



Daily Specials

Flavors from Central
America & Mexico



Special Menu
Tuesday-Thursday



MONDAY, SEPTEMBER 14TH

Breakfast Special \$12.75

Croissant with Ham, Egg, Cheese, side of Hashbrown & a Small Coffee

Chef's Table Special \$14

Chicken Wing Bar
Choice Of: Bone-In or Breaded
Boneless Chicken Wings*
Choice Of: BBQ, Buffalo,
or Lemon Pepper
Choice Of: Carrot And Celery
Sticks, Creamy Cole Slaw, Or
Potato Jojo's . With Ranch and
Blue Cheese Dressings

Grill Special \$14

Chicken Tenders with
Fries, Cole Slaw, BBQ,
Ranch Dipping Sauce

Cucina Special \$14

Smoked Chicken Rigatoni
Pasta with Mushrooms,
Garlic Parmesan Cheese,
Chopped Parsley, marsala
Wine Sauce & Garlic
Bread

Deli Special \$14

Chicken BLT on White
Bread with Mayo & Side
of Fruit Salad



TUESDAY, SEPTEMBER 15TH

Breakfast Special \$12.75

Meat Lover Burrito with Ham, Bacon, Sausage, Side of Salsa, Tater Tots & a Small Coffee

Chef's Table Special \$14

Choice Of: Cochinita Pibil (Pork
Cooked in Banana Leaf)
Or Pollo Encebollado
Sides: Black Beans,
Cilantro-Lime Rice, Or Roasted
Calabacitas & Corn Tortillas

Grill Special \$14

Jalapeno Jack Cheese
Burger with Cilantro Aioli,
Tomato Jam, Lettuce,
Pickle Red Onions, On
Brioche Bun & Yuca Fries
with Tajin & Cilantro

Cucina Special \$14

Salmon a la Veracruzana
with Peppers, Onions,
Tomatoes, Olives,
Capers, Served with
Primavera Rice &
Mexican Calabacitas

Deli Special \$14

Pollo Chuco
(From Honduras)
with Fried Chicken,
Pickled Onions, Cabbage,
Creamy Cilantro Dressing
on Telera Bread

WEDNESDAY, SEPTEMBER 16TH

Breakfast Special \$12.75

Guatemalan Breakfast with Two Eggs, Any Style, Black Beans, Queso Fresco,
Platanos Fritos with Cream & a Small Coffee

Chef's Table Special \$15.50

Outdoor BBQ-Street Tacos

Choice Of: Al Pastor, Mushrooms
Al Pastor (Cremini and Portobello),
Or Chicken Tinga*Sides: Spanish
Rice, Charro Beans, Roasted Corn
or Peppers Salad *Toppings: Grilled
Onions, Roasted Chiles, Onions,
Cilantro, Salsas, Avocado Crema
Drink: Melon And Cucumber Agua
Fresca & Tres Leches Cake

Grill Special \$14

Patty Melt on Rye
Breakd with Thousand
Island Dressing, Swiss
Cheese, Caramelized
Onions, & Garlic Fries

Deli Special \$14

Mexican Torta on a Telera
Bread with Refried Beans,
Chicken, Ham, Red Onions,
Shredded Lettuce, Jack Cheese,
Tomatoes & Fruit Salad

Cucina Special \$14

Pollo en Mole Poblano
Roasted Chicken Thighs with Chili Sauce, Toasted
Sesame Seeds, Mexican Rice, Roasted Corn
Salad with Cilantro, Onions, Peppers





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THURSDAY, SEPTEMBER 17TH

Breakfast Special \$12.75

Corned Beef Hash with Diced, Peppers, Onions, Corned Beef, Topped with an Egg & a Small Coffee

Chef's Table Special \$14

Choice Of: Quesabirria Tacos with Consomé, Or Chuleta En Salsa Verde

Sides: Elotes, (Grilled Mexican Style Street Corn), Nopales Salad, or Fried Yucca

Grill Special \$14

Guatemala Enchiladas
Tostadas with Ground Beef, Tomato Sauce, Shredded Lettuce, Shoestring Beets, Hardboiled Egg, Red Onions, Cotija Cheese

Cucina Special \$14

Protein Bowl
Choice of: Chile Lime Chicken or Carne Asada, with Cabbage, Avocado, Black Beans, Radishes, Corn, Sweet Potatoes, Peppita, Salsa Verde and Cream

Deli Special \$14

Grilled Mojo Chicken
Panini with Ham Swiss Cheese, Pickles, Mustard on Ciabatta Bread & Chips

FRIDAY, SEPTEMBER 18TH

Breakfast Special \$12.75

Chicken Fried Steak with Two Eggs Any Style, Biscuits and Gravy & a Small Coffee

Chef's Table Special \$9.95

Blue Plate Available on Friday for Walk-in Guests Only

Grill Special \$14

Available on Friday

Cucina Special \$14

Available on Friday

PIZZA & SALAD SPECIAL AT LA CUCINA

Pizza Special \$14

Tlayuda(Mexican Pizza)
Refried Beans, Cheese, Chorizo, Tomatoes, Jalapenos, Garnish with Cilantro & Side Caesar

Vegetarian Pizza \$11

Caprese Pizza
With Vegan Chicken, Fresh Mozzarella Cheese, Sliced Tomatoes, Basil on a Cauliflower Crust

Salad of the Week \$14

Mexican Salad

with Chopped Romaine, Grilled Corn, Black Beans, Radish, Chipotle, Chicken, Avocado, Tomato, Tamarind Dressing, Garnish with Crispy Tortilla Confetti

