

# C I N C O D E M A Y O

## APPETIZERS

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<b>ELOTE</b>	12.00
Fresh grilled corn with lime juice aioli, cotija cheese, cilantro, and smoked tajin.	
<b>GUACAMOLE</b>	11.00
Two avocados, diced red onions, serrano peppers, lime juice, sea salt, cilantro and served with tostadas.	
<b>TAQUITOS (4)</b>	12.00
Chicken or potato. Shredded lettuce, queso fresco, sour cream, and salsa verde.	

## ENTREES

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<b>CARNE ASADA</b>	25.00
Grilled flank steak marinated in orange and lime juice, chiles, served with Mexican onions, roasted jalapenos, queso fresco. Served with a side of rice and beans and your choice of corn or flour tortillas.	
<b>CHILE RELLENO</b>	20.00
roasted poblano peppers stuffed with cheese, dipped in a fluffy egg batter and fried. Served with a side of rice and beans.	
<b>ZUCCHINI TACOS</b>	16.00
Sauteed zucchini, onions, tomatoes, jalapenos topped with goat cheese.	
<b>CHICKEN STREET TACOS</b>	16.00
Three soft corn tortillas stuffed with grilled marinated chicken with pico de gallo, melted pepper jack cheese and pickled onions.	
<b>SEAFOOD ENCHILADA</b>	22.00
Lobster, shrimp, crab topped with tomatillo, salsa, queso fresco, lettuce, pickled onions, with poblano sauce and drizzled with sour cream.	
<b>CHIMICHANGA</b>	17.00
Chicken or beef. Flour tortilla stuffed with cream cheese, refried beans. Smothered with red and green sauce and topped with cheese. Garnished with lettuce, pickled onions, and sour cream	

## DESSERT

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<b>DULCE DE LECHE CHEESECAKE</b>	12.00
Topped with fresh berries.	
<b>KEY LIME PIE</b>	12.00
Creamy and tart pie.	

## DRINKS

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<b>PRICKLY PEAR MARGARITA</b>	15.00
<b>RASPBERRY MARGARITA</b>	12.00