



# SOLUNA

COCINA +  
TEQUILA BAR

## GUACAMOLE

Made-to-order guacamole. Spicy upon request. Served with corn tortilla chips

### Guacamole Soluna 16 GF V

Hass avocado, tomato, red onion, cilantro, lime, sea salt, evoo.

### Chesapeake Guacamole 19 GF

Guacamole soluna + lump crab, old bay.

## ANTOJITOS

### Chips + Salsa GF V

First round of chips and salsa for the table are compliments of the house.  
Refills 3

### Mexican Street Corn 7 GF V

Fire-roasted corn, fresh lime, house tajin, mayo, queso cotija, crema.

### Empanadas De Carne 12

Fresh guacamole, pico, crema.

### Pork Tamal 12 GF

Corn masa + green chile pork steamed in banana leaf. Topped with lettuce, pico, crema drizzle, fresh avocado.

### Flautas 14

Chicken tinga, crispy flour tortilla, lettuce, pico, sour cream, fresh guacamole.

### Ceviche 17 GF

Fish, shrimp, fresh lime, red onion, tomato, cilantro, chile serrano.

### Nachos Soluna 14 GF V

Corn tortilla chips, refried beans, salsa roja, melted cheese, pico, sour cream, pickled jalapeños.  
(Add chicken tinga or pork carnitas + 3, grilled chicken + 4, steak + 5)

### Stuffed Jalapeños 11

Shredded chicken, breaded and fried golden brown, sour cream.

### Queso Dip 11 V

Blend of cheeses, chilies, dos equis amber, corn tortilla chips.  
(Add Chorizo + 3)

## SOPA + ENSALADA

### Corn Chowder Cup 9 | Bowl 12 GF

Grilled corn, bacon, tasso ham, cream. (add crab meat + 3)

### Chicken Tortilla Cup 7 | Bowl 9 GF

Classic Mexican soup, tortilla strips, guacamole, cheese.

### Caesar 10 GF

Crisp romaine, house-made caesar dressing, tortilla strips, grated parmesan.  
(Grilled chicken + 7, steak or shrimp + 8)

### Taco Salad 10 GF\* V

Tortilla bowl, crisp iceberg, pico, cheese, sour cream.  
(Chicken tinga, pork carnitas, carne a la mexicana + 6, grilled chicken + 7, steak or shrimp + 8)

Dressings: balsamic vinaigrette, bleu cheese, caesar, italian, ranch or mexican vinaigrette

## ESPECIALES SOLUNA

### Roasted Half Chicken 25 GF

Cilantro citrus marinade with roasted veggies.

### Carne Asada 32 GF

NY strip, parsley chile butter, beans, rice, corn or flour tortillas.

### Chamorro De Puerco 27 GF

Spice rubbed bone-in pork shank, slow cooked, sautéed mushrooms, rice.

### Salmon A La Talla 26 GF

Achiote + guajillo chile rub, chipotle aioli, mashed potatoes, spinach.

### Duck Confit Molé 28 N

Tender slow cooked duck, molé poblano, red onion, sesame seeds, rice.

### Chile Relleno 23 GF

Roasted poblano pepper, shrimp + chorizo, tomato cream sauce, cilantro, queso fresco, black beans, rice.

### Sunken Burrito 16

Refried beans, rice, cheese, lettuce in a large flour tortilla, topped with green tomatillo or roasted tomato salsa, crema drizzle. Served with pico and fresh guacamole.

Carne A La Mexicana +3 | Pork Carnitas +2 | Chicken Tinga +1

## FAJITAS FROM SCRATCH

Sizzling with onions + peppers. Served with pico, fresh guacamole, sour cream, corn tortilla GF or flour tortilla, rice + black or refried beans.

### Fiesta (Chicken, steak, and shrimp) 28

### Grilled Chicken 25

### Grilled Steak 26

### Shrimp 26

### Portobello 20 V

## QUESADILLAS

Corn tortilla GF or flour tortilla, served with sour cream and pico.  
add sautéed peppers and onions + 2

### Rajas con hongos (roasted poblanos, mushrooms, onions) 15 V

### Shrimp 17

### Pork Carnitas 16

### Grilled Chicken 16

### Steak 17

## ENCHILADAS

Three per order, made with corn tortillas. Served with rice + black or refried beans.

### Coloradas 18 GF V

Melted cheese, diced red onion, enchilada sauce, queso fresco.

### Suizas 20 GF

Pulled chicken, green tomatillo salsa, queso fresco, crema drizzle.

### Molé 21 N

Pulled chicken, molé poblano, sesame seeds, queso fresco, red onion.

## STREET TACOS

One corn GF or flour tortilla with cilantro and white onion.

### Asada 5

Marinated steak, green tomatillo salsa.

### Al Pastor 5

Achiote rubbed pork, pineapple, roasted tomato salsa.

### El Gringo 5

Grilled chicken, lettuce, pico, queso fresco, sour cream, guacamole.

### Chorizo 5

Spicy mexican sausage, potato, fresh avocado.

### Carnitas 5

Citrus marinated pork, green tomatillo salsa.

### Rajas con Hongos 5 V

Roasted poblano pepper, mushrooms, onions.

Street Taco add ons 0.25/ea

Pico | Sour Cream | Shredded Cheese | Pickled Onions | Jalapeños | Salsa habanero

## TACOS SOLUNA

Three corn GF or flour tortillas per order. Served with rice + black or refried beans.

### Camaron 19

Garlic shrimp, pickled slaw, cilantro, avocado.

### Birria 19

Slow braised beef, melted cheese, onions, cilantro, radish, consomé.

### Pescado 18

Grilled fish, pickled slaw, pico de gallo, chipotle aioli, queso fresco.

### Fried Oysters 18

Cornmeal breaded, fried crispy, pickled onions, chipotle aioli.

## HANDHELDS

Served on a brioche bun with fries or small caesar salad.

### Avocado 'N Bacon Chicken Sandwich 15

Grilled chicken, bacon, swiss cheese, avocado, onion, lettuce, tomato chipotle aioli.

### Queso + Fuego Burger 17

All beef patty grilled to order, tomato, pickled jalapeños, sautéed onions, smothered with queso sauce.

### Avocado 'N Bacon Burger 16

All beef patty grilled to order, bacon, swiss cheese, avocado, lettuce, tomato, onion, chipotle aioli.

## A LA CARTE

### Guacamole 4

### Avocado 4

### Refried Beans 4 GF V

### Black Beans 4 GF V

### Rice 4 GF V

### Fries 4

### Rajas Con Hongos 5 GF V

(roasted poblano, mushroom, onions)

N: contains nuts

V: vegetarian

GF: gluten-free

GF\*: gluten-free preparation available.



# SOLUNA

COCINA +  
TEQUILA BAR

## MARGARITAS

**Soluna Margarita 14**  
Reposado tequila, smokey mezcal, cointreau, lime, agave, orange bitters (served up).

**De La Casa 12**  
Blanco tequila, orange liqueur, fresh lime, agave, rocks.  
Strawberry, mango, or passion fruit +1.5 -- Grand Marnier floater +4

**La Suegra 13**  
Serrano infused tequila, lime, agave, rocks.

**La Flaca 12**  
Blanco tequila, fresh lime, orange, honey, rocks.

**Tommy's Margarita 12**  
Blanco tequila, lime, agave, rocks.

**Ginger Margarita 14**  
Reposado tequila, ginger syrup, lime, grapefruit, agave, candied ginger, rocks.

**Blackberry Margarita 14**  
Blanco tequila, blackberry, lime, agave, lava salt, rocks.

## COCKTAILS

**Paloma 12**  
Blanco tequila, grapefruit, lime, agave, salt.

**Cilantro + Cucumber Paloma 13**  
Ancho reyes chile liqueur, blanco tequila, grapefruit, lime, tajin.

**Michelada 8**  
Tecate lager, maggi, inglesa, cholula, lime, chamoy, tajin.

**Ranch Water 12**  
Blanco tequila, lime, topo chico, tajin. (with Mezcal +1)

**Oaxacan Old Fashioned 14**  
Reposado tequila, joven mezcal, agave, chocolate bitters.

**Paper Plane 13**  
Bourbon, aperol, amaro, lemon (served up).

**South Side 12**  
Gin, pear, lemon, foam (served up).

**Soluna Sangria 12**  
Red or white.

## FLIGHTS

Subject to availability. Flight pours are 1 oz. per classification.

### TEQUILA

**Don Fulano 30**  
Blanco, Reposado, Añejo

**El Tesoro 36**  
Blanco, Reposado, Añejo

**Mijenta 39**  
Blanco, Reposado, Añejo

**Tapatio 21**  
Blanco, Reposado, Añejo

### MEZCAL

**400 Conejos Mezcal 20**  
Joven, Tobalá, Cuishe

**Rey Campero Mezcal 33**  
Espadín, Cuishe, Tepeztate

## DE BARRIL

**Corona Premier 7**  
(Mexico) Pale lager, 4% abv

**Dos Equis Ambar 7**  
(Mexico) Amber lager, 4.7% abv

**Dos Equis Lager Especial 7**  
(Mexico) Pale lager, 4.2% abv

**Modelo Especial 7**  
(Mexico) Pale lager, 4.5% abv

**Union Craft Duckpin 8**  
(Baltimore, Md.) Pale ale, 5.5% abv

**Jailbreak Brewing Special Lady Friend 8**  
(Laurel, Md) Hazy ipa, 7% abv

**Jailbreak Brewing Clearly Righteous 8**  
(Laurel, Md) West Coast-style ipa, 6.7% abv

**Jailbreak Brewing Feed The Monkey 8**  
(Laurel, Md) Orange hefeweizen, 5.6% abv

**Guinness 7**  
(Ireland) Stout, 4.2% abv

## CERVEZA DE BOTELLA

**Corona Extra 6**  
(Mexico) 5.3% abv

**Corona Light 6**  
(Mexico) 4.1% abv

**Corona Non-Alcohol 6**  
(Mexico)

**Negra Modelo 6**  
(Mexico) 5.4% abv

**Pacifico 6**  
(Mexico) 4.5% abv

**Tecate 16oz. can 6**  
(Mexico) 4.5% abv

**Michelob Ultra 5**  
(St.louis, mo) 4.2% abv

**Miller Lite 12oz. can 5**  
(Millwaukee, wi) 4.2% abv

## MOCKTAILS

Zero proof drinks.

**Marg O Rita 10**  
Almave blanco, fresh lime, agave, rocks, chamoy + tajin.  
Mango, passion fruit, strawberry +1.5

**Cantarito 10**  
*Served in a traditional clay cup.*  
Almave blanco agave, grapefruit, orange, lime, chamoy + tajin.

**Lime In The Coconut 10**  
Coconut cream, pineapple, lemon-lime.

**Nojito 10**  
Lime, mint, rich simple, soda.  
Mango, passion fruit, strawberry +1.5

## WHITE WINE

**Sauvignon Blanc**  
The Crossings, New Zealand Glass 9 | Bottle 30

**Pinot Grigio**  
Torresella, Italy Glass 9 | Bottle 30

**Chardonnay**  
William Hill, California Glass 9 | Bottle 30

**Sauvignon Blanc**  
Duckhorn, California Half Bottle 24

## RED WINE

**Cabernet**  
Josh Cellars Craftsman, California Glass 9 | Bottle 30

**Pinot Noir**  
Mark West, California Glass 9 | Bottle 30

**Merlot**  
Line 39, California Glass 9 | Bottle 30

**Red Blend**  
Apothic, California Glass 9 | Bottle 30

**Cabernet,**  
J. Lohr, California Half Bottle 22

**Rosé**  
Bodini, Argentina Glass 8 | Bottle 24

## SPARKLING

**Cava**  
Segura Viuda, Spain Glass 9 | Bottle 27

## AGUAS FRESCAS + REFRESCOS

Non-alcoholic.

**Horchata 5**

**Soluna Iced Tea 4**

**Mexican Coca Cola 4**

**Jarritos Mandarin 4**

**Jarritos Tamarindo 4**

**Topo Chico 4**

**Fever Tree 3.5** (pink grapefruit, tonic, ginger beer)

Our food is meticulously prepared to order, using only the finest ingredients. Your patience during this process is greatly appreciated. Substitutions are highly discouraged to maintain the quality and integrity of our dishes. A 20% gratuity will automatically be added to parties of 5 or more. For the convenience of our guests, a maximum of four split checks are accepted per party. The FDA advises that consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Soluna Cocina takes precautions to prevent allergen contamination in our food preparation processes. However, guests with allergies or intolerances should exercise discretion and inform our staff prior to ordering. Despite our efforts, we cannot guarantee that allergens have not been introduced inadvertently at another stage of the food chain. Please note that we use canola oil in our cooking. Must be 21+ with proper ID to consume alcohol. Please drink responsibly.



# SOLUNA TEQUILA BAR

## BLANCO

123 Blanco (Organic)	13
7 Leguas Blanco	14
Arette Artesanal Fuerte Still Strength	20
Arette Artesanal Suave Blanco	15
Arette Blanco	8
ArteNOM Selección de 1123 Blanco	20
AreNOM Selección de 1579 Blanco	19
Avion Silver	12
Casa Azul Blanco (Organic)	20
Casa Del Sol Blanco	17
Casa Maestri Blanco	17
Casamigos Blanco	15
Casamigas Jalapeño	15
Cascahuin 48 Plata	23
Cascahuin Tahona Blanco	22
Cazadores Blanco	10
Cazcanes No.7 Blanco	21
Cazcanes No.9 Blanco	28
Cazcanes No.10 Still Strength	31
Cenote Blanco	13
Chamucos Blanco	18
Chinaco Blanco	16
Cimarron Blanco	9
Clase Azul Plata	30
Corazón Blanco	9
Corralejo Silver	11
Costa Blanco	12
Curamia Blanco	12
Código 1530 Blanco	12
Don Abraham Blanco (Organic)	14
Dobel Special Edition Maestro	12
Don Fulano Blanco	16
Don Fulano Fuerte (100 proof)	19
Don Julio Blanco	15
Don Julio Alma Miel	28
Dos Primos Blanco	15
El Jimador Silver	9
El Tequileño Blanco	19
El Tesoro Blanco	9
Espolón Blanco	9
Flecha Azul Blanco	15
Fortaleza Blanco	28
Fortaleza Still Strength	30
G4 Blanco	15
G4 108 Proof Blanco	20
Goza Blanco	10
Gran Centenario Plata	9
Grand Mayan Silver	21
Herradura Silver	12
La Gran Señora Silver	15
Lalo Blanco	14
Lagrimas Plata	18
Mijenta Blanco	14
Mijenta Maestra Blanco	21
Milagro Silver	10
Partida Blanco	12
Santanera Blanco	25
Siembra Azul Blanco	19
Siempre Plata	11
Superbird Blanco	10
Tapatio 110pf Blanco	18
Tapatio Blanco	12
Tequila Ocho Blanco	14
Teremana Blanco	9
Tres Generaciones Plata	15
Volans Blanco	19
Yave Blanco	13

## REPOSADO

123 Reposado (Organic)	20
7 Leguas Reposado	17
Arette Artesanal Reposado	18
Arette Reposado	9
ArteNOM Selección de 1414	20
Avion Reposado	16
Casa Del Sol Reposado	20
Casa Maestri Reposado	19
Casamigos Reposado	16
Cascahuin Reposado	16
Cazadores Reposado	10
Cazcanes No. 7 Reposado	31
Chamucos Reposado	20
Chinaco Reposado	21
Cimarron Reposado	10
Clase Azul Reposado	39
Corazón Reposado	9
Corralejo Reposado	12
Costa Reposado	14
Curamia Reposado	14
Código 1530 Reposado	17
Don Abraham Reposado (Organic)	17
Don Fulano Reposado	19
Don Julio Primavera Reposado	35
Don Julio Reposado	17
Don Julio Rosado Reposado	35
Dos Primos Reposado	16
El Jimador Reposado	10
El Mayor Reposado	10
El Tequileño Reposado	10
El Tesoro Reposado	20
Espolón Reposado	11
Flecha Azul Reposado	17
Fortaleza Reposado	32
G4 Reposado	19
Goza Reposado	10
Gran Centenario Reposado	10
Grand Mayan Reposado	25
Herradura Reposado	10
Komos Rosado Reposado	37
La Gran Señora Reposado	16
La Gritona Reposado	13
Lágrimas Reposado	21
Mijenta Reposado	20
Milagro Reposado	12
Partida Reposado	14
Peligroso Reposado	10
Pueblo Viejo Reposado	9
Siempre Reposado	18
Tapatio Reposado	14
Tequila Ocho Reposado	17
Teremana Reposado	11
Tres Generaciones Reposado	16
Volans Reposado	22
Volcan Reposado	21
Volcan XA	35

## CRISTALINO

Casamigos Cristalino	17
Don Julio 70 Cristalino	21
Komos Cristalino	40
Mijenta Cristalino	31



# SOLUNA TEQUILA BAR

## ANEJO

123 Añejo (Organic)	17
7 Leguas Añejo	25
Arette Artesanal Añejo	24
Artenom Seleccion de 1146	27
Casa Del Sol Añejo	35
Casamigos Añejo	13
Cazadores Añejo	12
Cazcanes No. 7 Añejo	38
Cenote Añejo	19
Chamucos Añejo	23
Chinaco Añejo	26
Cincoro Añejo	38
Codigo 1530 Añejo	36
Corazón Añejo	10
Corralejo Añejo	14
Costa Añejo	18
Curamia Añejo	16
Don Abraham Añejo (Organic)	23
Don Fulano Añejo	25
Don Julio 1942	30
Don Julio Añejo	21
Dos Primos Añejo	20
El Jimador Añejo	12
El Mayor Añejo	12
El Tequileño Añejo	22
El Tesoro Añejo	25
Espolón Añejo	11
Fortaleza Añejo	42
G4 Añejo	24
Goza Añejo	12
Gran Centenario Añejo	13
Grand Mayan Extra Aged Añejo	31
Herradura Ultra Añejo	19
Komos Añejo	50
La Gran Señora Añejo	18
Mijenta Añejo	40
Milagro Añejo	17
Partida Añejo	15
Pueblo Viejo Añejo	11
Santanera Añejo	38
Siembra Azul Añejo	25
Siempre Añejo	17
Tapatio Añejo	17
Tequila Ocho Añejo	20
Tres Generaciones Añejo	17
Villa One Añejo	14

## FLIGHTS

Subject to availability. Flight pours are 1 oz. per classification.

## TEQUILA

Don Fulano 30  
Blanco, Reposado, Añejo

El Tesoro 36  
Blanco, Reposado, Añejo

Mijenta 39  
Blanco, Reposado, Añejo

Tapatio 21  
Blanco, Reposado, Añejo

## MEZCAL

400 Conejos Mezcal 20  
Joven, Tobalá, Cuishe

Rey Campero Mezcal 33  
Espadín, Cuishe, Tepeztate

## EXTRA ANEJO

Arette Gran Clase Extra Añejo	50
Don Julio Última Reserva Extra Añejo	100
G4 Extra Añejo	105
Grand Mayan Ultra Aged	60
Fuenteseca Reserva 7yr Extra Añejo	75
Komos Extra Añejo	100
Rey Sol Extra Añejo	90
Volans Extra Añejo	105

## MEZCAL

400 Conejos Añejo Mezcal	15
400 Conejos Cuishe Mezcal	14
400 Conejos Joven Mezcal	10
400 Conejos Reposado Mezcal	11
400 Conejos Tobalá Mezcal	14
Casa Maestri Joven Mezcal	11
Casamigos Joven Mezcal	18
Fidencio Classico Mezcal	11
Los Vecinos Espadín Mezcal	11
Los Vecinos Tobala Mezcal	28
Macurichos Espadin Mezcal	23
Mal Bien Espadin Mezcal	12
Mal Bien Zacate Limón Mezcal	10
Rey Campero Cuishe Mezcal	24
Rey Campero Espadín Mezcal	13
Rey Campero Tepeztate Mezcal	30
Sombra Joven Mezcal	12
Union Mezcal	11
Xicaru Añejo Mezcal	14
Xicaru Reposado Mezcal	11
Xicaru Silver Mezcal	10
Yuu Ball Maguey Espadín Mezcal	16

**H A P P Y**



**H O U R**

**GUACAMOLE**

Made-to-order guacamole. Spicy upon request. Served with corn tortilla chips

**Guacamole Soluna 13 GF V**

Hass avocado, tomato, red onion, cilantro, lime, sea salt, evoo.

**ANTOJITOS**

**Empanadas De Carne 10**

Fresh guacamole, pico, crema.

**Nachos Soluna 12 GF V**

Corn tortilla chips, refried beans, salsa roja, melted cheese, pico, sour cream, pickled jalapeños.

(Chicken tinga or pork carnitas + 2, grilled chicken + 3, steak + 4)

**Queso Dip 9 V**

Blend of cheeses, chillies, dos equis amber, corn tortilla chips.

**SOPA**

**Chicken Tortilla Cup 5 | Bowl 7 GF**

Classic Mexican soup, tortilla strips, guacamole, cheese.

**STREET TACOS**

One corn *GF* or flour tortilla with cilantro, white onion.

**Asada 4**

Marinated steak, green tomatillo salsa.

**Al Pastor 4**

Achiote rubbed pork, pineapple, roasted tomato salsa.

**El Gringo 4**

Grilled chicken, lettuce, pico, queso fresco, sour cream, guacamole.

**Chorizo 4**

Spicy mexican sausage, potato, fresh avocado.

**Carnitas 4**

Citrus marinated pork, green tomatillo salsa.

**Rajas con Hongos 4 V**

Roasted poblano pepper, mushrooms, onions.

Street Taco add ons 0.25

Pico | Pineapple | Sour Cream | Shredded Cheese | Pickled Onions | Pickled Slaw

Jalapeños | Green Tomatillo Salsa | Roasted Tomatillo Salsa | Salsa habanero

**3 - 6 PM**

HAPPY



HOUR

### COCKTAILS

**De La Casa 10**

Blanco tequila, orange liqueur, fresh lime, agave, rocks.  
(Strawberry, mango, or passion fruit +1.50)

**La Suegra 11**

Serrano infused tequila, lime, agave, rocks.

**La Flaca 10**

Blanco tequila, fresh lime, orange, honey, rocks.

**Tradicional Paloma 10**

Blanco tequila, grapefruit, lime, agave.

### CRUSHES

Made with vodka or tequila

**Orange 7**

**Grapefruit 7**

### WINE

**Cabernet 6**

**Chardonnay 6**

### DE BARRIL

**Corona Premier 5**

(Mexico) Pale lager, 4% abv

**Dos Equis Ambar 5**

(Mexico) Amber lager, 4.7% abv

**Dos Equis Lager Especial 5**

(Mexico) Pale lager, 4.2% abv

**Modelo Especial 5**

(Mexico) Pale lager, 4.5% abv

**Union Craft Duckpin 6**

(Baltimore, Md.) Pale ale, 5.5% abv

**Jailbreak Brewing Citra Lady Friend 6**

(Laurel, Md) Hazy ipa, 7%

**Jailbreak Brewing Clearly Righteous 6**

(Laurel, Md) West Coast-style ipa, abv 6.7%

**Jailbreak Brewing Feed The Monkey 6**

(Laurel, Md) Orange hefeweizen, 5.6% abv

**Guinness 6**

(Ireland) Stout, 4.2% abv

**3 - 6 PM**

# BRUNCH

## Huevos Rancheros 14 GF\* V

Two fried eggs served over crispy corn tortillas layered with refried beans, topped with salsa ranchera, queso fresco, sour cream and fresh avocado slices.  
Served with a green salad.

## Breakfast Burrito 16

Large flour tortilla stuffed with scrambled eggs and chorizo.  
Topped with salsa ranchera and melted cheese.  
Served with fresh guacamole, pico de gallo and refried beans.

## Avocado Toast 15 V

Toasted multigrain bread, mashed avocado, EVOO and everything sprinkle.  
Topped with two fried eggs.

## B.A.L.T. with Egg 15.5

Bacon, fresh avocado, lettuce, tomato, two fried eggs and mayo on multigrain bread. Served with French fries.

## Breakfast Tacos 14 GF\*

(3) flour tortillas filled with scrambled eggs, chorizo, cheese and pico de gallo.

## Garden Omelete 14 GF V

Mushrooms, avocado, tomatoes, onions, spinach and queso fresco.  
Served with a green salad and multigrain toast.

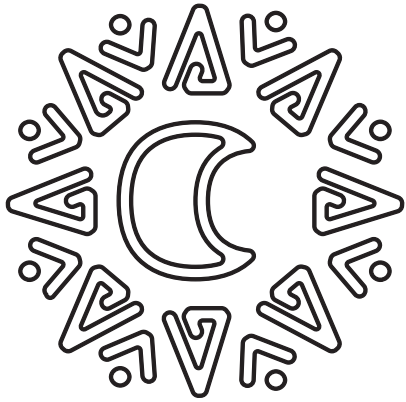
## French Toast 14 V

Thick Texas toast topped with flambéed granny smith apples, cinnamon, whipped cream and powdered sugar.

## Belgian Waffle 13 V

Topped with fresh fruit, whipped cream and powdered sugar.  
Served with maple syrup.

**SATURDAY + SUNDAY 11AM - 2PM**



## KIDS MENU

\$8 + Includes a soft drink.

### Niño Chicken Taco *GF\**

Corn tortilla or flour tortilla filled with grilled chicken, topped with lettuce, pico, & cheese. Served with a choice of rice or fries.

### Niño Chicken Quesadilla *GF\**

Corn tortilla or flour tortilla stuffed with grilled chicken and melted cheese. Served with sour cream.

### Niño Chicken Fingers

Served with choice of rice or fries.

### Mac 'N Cheese

Cheddar + cream.

### Little Amigo Burger *GF\**

All beef patty with or without cheese. Served with choice of rice or fries.

### Hot Dog *GF\**

All beef frank. Served with choice of rice or fries.

### Grilled Cheese Sandwich

Texas toast and melted cheese. Served with choice of rice or fries.

\*Not all ingredients listed on menu, please speak to a manager regarding allergies prior to ordering.

