

# SPECIALS



Do you think the Redskins will get a  
"Participation Award" this year for being in the  
NFL?

## Soup:

Chicken Tortilla Soup w/ Chorizo Sausage \$6.25

Blackened Chicken Noodle \$5.99

## Apps:

Fried Calamari soaked in Cholula dredged in seasoned cornmeal w/ jalapenos deep fried and served w/ chipotle aioli \$7.95

BBQ Pork Polenta pulled pork topped w/ mango bbq and smoked gouda served over cheesy chipotle polenta \$8.95

Grilled Chicken Chimichurri Wrappetizer grilled chicken, wild greens, roasted corn, black beans, fried tortillas, monterey jack, and chimichurri sauce wrapped in a chili tortilla \$9.50

## Quesadillas:

Blackened Shrimp Black Bean Quesadilla blackened shrimp, black beans, roasted peppers, monterey jack, cheddar, and goat cheese baked golden in flour tortillas \$14.25

Black and Blue Quesadilla blackened beef, crumbled blue cheese, diced tomato, caramelized onion, monterey jack and cheddar baked golden in flour tortillas \$13.25

Shrimp Artichoke Sundried Tomato Quesadilla jumbo shrimp, artichoke quarters, sundried tomato, smoked gouda, cheddar, and monterey jack baked golden in flour tortillas \$14.25

## Mains:

Shepherd's Pie chorizo sausage, yellow onion, carrots, and green peas simmered in a chipotle red wine gravy topped w/ whipped red skin potatoes and monterey jack baked golden \$14.95

BBQ Beef Brisket Enchilada slow cooked beef brisket rolled in fresh corn tortillas w/ smoked gouda topped w/ mango habanero bbq and monterey jack served w/ green rice and black beans \$14.95

Creole Burrito chicken, shrimp, chorizo, red onion, diced tomato, and smoked gouda rolled in a chili tortilla served over apple wood smoked bacon black bean risotto topped w/ creole con queso \$16.95

Santa Fe Chicken boneless breast of chicken cajun panko encrusted stuffed w/ chorizo and smoked gouda served over dijon habanero cream w/ whipped red skin potatoes and sugar snap peas \$14.99

Buffalo Chicken Burrito boneless chicken breast simmered in mama's hot sauce rolled in a chili tortilla w/ smoked gouda served over homemade jalapeno mac and cheese topped w/ chili conqueso \$15.95

## Tacos:

BBQ Beef Brisket Taco slow cooked sliced and served in a flour tortilla w/ mango habanero bbq, smoked gouda, and cucumber slaw served w/ green rice and black beans \$13.95

Blackened Mahi Taco mahi filet dredged in cajun seasoning pan seared and served in a flour tortilla w/ chipotle aioli, lettuce, tomato, smoked gouda, and jalapeno bacon w/ green rice and black beans \$13.95

Fried Tortilla Crusted Tilapia Taco tilapia filet dredged in tortillas deep fried served in a flour tortilla w/ roasted garlic aioli, southwestern slaw, and smoked gouda w/ green rice and black beans \$11.95

## Homemade Desserts:

Berger Cookie Cheesecake \$5.99

Chocolate Caramel Bread Pudding \$5.99

*Buy two fajitas and get a complementary pitcher  
of Margaritas, Sangria, or Soda - Mondays and  
Tuesdays all day and night!!!*

**COME AND CHECK US OUT FOR SUNDAY  
BRUNCH STARTING AT 9AM!**