

# Spirit of Cinco de Mayo Specials

**Featured Wines**

- SANGRIA de la Casa! **7/gl**
- True Myth Chardonnay (Edna Valley, CA) **7/gl**
- Alois Lagader Pinot Grigio **8/gl**
- Foris Pinot Noir (Rogue Valley, OR) - **9/gl**
- Tierra Andina Malbec (Argentina) **7.50/gl**
- Xiloco Garnacha (Spain) **6/gl**

**Featured Beer** - Dos Equis Lager 16 oz cans **4.50**

## Featured Starters!

**OAXACAN CHILE RELLENO** – corn tortilla crusted chile stuffed with asadero, goat & Jack cheeses and roasted garlic, served on green chile sauce with toasted pumpkin seeds & a drizzle of goat cheese cream - **6**

**CHICKEN & CHORIZO TAMALES**- smoked shredded chicken sautéed with chorizo and chipotle butter sauce, on a tamale topped with tomatillo salsa, goat cheese crema and cilantro - **7**

## Entrées!

### Cowgirl Truckless Taco Truck!

*Build your own three-taco platter with salty lemon cabbage, diced heirloom tomatoes, pico de gallo salsa, Jack cheese, pickled jalapenos, cilantro, Mexican rice and black beans. Add guacamole for just a buck*

**Choose your favorite from below:**

**CARNITAS** - spicy pulled smoked pork seared with green chile sauce with chipotle aioli - **12**

**CHIMAYO CHICKEN TACO** - Cedar Crest Farms natural chicken breast in a Chimayo chile marinade with poblano rajas - **13**

**CARNE ASADA** - tender strips of seared all-natural flat iron steak smothered in ranchero salsa with chipotle aioli - **14**

**PESCADO** - seared wild caught blackened cod on caramelized onions, also with mango salsa - **12**

**CAMARONES SALSA VERDE** - sautéed shrimp in roasted tomatillo butter, also with mango salsa - **14**

**NM LAMB BARBACOA** - NM lamb shoulder braised with ancho chilies, beer and spices with chipotle aioli - **15**

## Platos Grandes!

**SCALLOPS PICANTE** - seared sea scallops on chipotle mashed potatoes with mango/lime sauce, topped with arugula, roasted poblano peppers and red pepper rajas - **17**

**BLACKENED SHRIMP FIESTA SALAD** - mixed greens, tossed w/ Mandarin oranges, poblano peppers & citrus vinaigrette, topped with blackened shrimp, served in a chipotle tortilla shell with tortilla strips, mango salsa and chipotle mayo - **16**

## Wicked Good House-made Desserts!

**TRES LECHES CAKE** - milk-soaked almond sponge cake with whipped cream - **6**

**FLAN de la CASA** - served with Mexican wedding cookies - **6**

**WORLD'S BEST STRAWBERRY SHORTCAKE!** buttermilk biscuit with lots of strawberries & whipped cream - **6**