

APPETIZERS

(ARE BIG AND DESIGNED TO SHARE . . . GO FOR IT!)

* Fresh Shrimp Ceviche (summer only)

Shrimp marinated in fresh lime juice & tossed with jalapeños, onions, tomatoes & cucumbers.

DELICIOUS!!! Served 2 ways:

Big Bowl topped with avocado and lime with chips

11.95

Combo with guacamole, salsa and chips

15.95

* Seared Ahi Tuna

A delicious portion served cold on a bed of lettuce, red onion and creamy horseradish sauce

14.95

Smoked Trout Filet

Naturally smoked with a mix of fruitwoods by Ducktrap River Fish Farms.

Served cold just like the Seared Ahi, but with capers.

14.95

Chicken and v Vegetarian Chorizo Flautas

Chicken flautas are mixed with green chiles, spices and a blend of cheeses; Veggie flautas are packed with vegetarian chorizo and a little cheese. Both are rolled in corn tortillas, fried and served with an avocado, sour cream and pickled jalapeño sauce.

10.50

v Fresh Guacamole, Homemade Chips & Fresh Salsa

10.00

v Nachos

A blend of melted Monterey Jack and Cheddar cheese with our fresh house salsa.

Add: v Vegetarian Chorizo (Mexican Sausage) 2.00

v Guacamole 3.00

THE WORKS (Highly Recommended) 5.00

10.50

Buffalo Style Chicken Wings

With bleu cheese dressing.

9.95

v Big Basket of Fried Onion Rings

8.95

SOUPS AND SALADS

Homemade Soup of the Day

Organic when possible. Served with a multi grain dinner roll.

Why not add a house salad for 5.45?

6.50

v House Salad with Organic Greens

Romaine, mixed organic greens, red cabbage, carrots and cucumbers.

Served with our house vinaigrette (lemon juice, garlic, rice vinegar and a light olive blend).

5.95

v Build Your Own Salad

A big one! Comes with avocado slices, gorgonzola and a blend of romaine, mixed organic greens, carrots, heirloom cherry tomatoes and cucumbers. Our house vinaigrette (fresh lemon juice, rice vinegar, garlic and a light olive blend) served on the side.

Delicious as is, or add:

• Crispy Bacon 3.00

• Naturally Raised Chicken Breast 5.00

• Fresh Tilapia Fish Filet 6.00

• Blackened Tilapia 7.00

• Smoked Trout Filet 8.00

• *Seared Ahi 8.00

12.95

Baby Kale Chicken Salad

A boneless chicken breast marinated in light teriyaki, seved on baby kale tossed with a touch of honey mustard, heirloom cherry tomatoes, red onion, with a side of avocado and refreshing fruit garnish.

15.95

* Southwestern Ahi Salad

This is a great new salad! A mix of organic greens, carrots, purple cabbage, cherry tomatoes, scallions, poblano and red peppers tossed with a chipotle ranch dressing. Topped with avocado and our delicious chilled seared ahi and tortilla strips.

19.95

We reserve the right to add 20% gratuity on parties of 6 or more

SORRY, NO CREDIT CARDS

ATM IS LOCATED IN THE BACK OF THE RESTAURANT

ALL ITEMS WITH A "V" ARE VEGETARIAN

* These menu items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness.