

en fuego

FROM THE KITCHEN

STARTERS

Calamari 8.

ANCHO DUSTED AND SERVED WITH A CHIPOTLE AOLI

Nachos 8.

CHICKEN OR BEEF, RED OR GREEN CHILI, SERVED WITH PICO, GUACAMOLE AND SOUR CREAM

Hot Wings 8.

SERVED WITH CELERY STICKS, RANCH OR BLUE CHEESE DRESSING

Potato Skins 6.

SIX SKINS WITH BACON BITS, GREEN ONIONS, SOUR CREAM OR RANCH

Classic Caesar 7.

KITCHEN TOSSED. WITH GARLIC CROUTONS, PARMESAN

House Salad 7.

LARGE SPRING MIX WITH BALSAMIC VINAIGRETTE, DRIED CRANBERRIES, CANDIED WALNUTS, AND SUNFLOWERS SEEDS

PLATES

N.Y. Strip 13.

8 OZ. SERVED WITH SALAD GREENS OR FRIES

Enchiladas 11.

BEEF OR CHICKEN, RED OR GREEN CHILI. SERVED WITH BEANS AND SPANISH RICE

Ahi Tuna Stir Fry 15.

SERVED ON A BED OF WHITE RICE WITH JULIANNE CARROTS, YELLOW SQUASH, ZUCHINI, BROCCOLI, MUSHROOMS, WASABI AND FRIED WONTONS

Chicken Fettuccini Alfredo 12.

SERVED WITH GARLIC CHEESE BREAD

Tacos 12.

QUATRO TACOS, SHREDDED BEEF OR CHICKEN, SERVED WITH BEANS, SPANISH RICE, SOUR CREAM, PICO, AND GUACAMOLE

Chimichangas 13.

DOS CHIMICHANGAS, SHREDDED BEEF OR CHICKEN. SERVED WITH BEANS, SPANISH RICE, SOUR CREAM, PICO, AND GUACAMOLE

Open Face Burger 9.

SMOTHERED WITH CHEESE AND RED OR GREEN CHILI. SERVED APPLEWOOD BACON AND FRIES

DESSERTS

Mora Raspberry Sundae 5.

Cheesecake 7.

Chocolate Decadence Cake 7.