

Friday, August 6, 2010

### Specials

- Ceviche**-- tilapia and crab, served with chips and avocado salsa \$10  
**Crab stuffed Avocado** - topped with melted manchego cheese, served with chips and pico de gallo \$10  
**Pork Enchiladas**~ spinach, peppers, mushrooms, melted cheese, served with rice, beans, salad and plantains \$10  
**Steak or Chicken Chimichanga** - with peppers, spinach, and portabello inside. Served with rice, beans, salad, plantains \$10  
**Monte Verde** - Spanish crepe with roasted eggplant, peppers, goat cheese, zucchini, tomato, served with yucca, beans and salad \$10  
**Chicken y Crab Quesadilla** - spinach, portabello, peppers and manchego cheese served with yucca mojo, beans and salad \$10  
**Whole red Snapper**- Whole fish fried and served with yucca, salad, beans, and plantains \$12  
**Tripleta**~ servings of grilled shrimp, chicken and steak. Served with rice, beans and salad. A favorite from the dinner menu \$14  
**Pork Molcajete** ~ pork shank and vegetables served in lava rock bowl, with tortillas, rice, beans and salsa \$14

### Breakfast

#### ~ House Latin-Fare Dishes ~

All plates come with wood-fire organic tortilla

- Huevos Rancheros** two eggs, grilled flank steak, beans, grits, avocado, pico 10  
**Pollo** two eggs, chicken, beans, grits, pico de gallo, tomatilla sauce, tamale 10  
**Del Mar** two eggs, fish of the day, beans, ranchera, avocado, grits, dill-crema sauce 10  
**Sano** two eggs, veggie sausage, beans, grits, goat cheese, avocado, fruit chutney 10

#### ~ Tortilla Dish ~

Comes with organic flour tortilla

- Tortilla Dish** Two eggs, grits, fruit chutney, avocado, pico de gallo 7  
**House-made Chorizo** eggs, grits, chutney, avocado, pico de gallo 8  
**House-cured Bacon** eggs, grits, chutney, avocado, pico de gallo 8  
**Tofu & Sautéed Vegetables** two eggs, grits, fruit chutney, avocado, pico de gallo 8  
**Cured Ham** two eggs, grits, chutney, avocado, pico de gallo 8  
**House Smoked Salmon** two eggs, grits, chutney, avocado, pico de gallo 8  
**Grilled Shrimp** two eggs, grits, chutney, avocado, pico de gallo, organic tortilla 9

#### ~ Cheesy Pancakes ~

- Cheesys** two, two eggs, fruit chutney, 7  
**Chorizo**, eggs, house-made chorizo, chutney, 8  
**Bacon**, eggs, house cured bacon, chutney, 8  
**Veggie Sausage**, two eggs, house made veggie sausage, fruit chutney 8  
**Cured Ham** cheesy pancakes, eggs, cured ham, fruit chutney, 8  
**House Smoked Salmon** cheesy pancakes, eggs, salmon, fruit chutney, 8  
**Grilled Shrimp** cheesy pancakes, eggs, shrimp, fruit chutney, 9  
**Ultimate bacon, smoked salmon, house made chorizo** two eggs, chutney 11

#### ~ House Scrambles ~

Served with a traditional house-made Latin corn patty (arepas)

- Scramble** two eggs, side of fruit chutney, avocado, pico de gallo 7  
**Chorizo** two eggs, house-made chorizo, chutney, avocado, pico de gallo 8  
**Bacon** two eggs, cured bacon, fruit chutney, avocado, pico de gallo 8  
**Tofu** grilled vegetable, fruit chutney, avocado, pico de gallo 8  
**Veggie Sausage** two eggs, vegetarian sausage, chutney, avocado, pico de gallo 8  
**Cured Ham** two eggs, ham, fruit chutney, avocado, pico de gallo 8  
**House Smoked Salmon** two eggs, fruit chutney, avocado, pico de gallo 8  
**Gulf Shrimp** egg and cheese, gulf shrimp, fruit chutney, avocado, pico de gallo 9  
**Perico** two eggs cheese, onion, tomato, cilantro, peppers, fruit chutney, avocado 8

#### ~ Omelets ~

Made with three organic eggs over a wood-fired tortilla

- Basica** plain omelet, grits, guacamole, pico de gallo, fruit chutney 7  
**Con Queso** cheese omelet, grits, guacamole, pico de gallo, fruit chutney 8  
**Western** pepper, onion, cheese omelet, guacamole, pico de gallo, fruit chutney 8

#### Add your choice of meats:

- Chorizo or bacon or veggie sausage or ham 1  
Grilled shrimp 2

#### ~ Simple Burrito Roll ~

- Wood-fired, organic tortilla rolled with scrambled eggs, beans, grits 5  
Add Chorizo or our House Bacon 1

### Lunch

#### ~ Tapas ~

- Fried Plantains** served with crema and mojo sauce 7  
**Latin Nachos** chicken, black beans, goat cheese, salsa, avocado, ranchero sauce, topped with one fried egg 8  
**Chips and Two Salsas** 6  
**Argentinian Beef Empanadas** with guacamole and pico 7

#### ~ Insalada ~

- Simple** hard greens, avocado, tomato, two fried eggs 7  
Add Chicken, Flank Steak or Fresh Salmon for \$3

#### ~ Spanish Crepes ~

Served with sweet mashed potatoes, black beans, greens & fresh salsa of the day

- Cuban** ham, pork, mortadella, tomato, pickle, cheese, mustard 10  
**BBQ Portabella** spinach, peppers, avocado, chipotle mayo, cheese 9  
**Chipotle** chicken, bacon, tomato, onion, cheese, avocado, tomatillo 10  
**Havana Flank Steak** plantain, onion, cheese, spinach, romesco sauce 10  
**Fresh Grilled Tilapia** wild mushrooms, cheese, peppers, avocado sauce 11

#### ~ Popusas ~

Central American corn cakes

- Two Flank Steak Popusas** black beans, greens, tomatillo, chipotle sauce 10  
**Two Chicken Popusas** black beans, cabbage, radish, curry sauce 10  
**Two Roasted Pork Popusas** black beans, grilled vegetables, hard greens 10  
**Two Fresh Tilapia Popusas** black beans, avocado, tomato caper salsa 11

#### ~ Chile Relleno ~

Anaheim Peppers stuffed with spinach, manchego cheese, and goat cheese

- Chile Relleno with Pork** black beans, rice, pineapple curry 10  
**Chile Relleno with Chicken** avocado, black beans, chipotle sauce 10  
**Chile Relleno with Tofu** black beans, rice, mushroom, garlic 10  
**Chile Relleno with Portabella** black beans, rice, avocado, tomato 10

#### ~ Fajitas a la Plancha ~

Served on a traditional hot, flat grill with corn tortillas, rice, beans, Honduran cheese, tomatillo-avocado sauce & pico de gallo

- Steak** mushroom, onion, cilantro 13  
**Chicken Breast** chorizo, onion, peppers 12  
**Tofu & Portabella** onion, pepper, spinach 11  
**Salmon** spinach, onion, vegetables 14

#### ~ Summer Tacos Latinos ~

Large organic flour tortilla, melted cheese, seasonal vegetables, pico de gallo, mixed greens and ranchero sauce served with rice and beans

- Tofu & Vegetables** 9  
**Grilled Peppercorn Steak** 9  
**Grilled Chipotle Chicken** 9  
**Coffee Roasted Pork** 10  
**Grilled Tilapia** 11

#### ~ Latin Burritos ~

All burritos come with rice, beans, Manchego cheese, salad, chips & salsa

- Simple Burrito** Manchego cheese, rice & beans 8  
**Slow Roasted Pork** chipotle sauce, cheese, hard greens 9  
**Grilled Steak** smoke salsa, goat cheese 9  
**Grilled Chicken** spinach, tomato, cheese, avocado sauce 9  
**Seared Tofu** roasted vegetables, spinach, cheese, mango sauce, soy sauce 9  
**Grilled Tilapia** curry sauce, avocado, cheese, hard greens 9

We use local and all natural chicken & pork  
We hand-make all of our bacon, sausage, & chorizo  
Our beef is all natural Angus and 80% grass fed  
We cure and smoke our own salmon  
We use only organic eggs  
You will enjoy produce from local and organic vendors  
**Our tortillas are organic and made every morning over wood-fire**

# BIENVENIDOS!

## ~Bar Menu~

### Signature Cocktails ~ 8

*Mojito ~ fresh muddled mint, rum, lime, splash of soda*  
*Caipirinha ~ Brazilian Cachaca 51, muddled lime, sugar*  
*El Tornillo ~ Spanish screwdriver floated with Amontillado Sherry*  
*Chupacabra ~ Hector's Spicy Bloody Mary with vodka or tequila*  
*Pina Colada ~ rum, coconut, pineapple*  
*La Brisa ~ Stolli, cranberry, pineapple*  
*Cuban Daiquiri ~ rum and fresh lemon shaken*  
*Cuba Libre ~ rum, coke, lime*  
*Mimosa ~ orange juice, champagne*  
*Sangria ~ homemade with fresh fruit, brandy, red or white wine*  
*Margarita ~ house tequila, fresh lime juice, liquor 43*

### The Reds

**Fox Brook – Petit Sirah** ~ 7/26  
*blueberry and plum accent, with a hint of rich, sweet oak*  
**La Linda – Malbec** ~ 8/28  
*delicious fruit forward with luscious black and red cherry*  
**Evodia – Garnacha** ~7/26  
*blueberry and raspberry, with a hint of black pepper*  
**Alta Vista – Cabernet Sauvignon** ~ 8/28  
*well balanced, one of Argentina's most renowned wines*  
**Pago de Florentino – Tempranillo** ~ 35  
*a special treat from Spain*  
**Beronia – Rioja** ~ 10/35  
**Sexto – Terra Alta Spain** ~ 9/32  
*Female wine maker, blend of six grapes*

### The Whites

**Foxbrook – Sauvignon Blanc** ~ 7/26  
*fresh palate with pineapple, lemon, grapefruit aromas*  
**Heron – Chardonnay** ~8/28  
*delicious tropical flavor*  
**Algareiro – Albarino** ~ 8/28  
*dry, tree fruit impressions tame its acidity*  
**La Linda – Torrontes** ~8/28  
*light fruit with pleasant sweetness*

### The Roses

**Vina Salamanca- Rose** ~ 7/28  
*fresh rose petal cent on the nose*  
**Espelt** ~8/30  
*dry and sweet with hints of strawberry and citrus*

### Sparkling

**Segura Viudas – Brut Reserva** ~9/32  
*fresh fruit and crisp with a touch of buttery interest*

### Cerveza

**Dos Equis Amber 4.00**  
**Negra Modelo, Mexico 4.00**  
**Corona, Mexico 4.00**  
**Corona light, Mexico 4.00**  
**Estrella Damm, Spain 5.00**  
**Highland Gaelic Ale, Asheville 4.50**  
**Highland Cattail Peak (Wheat) Asheville 4.50**  
**Stella Artois, Belgium 4.50**  
**Terrapin Rye Pale Ale, Georgia 5.00**

### Non-Alcoholic

**Coca-Cola, Diet Coke, Sprite** ~2.75  
**Organic Free Trade Coffee** ~1.50  
**Orange, pineapple, cranberry juice** ~2.95  
**Daily herbal tea selection** ~2.50  
**Unsweet iced tea** ~2.75  
**Milk** ~2.75  
**Sparkling Water** ~2.50



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