



SUNDAY
½ PRICE MARGARITA PITCHERS

MONDAY
\$4 HOUSE MARGARITAS

TUESDAY \$3 TACOS (A LA CARTE - DINE IN ONLY)

191 MAIN STREET, BAR HARBOR MAINE • (207) 801-2324

2015a

APERITIVOS

STUFFED JALAPEÑO – Bacon wrapped jalapeños stuffed with cream cheese, house chorizo, fresh herbs & spices \$8

ROUND 2 CHIPS & SALSA – Fresh house salsa & fried chips \$2

CHIPS & GUAC – Fresh house guacamole & fried chips \$8

JALAPEÑOS QUESO – Charred poblano peppers, black beans and a Mexican cheese blend \$8

CORONA JONS NACHOS – Braised pork, chopped chilies, scallions, queso fresco, pepperjack cheese & chipotle crema topped with house pico de gallo and guacamole \$12

MEXICAN STREET CORN – Deep-fried corn on the cob smothered with queso fresco, chile powders, & chipotle & cilantro crema \$5

VEGGIE TOSTADA – Black bean and corn salsa with sugar cured cabbage & arugula slaw, queso fresco & roasted chili aioli \$7

STREET TACO – Three mini tacos with our Chef's daily choice of fillings \$7

SOPAS & ENSALADA

GAZPACHO – Charred tomato, onions, chilies & fresh herbs \$5

CHICKEN TORTILLA SOUP – Topped with tortilla strips \$5

AVOCADO SALAD – Mixed greens, tomato, onion, cucumber, queso fresco & cilantro-lime vinaigrette \$7

TACO SALAD – Choice of filling with lettuce, diced tomatoes, cucumbers, scallions, house pico de gallo, sour cream, guacamole & pepperjack cheese \$10

ARUGULA SALAD – Cucumber, pickled golden beets, red onion, grilled corn & queso fresco served with an orange chipotle dressing \$7

TACOS

Two crisp or soft tacos with your choice of filling served with a sugar cured cabbage & arugula slaw, cucumber pico de gallo, queso fresco, cilantro crema, Mexican rice & choice of bean \$12

QUESADILLAS

Served with sour cream & house salsa.

THREE CHEESE – Queso fresco, pepperjack & Chihuahua cheeses \$8

CHICKEN – Marinated grilled chicken with queso fresco, cheddar jack cheese & cilantro crema \$10

LOBSTER – Butter poached lobster with cheddar jack cheese, queso fresco, roasted corn and chipotle crema \$16

ENCHILADAS

Two flour tortillas stuffed with your choice of filling, Mexican rice & choice of bean smothered in our house made red & green enchilada sauces baked with cheddar jack cheese on top \$12

ENTRADAS

Served with Mexican rice and your choice of bean.

CARNE ASADA – Our marinated flank steak topped with fajita veggies and our house made Ranchero sauce \$18

CHORIZO CHIMI – House made pork chorizo with a blend of cheeses wrapped in a flour tortilla, deep-fried & topped with pico de gallo & sour cream \$16

SEAFOOD STUFFED POBLANO PEPPERS – Shrimp, Lobster & Cod, panko crusted & topped with a chile lobster crème \$19

SEARED TUNA – Dusted with dried chilies and served rare with an avocado & mango salsa \$17

FAJITAS

All fajitas come with guacamole, pico de gallo, sour cream, pepperjack cheese, caramelized onions, zucchini, charred tomato & peppers, Mexican rice & choice of bean

CARNE ASADA\$17

CORIANDER & CHILI SEARED TUNA \$17

CITRUS MARINATED GRILLED CHICKEN..... \$16

LIME & CILANTRO MARINATED SHRIMP \$16

BURRITOS

A grilled flour tortilla with your choice of one filling served with black beans, rice, chihuahua cheese, guacamole, pico de gallo, chipotle crema, Mexican rice & choice of bean \$12

FILLINGS

CARNE ASADA – An old friends' recipe with chilies, coffee, fresh citrus juices, special herbs & spices

GRINGO BEEF – Ground Angus beef with traditional American taco seasoning

BRAISED PORK – Pineapple, cola, guarjillo & ancho peppers, fresh herbs & spices

CITRUS MARINATED GRILLED CHICKEN – Marinated with grilled peppers, cilantro & fresh citrus juices

ATLANTIC COD – Sriracha battered & deep fried

LOBSTER – Butter poached Maine lobster with fresh herbs and a blend of mild chilies +\$7

VEGGIE – Roasted golden beets, onions, peppers & zucchini

ADDITIONAL SIDES

BLACK BEANS\$3

REFRIED BEANS\$3

PINTO BEANS & HAM\$3

MEXICAN RICE.....\$3

GUACAMOLE\$4

SUGAR CURED CABBAGE & ARUGULA SLAW\$3