# TACO TUESDAY



## ALL TACOS SERVED WITH CHIPS & SALSA

# TACOS SINGLE \$7 | DOUBLE \$14

choice of

#### **FRESH FISH**

fresh fish, roasted tomatillo sauce, cabbage, pico de gallo, queso fresco, flour tortillas

#### **KALUA PORK**

true story farms heirloom kurobuta smoked pork shoulder, pickled onion, shredded cabbage, wasabi crema, flour tortillas

#### CHICKEN

all natural free-range thigh and breast, shredded cabbage, roasted tomatillo sauce, pico de gallo, queso fresco, flour tortillas

#### **CHEF'S SPECIAL**

we look forward to sharing tonight's taco special with you

# **FAVORITES**

#### **CARNE ASADA NACHOS**

marinated beef, colby jack cheese, black beans, pico de gallo, jalapeños, quacamole, chipotle cream | 16

#### **COCO CEVICHE**

fresh fish, shrimp, citrus coconut cream, red onion, serrano chili, cucumber, cilantro, orange and lime zest | **14** 

# HOUSE MADE GUACAMOLE & SALSA fresh tortilla chips | 10

#### **ISLAND NACHOS**

sweet and spicy poke, wonton chips, white and green onions, edamame, gochujang and wasabi aioli, pineapple butter, black sesame seeds | 20

#### LOBSTER TOSTADA

lobster claw meat, corn tortilla, black bean puree, grilled pineapple avocado salsa, cabbage, serrano aioli, chives | 14.5

#### **CHURROS**

chef brenda's family recipe, guava crema, chocolate | **12** 

### MARGS & MORE

#### **DUKE'S MARGARITAS | 8**

el jimador silver, triple sec, lemon, lime, agave, salted rim

**choose from:** classic, strawberry, spicy cucumber, or hibiscus

### PALOMA | 8

el jimador silver, grapefruit juice, giffard pamplemousse, fever-tree grapefruit soda, tajin rim **ASHLAND SELTZER** | 6

JUNESHINE | 6

RANCHO WEST
ORGANIC LAGER | 8

16oz. | malibu, ca