

# GOURMET FRESH MEXICAN

## FRESCO TACOS

*Soft on the outside, crispy inner crunch.  
Chihuahua cheese, avocado and fresh lime.*

	SINGLE	DOUBLE
<b>Chipotle Chicken</b> .....	<b>\$3.75</b>	<b>\$6.95</b>
with grilled red onion		
<b>Grilled Steak</b> .....	<b>\$3.75</b>	<b>\$6.95</b>
with grilled red onion		
<b>Cochinita Pibil</b> .....	<b>\$3.75</b>	<b>\$6.95</b>
roasted pulled pork with pickled red onions		
<b>Chorizo</b> .....	<b>\$3.75</b>	<b>\$6.95</b>
chicken chorizo sausage, roasted peppers		
<b>Chipotle Shrimp</b> .....	<b>\$3.75</b>	<b>\$6.95</b>
with roasted poblano rajas		
<b>Roasted Vegetable</b> .....	<b>\$3.75</b>	<b>\$6.95</b>
with zucchini, mushrooms + peppers		

## SALADS

<b>Taquería Salad</b> .....	<b>\$7.95</b>
with choice of steak, chicken or shrimp	
Romaine, arugula, roasted peppers, tortilla strips, Cotija cheese, lime caesar dressing	
<b>Cilantro Chicken Caesar Salad</b> .....	<b>\$7.95</b>
Romaine, fresh cheese, bacon and avocado	
<b>Chipotle Chicken + Roasted Vegetable Salad</b> .....	<b>\$7.95</b>
Grilled zucchini, roasted peppers, romaine, arugula with creamy goat cheese and roasted garlic dressing	
<b>Fresco Salad</b> .....	<b>\$3.50</b>
Romaine, arugula, red onions, radishes, fresh cheese and roasted garlic dressing	
Add all-natural roasted chicken for \$2.00	

## TORTAS GRILLED SANDWICHES

*Panini-grilled, fresh artisan bakery rolls with your choice of filling.*

<b>Grilled Steak</b> .....	<b>\$7.95</b>
Chipotle-rubbed steak, cilantro chimichurri, poblano rajas, black beans, Chihuahua cheese, avocado	
<b>Chipotle Chicken</b> .....	<b>\$7.95</b>
Roasted chicken, poblano rajas, Chihuahua cheese, black beans, cilantro crema, avocado, dressed greens	
<b>Cubana</b> .....	<b>\$7.95</b>
Roast pork, applewood smoked bacon, Chihuahua cheese, black beans, cilantro crema, chipotle mustard, avocado	
<b>Cochinita Pibil</b> .....	<b>\$7.95</b>
Roasted pulled pork with garlic-achiote, black beans, pickled red onions, avocado, served with habanero hot sauce	
<b>Roasted Vegetable</b> .....	<b>\$7.50</b>
Roasted zucchini, red and yellow peppers, garlicky mushrooms, poblano rajas, black beans, cilantro chimichurri, Chihuahua cheese, avocado, dressed greens	

## HUARACHES MEXICAN FLATBREADS

*Grilled flatbreads layered with black beans, chipotle sauce, tangy fresh greens, aged Cotija cheese and your choice of topping.*

<b>Grilled Steak</b> .....	<b>\$7.95</b>
Chipotle-rubbed steak, garlicky mushrooms, grilled red onions and Chihuahua cheese	
<b>Chipotle Chicken</b> .....	<b>\$7.95</b>
Roasted chicken, grilled red onions, roasted red and yellow peppers	
<b>Queso Fundido</b> .....	<b>\$7.50</b>
Chihuahua cheese, chicken chorizo sausage, and roasted poblano peppers	
<b>Tres Quesos</b> .....	<b>\$7.50</b>
Three cheeses (Chihuahua, aged Cotija and fresh goat cheese) with red, yellow and poblano peppers	

## QUESADILLAS WITH SALAD

*Crispy-grilled, cheese-filled flour tortillas with a small Fresco Salad.*

<b>Roasted Chicken</b> .....	<b>\$7.95</b>
Chipotle chicken with grilled red onions	
<b>Grilled Shrimp</b> .....	<b>\$7.95</b>
Chipotle-rubbed shrimp with roasted poblano peppers and onions	
<b>Mushroom Trio</b> .....	<b>\$7.50</b>
Garlicky shiitake, button and cremini mushrooms with roasted poblano peppers	
<b>Chorizo</b> .....	<b>\$7.50</b>
Chicken chorizo sausage with roasted red peppers	

## HANDMADE TAMALES

<b>Chipotle Chicken</b> .....	<b>\$3.95</b>
Stone ground corn and chipotle chicken served with chipotle salsa	
<b>Sweet Corn and Green Chile</b> .....	<b>\$3.95</b>
Fresh corn, roasted chiles, creamy goat cheese and ricotta served with tomatillo salsa	

## SOUPS

<b>Fresco Tortilla Soup*</b> .....	<b>\$3.95</b>
Rich chicken broth, avocado, Chihuahua cheese, crisp tortilla strips and lime	
<b>Roasted Corn + Poblano Chowder*</b> .....	<b>\$3.95</b>
Garnished with cilantro crema and aged Cotija cheese	

\*Add all-natural roasted chicken for \$2.00

*We use only naturally raised meats + poultry.*

