

# STARTERS

<b>Housemade Salsa Trio</b>	3
<b>Fresh Guacamole &amp; Chips</b>	5
<b>Queso Blanco &amp; Chips</b>	<b>Personal</b> 3 <sup>50</sup>
	<b>For the Table</b> 7
<b>Loaded Queso Blanco &amp; Chips</b>	8 <sup>75</sup>
With guajillo-braised pork and organic black beans; topped with queso fresco, diced tomatoes, jalapeños, and cilantro	

# BURRITOS

**Choice of Chicken Breast or Tofu Sub Steak +2**

<b>Fiesta</b>	9 <sup>25</sup>
Mexican rice, black beans, cheese, guacamole, sour cream, salsa verde; organic flour tortilla	
<b>Sharky's</b>	8 <sup>75</sup>
Mexican rice, black beans, salsa verde; organic flour tortilla	
<b>Santa Fe</b>	8 <sup>75</sup>
Cheese, guacamole, pico de gallo; organic flour tortilla	

<b>Chipotle-Braised Chicken Tinga</b> <b>NEW</b>	8 <sup>50</sup>
Chipotle-braised chicken thighs, Mexican rice, black beans, avocado salsa, chipotle citrus slaw; organic flour tortilla	
<b>Wild Alaska Salmon</b>	10 <sup>50</sup>
Grilled wild Alaska salmon, nori seaweed, brown rice, avocado, cucumber, cabbage blend, chili sesame aioli; organic whole wheat tortilla	
<b>Grilled Wild Fish, or Shrimp</b>	10 <sup>50</sup>
Cabbage blend, jalapeno tartar sauce, cheese, Mexican rice, black beans, pico de gallo; organic flour tortilla	

<b>Baja-Style Wild Fish, or Shrimp</b>	10 <sup>50</sup>
Seasoned batter, cabbage blend, jalapeno tartar sauce, chipotle crema, cheese, Mexican rice, black beans, pico de gallo; organic flour tortilla	
<b>Tofu &amp; Veggie</b> <b>VG</b>	8 <sup>50</sup>
Organic tofu, brown rice, pinto beans, grilled veggies, salsa verde; organic whole wheat tortilla	

<b>Bean &amp; Cheese</b> <b>V</b>	5 <sup>75</sup>
Pinto beans and cheese; organic flour tortilla	<b>Chicken / Tofu</b> 8 <sup>25</sup>
	<b>Steak</b> 10 <sup>25</sup>

# TACOS

**Mix-n-match**

**Add Rice & Beans 2<sup>75</sup>**

<b>Chipotle-Braised Chicken Tinga</b>	3 <sup>50</sup>
Slow cooked chicken thighs, Sharky's sauce, pickled red onions, cheese, cilantro; non-GMO corn tortilla	
<b>Guajillo-Braised Pork</b>	3 <sup>50</sup>
Arbol salsa, fresh avocado, cheese, onions & cilantro, cotija cheese; non-GMO corn tortilla	

<b>Angus Steak &amp; Roasted Mushroom</b>	4 <sup>50</sup>
Rajas, avocado salsa, cheese; organic flour tortilla	
<b>Roasted Cauliflower &amp; Mushroom</b> <b>VG</b>	3 <sup>50</sup>
"Chorizo-spiced" cauliflower & mushrooms, mashed organic yams, sautéed spinach, arbol salsa, pepitas; organic flour tortilla	

<b>California Grilled Chicken</b>	3 <sup>50</sup>
Lettuce, tomatoes, cheese, salsa verde; organic flour tortilla	
<b>Original Grilled Chicken / Steak</b>	3 <sup>25</sup> / 4 <sup>25</sup>
Salsa verde; onions & cilantro; non-GMO corn tortilla	

<b>Grilled Wild Fish, or Shrimp</b>	4
Cabbage blend, jalapeno tartar sauce, pickled red onions, pico de gallo, cilantro; Non-GMO corn tortilla	
<b>Baja-Style Wild Fish, or Shrimp</b>	4
Seasoned batter, cabbage blend, jalapeno tartar sauce, chipotle crema, cilantro; organic flour tortilla	

# BOWLS

<b>Guajillo-Braised Pork &amp; Quinoa Bowl</b> <b>NEW</b>	11
Organic quinoa with veggies, black beans, fresh avocado, pickled red onions, arbol salsa; topped with chopped cilantro, pepitas, and queso fresco	
<b>Organic Roasted Vegetable Bowl</b> <b>VG</b>	10 <sup>75</sup>
Roasted organic carrots, beets, yams, brussels sprouts, cauliflower, red onions, and walnut-cilantro pesto; served atop organic spinach, quinoa, black beans, and brown rice (vegetables may vary by season)	<b>Chicken / Tofu</b> 13 <sup>75</sup>
	<b>Steak / Salmon</b> 14 <sup>75</sup>

<b>Chicken and Steamed Veggie Bowl</b>	9 <sup>50</sup>
Sliced grilled chicken, steamed veggies and spinach over brown rice and black beans; topped with pico de gallo and fresh avocado	
<b>Fajita Bowl</b>	9 <sup>50</sup>
Grilled chicken and veggies, Mexican rice, black beans, guacamole, sour cream, pico de gallo; organic flour tortillas	<b>Steak / Salmon</b> 11 <sup>50</sup>

# POWER PLATES®

**Fresh Grilled Served with 2 sides**

	HALF	FULL
<b>Chicken Breast</b>	8 <sup>50</sup>	12 <sup>50</sup>
<b>Angus Steak</b>	10 <sup>50</sup>	16 <sup>75</sup>
<b>Wild Alaska Salmon</b>	10 <sup>50</sup>	15 <sup>50</sup>
<b>Shrimp</b>	11 <sup>50</sup>	16 <sup>75</sup>
<b>Organic Tofu</b>	7 <sup>50</sup>	10 <sup>50</sup>

## SIDES

Organic Mexican or Brown Rice	Steamed or Grilled Veggies
Organic Black or Pinto Beans	Steamed Broccoli
1/2 & 1/2 (Rice & Beans)	Organic Quinoa and Vegetables
Organic Roasted Vegetables	Mashed Organic Yams
with walnut-cilantro pesto	
	<b>\$3 each</b>

# FLATBREADS

<b>Chicken Tostada Flatbread</b>	11 <sup>50</sup>
Organic greens blend, brown rice, black beans, steamed veggies, pico de gallo, avocado, lemon vinaigrette; organic whole wheat tortilla crust	
<b>BBQ Chicken</b>	10 <sup>50</sup>
Chipotle BBQ sauce, cheese, tomatoes, cilantro, red onions, green onions; chipotle tortilla crust	

# KIDS 10 & UNDER

<b>Power Plate</b> ®	5 <sup>50</sup>
Chicken, Tofu or Salmon + 2 sides: rice, beans, broccoli, yams, grilled veggies	
<b>Cheese Quesadilla</b> <b>V</b>	5 <sup>50</sup>
Mexican rice, black beans; organic flour tortilla	
<b>Bean &amp; Cheese Burrito</b> <b>V</b>	5 <sup>50</sup>
Pinto beans, cheese; organic flour tortilla	
<b>Chicken &amp; Cheese Roll-up</b> Organic flour tortilla	5
<b>Nachos</b> <b>V</b> Cheese and black beans	5 <sup>50</sup>

**Organic Milk • Organic Honest Kids Drink • Kid's Soda 1<sup>50</sup>**

# SALADS

**Chicken / Tofu +3**

**Steak / Shrimp / Wild Alaska Salmon +4**

<b>Sharky's Chicken</b>	10 <sup>50</sup>
Organic greens blend, chicken, cabbage blend, sweet peppers, cucumber, carrots, toasted almonds and sesame seeds, cilantro, green onions; sesame lime dressing	
<b>Avocado Quinoa</b> <b>VG</b>	11 <sup>50</sup>
Organic greens blend, cabbage blend, quinoa, jicama, cucumber, sweet peppers, green onions, cilantro, avocado vinaigrette; topped with avocado slices	

<b>Caesar Salad</b>	8 <sup>50</sup>
Romaine lettuce, roasted peppers, pepitas, chile croutons, tortilla strips, tomatoes, cotija cheese, poblano-Caesar dressing	

<b>Tostada Salad</b>	8 <sup>50</sup>
Romaine lettuce, grilled veggies, Mexican rice, black beans, carrots, tomatoes, cheese, guacamole, sour cream, pico de gallo	

# CLASSICS

<b>Nachos</b>	8 <sup>75</sup> / <b>Chicken</b> 11 <sup>75</sup> / <b>Steak</b> 13 <sup>75</sup>
<b>Nachos Grande</b>	10 <sup>75</sup> / <b>Chicken</b> 15 <sup>75</sup> / <b>Steak</b> 18 <sup>75</sup>
Black beans, cheese, pico de gallo, jalapeños, sour cream, guacamole	
<b>Ranchero Pork Nachos</b> <b>NEW</b>	11
Housemade chips tossed with guajillo-braised pork, ranchero sauce, and cheese; topped with guacamole, queso fresco, cilantro, and chipotle crema	
<b>Chicken Taquitos</b>	8 <sup>75</sup>
Guacamole, pico de gallo, sour cream, Mexican rice, pinto beans	
<b>Quesadilla</b>	6 <sup>75</sup> / <b>Chicken</b> 9 <sup>75</sup> / <b>Steak</b> 10 <sup>75</sup>

<b>Spinach, Mushroom, &amp; Cauliflower Quesadilla</b> <b>V</b> <b>NEW</b>	10
Toasted flour tortilla filled with "chorizo-spiced" organic cauliflower, fresh organic spinach, mushrooms, and cheese; served with pickled onions, arbol salsa, sour cream, and sliced jalapeños	

<b>Chicken Enchilada Verde</b>	9 <sup>50</sup>
Tomatillo cheese sauce, cheese, onions & cilantro, cabbage blend, sour cream, pico de gallo, Mexican rice, pinto beans	

<b>Chicken Tortilla Soup</b>	6
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REFER TO ALLERGEN LIST FOR SPECIFIC ALLERGIES. A LIST OF GLUTEN-FREE OPTIONS IS AVAILABLE. Consuming raw or undercooked meats may increase your risk of foodborne illness.