



DINNER MENU

EVERY ENTREE INCLUDES A FREE APPETIZER OF YOUR CHOICE 🍷



FRESH BAKED CORNBREAD \$3.99

TAPAS APPETIZERS & CO

ANY TWO TAPAS \$22.99

SPINACH AND ORGANIC QUINOA SALAD

Beets, spinach, quinoa, avocado, strawberries and toasted sesame dressing

KALE CAESAR SALAD

Romaine and Kale mix. "Shaken, not stirred"

IMPORTED BURRATA CAPRESE TOAST WITH AVOCADO

(\$2.99 surcharge) Sourdough, plum tomato, balsamic and EV olive oil

CHIHUAHA CHEESE CASSEROLE

With pesto and a touch of chorizo

HUEVOS ESTRELLADOS Ⓜ

3 eggs over easy, potatoes, mushrooms and white truffle oil

SMOKED MAHI MAHI FISH DIP

Served with homemade plantain chips

TOSTONES & BRUSCHETTA

Roma tomato, strawberries, basil, balsamic, parmesan and EV olive oil

CALAMARI AL PEPPERONCINI FLATBREAD

SERRANO HAM CROQUETTES

Just like at "Dolores but you can call me Lolita"

ASIAN VEGETABLE SPRING ROLLS

Sweet chill sauce

HOMEMADE LENTIL SOUP WITH CHORIZO CANTIMPALO

TANA TATAKI Ⓜ

(\$2.99 surcharge) Seared raw with ponzu.

ENTREES

\$24.99

"I'M CRAZY ABOUT YOU" MARGHERITA PIZZA

Fresh mozzarella and hand crushed tomato (pepperoni add for \$1)

ALL AMERICAN BBQ BACON DOUBLE CHEESEBURGER Ⓜ

Double certified angus burger patties, cheddar cheese, applewood bacon and our BBQ sauce (cooked medium to med well)
Add lettuce and tomato .99 cents

MEXICAN OX-TAIL TACOS

3 Tacos, chipotle mayo, red onion, avocado, cilantro and mango



ENTREES

\$28.99

GLUTEN FREE CAULIFLOWER PIZZA Ⓜ

Cauliflower crust, mushroom

HAWAIIAN TUNA POKE BOWL

Raw ahi tuna, avocado, mango, watercress, radish, jasmine rice and sesame seeds

"SKINNY LOLITA"

Free-Range grilled chicken piallarde

SOUTHERN FRIED CHICKEN

Cheddar mashed potatoes

I CAN'T BELIEVE IT'S NOT PASTA CARBONARA WITH CHICKEN

Wow! It's zucchini, carbonara, with bacon

SEARED TORO SALMON (limited edition)

Jasmin rice and citrus infused soy sauce

ENTREES

\$31.99

PORCINI MUSHROOM TORTELLINI WITH SHRIMP

Porcini, ricotta and grana padano cheese tortellini in a cream sauce with spinach and shrimp

MISO GLAZED SALMON

Soy and brown sugar miso glazed salmon

BABY BACK RIBS "THEY FALL OFF THE BONE"

Shoestring fries and a pair of gloves

ENTREES

\$34.99

ANGUS GRILLED CHURRASCO Ⓜ

Chimi-churri and smashed potatoes

BLACKENED AHI TUNA WITH BABY BOK CHOY

Fried ginger in a almond cream sauce and ponzu glaze reduction

HOUSE WINE
DO YOU LOVE ME LOLITA?
CHARDONNAY | MERLOT | CABERNET
6.99/GLASS 9.99/BOTTLE

Frozen Sangria...8.99/glass
Frozen Rose...8.99/glass

WE SERVE COMPLEMENTARY SPARKLING OR STILL WATER IN OUR RECYCLED WINE BOTTLE GLASSES

Ⓜ Consuming raw or under cooked food such as beef, lamb, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain health conditions.