



LUNCH MENU

STARTERS

Chef's Empanadas ~ Shrimp, onion, bell pepper, pico de gallo, mozzarella cheese **\$12**

Fried Shrimp & Calamari ~ Served with sweet spicy sauce **\$12**

Guacamole & Chips ~ Mexican style with tomato, onion, jalapeño, cilantro, feta cheese **\$12**

***Fish or Shrimp Tacos** ~ Served sautéed, pico de gallo, lettuce and spicy sauce **\$12**

SALADS

Caesar Salad ~ Parmesan cheese, chopped egg, croutons, white anchovies (optional) **\$10**

Mixed Green Salad ~ Strawberries, apples, pecans, blue cheese and grape vinaigrette **\$10**

RAW AND SUSHI

***Mahi Mahi Ceviche** ~ Onion, jalapeño, tomato, cilantro, and corn chips **\$16**

***Smoked Salmon Sashimi** ~ Seaweed, avocado, cucumber, jalapeño and sesame sauce **\$16**

***Tuna Poki** ~ Mango, cucumber, bell pepper, kaiware, sesame seeds and poki sauce **\$16**

***Spicy Salmon Roll** ~ Avocado, cucumber, kaiware, peanut and scallions **\$16**

***Spicy Tuna Roll** ~ Cucumber, avocado, mango, sweet soy sauce and scallions **\$16**

Spider Roll ~ Soft shell crab, cucumber, mango, avocado, kaiware and sesame seeds **\$16**

***Hamachi Volcano Roll** ~ Crab, avocado, cucumber jalapeño, tobiko, kaiware **\$16**

***Salmon Volcano Roll** ~ Cucumber, tobiko, wasabi sauce, red chili sauce **\$16**

***Shrimp & Fish Tiradito** ~ Sliced onion, jalapeño, cilantro, cucumber and oregano **\$16**

***Oysters on the Half Shell** ~ Horseradish and pico de gallo sauce **\$16**

(*) These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the risk of foodborne illness especially if you have certain medical conditions.

NOTE: No split items.

20% gratuity on parties of 6 or more.



DESSERTS

- Flourless Chocolate Cake** ~ Served with fresh berries and white chocolate sauce **\$8**
House Made Pecan Pie ~ Served with fresh berries, chocolate sauce and ice cream **\$8**

RED WINES

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| A by Bcacia Pinot Noir \$7/\$26 | Terrazas del Plata Malbec \$8/\$30 |
| Smoke Tree Pinot Noir \$48 | Termes 2013 Spain Tempranillo \$60 |
| Bonterra Merlot \$8/\$30 | Rosemblum Zinfandel \$8/\$30 |
| Newton Cabernet Sauvignon \$56 | |

WHITE WINES

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| Lapostolle Sauvignon Blanc \$8/\$30 | Smoke Tree Chardonnay \$40 |
| Cloudy Bay Sauvignon Blanc \$48 | Le Rime Toscana Pinot Grigio \$8/\$30 |
| Bonterra Chardonnay \$8/\$30 | Chandon Rose \$12 |

DOMESTIC BEER

- Corona **\$5**
Negra Modelo **\$5**
Coors **\$4**
Coors Light **\$4**

LOCAL BEER

- Ska Brewing Pinstripe Red Ale **\$4**
Ska Brewing True Blonde Ale **\$4**
Ska Brewing Modus Hoperandi IPA **\$4**

SODA

- Mexican Coke **\$3**
Diet Coke **\$3**
Sprite **\$3**
Ginger Beer **\$3**

Chuy's Cocktail ~ \$10 / \$5 (virgin)