GRILLED SEAFOOD
\[ \text{à la carte} \quad 2 \text{ taco plate} \]
- **Gourmet Shrimp**: Toasted cheese, avocado, crispy bacon, cilantro/onion and chipotle sauce 340 cal 670 cal
- **Salsa Verde Shrimp**: Avocado, cheese, cabbage, cilantro/onion and chipotle sauce on a flour tortilla 290 570 cal
- **Mexican Street Corn Shrimp**: Toasted cheese, roasted corn, cilantro cheese, cilantro/onion and chipotle sauce 340 cal 670 cal
- **Wild-Caught Mango Mahi Mahi**: Grilled or blackened with guacamole, mango salsa, cabbage and chipotle sauce on a flour tortilla 290/300 cal 570/600 cal
- **Wild-Caught Mahi Mahi**: Grilled or blackened with guacamole, roasted corn, Mexican rice, cabbage and chipotle sauce 830/850 cal
- **Atlantic Salmon**: Grilled or blackened with roasted corn, Mexican rice, cabbage and chipotle sauce 920 cal

GRILLED CHICKEN, STEAK & OTHER
\[ \text{à la carte} \quad 2 \text{ taco plate} \]
- **Grilled Gourmet Tacos**: Toasted cheese, avocado, crispy bacon, cilantro/onion and chipotle sauce
  - **All Natural Chicken**: 350 cal 700 cal
  - **All Natural Steak**: 370 cal 730 cal
- **Classic Tacos**: Guacamole, cheese, salsa fresca, romaine and chipotle sauce
  - **All Natural Chicken**: 250 cal 510 cal
  - **All Natural Steak**: 270 cal 550 cal
- **Street Tacos**: Guacamole and cilantro/onion
  - 3 taco plate
  - **All Natural Chicken**: 100 cal 310 cal
  - **All Natural Steak**: 120 cal 360 cal

TACO TASTING PLATE
Any two tacos with pinto beans and chips or fresh greens for 520–1100 cal

TACO TRIOS
Add chips and beans for $1.49
- **The Coastal Trio**: The Original Fish Taco®, Salsa Verde Shrimp Taco and Wild-Caught blackened Mahi Mahi Taco 840 cal
- **Shrimp Trio**: Grilled Gourmet Shrimp Taco, Salsa Verde Shrimp Taco and Mexican Street Corn Shrimp Taco 960 cal

BOWLS & SALADS
\[ \text{à la carte} \quad 2 \text{ taco plate} \]
- **California Bowl**: Guacamole, cilantro rice, black beans, salsa fresca, romaine, chipotle sauce and salsa verde or roasted chipotle salsa 610-770 cal
- **Cilantro Lime Quinoa Bowl**: Grilled Veggies, avocado slices, brown rice & quinoa, black beans, romaine, cilantro lime sauce and almonds 630-780 cal +$1
- **Mexican Street Corn Bowl**: Roasted corn, guacamole, cilantro rice, black beans, romaine, cotija cheese, cilantro/onion, chile lime tajin and chipotle sauce 790-940 cal +$5.00
- **Chopped Salad**: Cheese, tortilla strips, salsa fresca, romaine, cabbage and chipotle ranch 440-590 cal
- **Mango Avocado Salad**: Brown rice & quinoa, mango salsa, avocado slices, tortilla strips and lemon agave vinaigrette 520-670 cal +$1
- **Avocado Corn Taco Salad**: Roasted corn, cheese, sliced black beans, romaine, salsa fresca, tortilla strips and pickled jalapeno ranch 500-650 cal +$5.00

CHOOSE YOUR PROTEIN:
- **Grilled Shrimp**
- **All Natural Chicken**
- **Wild-Caught Mahi Mahi**
- **Impossible™ protein**
- **Atlantic Salmon**
- **Grilled Veggies**

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.