STEP 1

BURRITOS

Made with your choice of meat, wrapped in a Locally sourced flour tortilla.

TACOS

Fresh corn tortillas, stuffed with your choice of meat and fresh salsa (vegetarian option available)

BOWLS

Steamed cilantro/lime white rice or brown rice, topped with vour choice of meat and fresh salsa

SALADS

Served on a bed of crisp lettuce with your choice of meat or beans (black, pinto or refried) and fresh salsa

STEP 2 PICK YOUR STYLE PICK YOUR PROTEIN PICK YOUR SALSA

GRILLED CHICKEN

100% breast meat, marinated and grilled daily

\$6.49

CARNE ASADA

Sirloin beef, marinated with citrus juice, soy sauce and spices

CARNITAS

\$6.79 Natural Domestic pork seasoned and slow roasted

VEGETARIAN

\$6.29 ALL California fresh produce grilled fajita style

MAKE YOUR BURRITO FATTY STYLE!

Double meat, Double Cheese, Double Beans and/or Double Rice

ADD \$3.99

STEP 3

PICO DE GALLO

Prepared Daily fresh chopped Roma tomatoes, yellow onions, Serrano chiles and fresh cilantro

TOMATILLO VERDE SAUCE

Fresh green salsa, slow cooked for tangy citrus flavor MEDIUM

MOLCAJETE

Slow kettle cooked roasted Roma tomatoes, Jalapeños and green chiles with cumin and garlic MEDIUM

CHILE DE ARBOL

Fire charred chipotle and Arbol chiles with garlic SPICY HOT

STEP 4 PICK YOUR SIDES

CHIPS & GUACAMOLE \$3.49

Crisp corn tortilla with freshly made guacamole

CHIPS & SALSA

\$2.49 Crisp corn tortilla with freshly made salsa

FRESH GUACAMOLE \$1.89

Prepared daily with California Avocados, fresh cilantro, yellow onions and Serrano chiles

AGUAS FRESCAS

\$2.89 Fresh Seasonal fruit infused beverages

FOUNTAIN DRINKS \$1.89-\$2.49

Choice of Coca Cola products

