

# SPECIALS



Check out our catering menu for your next office event... taco bars, fajita bars, nacho platters

## **Soup:**

Southwestern Crab topped w/ Fried Tortillas \$6.99

## **Apps:**

Sticky Shrimp Skewers jumbo shrimp wrapped in bacon glazed w/ mama's Guinness jerk bbq sauce baked sticky and served over cajun rice \$8.99

Poblano Lime Salad mixed greens tossed in a goat cheese poblano lime dressing w/ roasted corn, black beans, red onion, and grape tomatoes topped w/ shredded parmesan and fried tortillas \$9.99

Sliders bite sized burgers seasoned and topped w/ housemade chipotle steak sauce and caramelized onion served on potato rolls w/ avocado cream \$7.99

Chipotle Lime Wings 10 wings fried and tossed in a honey chipotle lime sauce baked sticky and served w/ honey jalapeno dip \$11.99

## **Quesadillas:**

Shrimp Artichoke Sundried Quesadilla jumbo shrimp, artichokes, sundried tomato, smoked gouda, cheddar, and monterey jack baked golden in flour tortillas \$14.99

Black and Blue Quesadilla blackened skirt steak, diced tomato, caramelized onion, crumbled blue cheese, cheddar, and monterey jack baked golden in flour tortillas \$13.99

BBQ Chicken Quesadilla boneless chicken breast simmered in mama's bbq pulled and baked in flour tortillas w/ chopped bacon, caramelized onion, smoked gouda, cheddar, and monterey jack \$13.99

Blackened Shrimp Spinach and Goat Cheese Quesadilla blackened shrimp, baby spinach, roasted peppers, goat cheese, monterey jack and cheddar baked golden in flour tortillas \$14.99

## **Mairs:**

Thai Chicken Fajitas marinated chicken breast grilled and served atop carrots, red onion, red and yellow peppers sautéed in a thai chipotle peanut sauce served w/ cucumber slaw, smoked gouda, cilantro sour cream, green rice, black beans, and fresh corn tortillas \$16.99

Iambalaya Burrito shrimp, chicken, chorizo sausage, diced tomato, red onion, and smoked gouda rolled in a chili tortilla served over cajun rice topped w/ chili conqueso \$16.99

Santa Fe Chicken boneless breast of chicken cajun panko encrusted stuffed with chorizo and smoked gouda served over creole conqueso w/ whipped red skin potatoes and vegetable \$15.99

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 \$16.99

## **Tacos:**

Blackened Salmon Taco salmon dredged in cajun seasoning pan seared and served in a flour tortilla w/ chipotle aioli, smoked gouda, and southwestern slaw w/ green rice and black beans \$12.99

Big Fat Bacon Cheeseburger Taco 10oz of ground beef seasoned, sautéed, and served in a large flour tortilla w/ bacon, shredded cheddar, avocado cream, diced tomato, and wild greens served w/ green rice and black beans \$12.99

## **Truck Tacos:**

Jerk Tuna "Truck" Taco walker wood jerk marinated tuna skewered w/ red onion and peppers grilled and served in fresh corn tortillas w/ pineapple salsa and smoked gouda w/ green rice and black beans \$13.99

Thai Chicken "Truck" Tacos marinated chicken grilled and served in fresh corn tortillas w/ chipotle thai peanut sauce, fresh cucumber slaw, chimi churri sauce, and smoked gouda w/ green rice and black beans \$13.99

BBQ Shrimp "Truck" Tacos shrimp wrapped in bacon glazed w/ mango habanero bbq served in fresh corn tortillas w/ smoked gouda and cucumber slaw w/ green rice and black beans \$13.99

## **Homemade Desserts:**

Black Bottom New York Cheesecake \$5.99

Buy two fajitas and get a complementary pitcher of Margaritas, Sangria, or Soda  
Mondays and Tuesdays all day and night (dine in only)!!!

**COME CHECK US OUT FOR BRUNCH...EVERY  
SUNDAY 9AM**