not re-fried) and *no animal fats* for a lighter, fresher taste.

Chicken, Veggie or BBQ Borracho Beef

Regular Size \$4.50

'El Capitan' (Huge) \$6.00

BBQ Borracho Beef \$4.75 Reg./\$6.50 Large

QUESADILLA: Cheese, fresh salsa & sour cream sandwiched between two flour tortillas & baked.

large \$5.50 small \$4.25

add chicken, beef or guacamole \$1.00 ea

MEXICAN TORTILLA SALAD: "Pico de gallo" salsa, chipotle spiced red beans, guacamole, sour cream & tortilla chips. \$5.75

CHIPS & SALSA: Fresh salsa & fresh-fried tortilla chips. \$3.00

RICE AND BEANS: A delicious meal! We use whole red (pinto) beans prepared with chipotle peppers & olive oil. \$3.25

Add sour cream, cheese or salsa \$0.50 ea

Add chicken, BBQ Borracho Beef or Guacamole \$1 ea

CHIMICHANGA: Chipotle-spiced potatoes, peppers & onions, salsa & sour cream wrapped in a tortilla & baked. (chicken or beef) \$3.00

THREE CHEESE ENCHILADAS

Two black bean burritos smothered in enchilada sauce and topped with melted cheeses. \$6.50

TACO PLATTER

Three hard or soft tacos (beef or veggie) with chips. \$5.50 or \$2.25 ea

From the Garden

GREEK TWIST SALAD: spring mix, red onion, feta cheese, olives, tomato & mushroom with balsamic vinaigrette. lg. \$6.00 sm. \$4.50 (w/chicken \$5.75 / \$6.75)

GARDEN GREEN SALAD: spring mix, onion, tomato, mushroom, bell peppers & sprouts with balsamic vinaigrette. lg. \$6.00 sm. \$4.50 (w/chicken \$5.75 / \$6.75)

MEXICAN BLACK BEAN SALAD: diced bell peppers & red onions with citrus-spiced black beans. Served on a bed of greens and tortilla chips with tomato-lime-citrus vinaigrette. \$6.75

SPICED CHICKEN WRAP: spring mix, sprouts, bell peppers & ranch wrapped in a spinach tortilla. \$5.75

JOLLY GREEN WRAP: our Greek Twist Salad with hummus smear and balsamic vinaigrette in a spinach wrap. \$5.75

Thailand

CHICKEN CURRY: The distinct taste of Southeast Asia – sliced chicken breast, fresh vegetables and a special blend of spices simmered in a fiery coconut milk & red curry sauce, but not too hot \$6.75

Middle East

FALAFEL: A traditional Israeli snack of spiced vegetable croquettes, deep fried and stuffed in pita bread with fresh tomatoes & cucumbers, topped with tahini sauce. \$4.75 w/hummus \$5.25

HUMMUS PLATTER: A creamy dip consisting of ground chick peas, garlic and spices. Served as a meal with two quartered pieces of pita bread. \$5.25

MEDITERRANEAN PITA: A combination of marinated tomatoes & cucumbers with hummus, rolled in a warm pita. \$4.75

House Specialties

House Special...by popular demand!

CREAM OF CHICKEN SOUP: with garlic and potato. 'The Chronic'. . . \$3.25

TWICE-BAKED POTATO: made from scratch, with a touch of fresh butter, sour cream, salt & pepper. \$2.00

JAMBALAYA: Chicken & sausage, tomatoes, okra, bell peppers, cayenne pepper & onions cooked with rice & spices. 'When the taste changes with every bite and the last bite is as good as the first, that's CAJUN!' \$6.75

THE DOUGH-BOY

Our own Creation!

Sauteed chicken breast diced & spiced, blended with cheeses and scallions and baked in fresh pizza dough until golden brown. \$3.00

BLACK BEAN MINI VEGGIE BURRITOS

"Dirty rice", black beans, cajun salsa & cheese. \$3.00

We Do Great Soups and Specials!

Please Ask Your Server

PIZZA

		ea topping
Reg Slice	\$1.75	—
Small (12"/6 cut)	\$7.25	0.75
Med (16"/8 cut)	\$9.75	1.00
Large (18"/8 cut)	\$11.50	1.25

Toppings: pepperoni, onions, mushrooms, jalapenos, green peppers, sausage, black olives & fresh garlic

DRINKS

Soda, Juices (12 oz)	\$1.00
Bottled Water (16 oz)	\$1.50
Iced Tea, OJ, etc (16 oz)	\$1.50

All Prices Include Tax