¡Lotería!
GRILL
REGIONAL MEXICAN COCINA AND CANTINA

La Flaca Menu

LOS ANTOJITOS / *Appetizers*

GUACAMOLE WITH FRESH VEGETABLES · 9

QUESO PANELA A LA PLANCHA CON NOPALITOS • *Seared Panela Cheese topped with Nopalitos, Cactus Paddle Salad and Salsa Verde Cruda.* Fresh Corn Tortillas, Guacamole. **11**

CEVICHE UNO, DOS, TRES (FRI - SUN) • One, Two or Three of our Ceviches. **5/10/15**

••• **CEVICHE DE LA CASA** • Acapulco-Style Red Snapper, Tomato, Lime Juice, Onion, Pickled Jalapeño, Virgin Olive Oil. Baked Corn Crackers.

••• **CEVICHE BLANCO** • Fresh Pacific Tilapia, finely Sliced Onion, Fresh Chile Serrano, Lime Juice, Virgin Olive Oil. Baked Corn Crackers.

••• **CEVICHE DE CAMARÓN** • Cooked Shrimp, Mango, finely Chopped Onion, Lime Juice, Virgin Olive Oil. Baked Corn Crackers.

COCTEL DE CAMARÓN • *Mexican Shrimp Cocktail*, Acapulco-Style, in a Tomato and Orange Salsa. Chopped Tomato, Onion, Cucumber, Avocado with Baked Corn Tortilla Crackers. **13**

LAS SOPAS / *Soups*

CALDO DE CAMARÓN • *Shrimp and Vegetables in a Guajillo-infused Broth.* Fresh Avocado, Onion and Cilantro, Lime Wedge, White Rice. **13/17**

LAS ENSALADAS / *Salads*

NOPALITOS • *Fresh Nopal Cactus Paddle with Tomato, Chile Serrano, Onion and Cilantro, Lime Vinaigrette.* Crumbled Queso Fresco, Salsa Verde Cruda. **8**

JÍCAMA ENCHILADA • Jícama Cubes tossed in a spicy Orange-Chipotle dressing. Fresh Mint, Queso Añejo, mixed greens. **8**

ENSALADA DE BERROS Y BETABEL • *Roasted Beet and Fresh Watercress Salad.* Cilantro and Epazote-herb Goat Cheese, Orange Segments, Candied Spiced Pecans, Citrus Vinaigrette. **11**

ENSALADA DE FLOR DE JAMAICA (Seasonal) • Fresh Spinach, Hibiscus Petals, Red Onion, Grapefruit Segments, Caramelized Sesame Seeds, Hibiscus Vinaigrette. **10**

ENSALADA DE JITOMATE (Seasonal) • *Heirloom Tomato Salad*, Quesillo de Oaxaca, Pomegranate Seeds, Ancho Chile Citrus Vinaigrette. **10**

SUMMER SALAD • *Fresh Mesclun Greens*, Cucumber, Tomato, Avocado, Red Onion, Queso Fresco, Spicy Pepitas, Cilantro and Lime Vinaigrette. **8/11**

¡Buen Provecho!

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LOS TACOS Y TOSTADAS

Fresh Corn Tortillas or Lettuce Cups

VEGETABLE Taco 3.25 • Tostada 7.25

NOPALITOS
Fresh Cactus Paddle Salad. Salsa Verde Cruda, Queso Fresco.

CHAMPIOÑES CON EPAZOTE
Mushrooms with Epazote. Salsa Verde Cruda, Onion and Cilantro, Queso Fresco.

CALABACITAS
Zucchini and Roasted Corn Succotash. Salsa Verde Cruda, Onion and Cilantro, Queso Fresco.

CHICKEN Taco 3.50 • Tostada 8.50

POLLO BLANCO
Chicken stewed in Fresh Tomato and Onion. Salsa Chipotle.

TINGA DE POLLO
Chicken stewed with Chipotle Peppers and our Homemade Chorizo. Salsa Chipotle.

BEEF Taco 3.50 • Tostada 8.50

CARNE DESHEBRADA
Tender Braised, Shredded Beef. Fresh Guacamole, Salsa Chipotle, Onion and Cilantro.

LENGUA DE RES EN SALSA VERDE
Braised Beef Tongue stewed in Tomatillo Sauce. Fresh Avocado, Onion and Cilantro.

SHRIMP 2 Tacos 10

Pan-seared Shrimp in Salsa Verde Cruda, Crema Mexicana, Fresh Avocado, Onion and Cilantro.

LOS PLATILLOS / *Los Specialty Plates*

TACOS DE PESCADO AL PASTOR • *Swordfish Tacos Al Pastor Style.* Grilled Pineapple, Salsa Verde Cruda with Avocado. Served with Lettuce Cups. **23**

CAZUELA CIELO, MAR Y TIERRA • Combination of Grilled Chicken, Beef, Shrimp, Cactus and Roasted Poblano Peppers in a Cast Iron Casserole. Served with Lettuce Cups. **25**

CARNE ARRACHERA A LA PLANCHA • Grilled Beer-Marinated Skirt Steak, Heirloom Tomatoes, Drunken Pinto Beans, Zucchini and Roasted Corn. **19**

EL DESAYUNO / *Breakfast Served All Day*

A LA MEXICANA • 3 Egg Whites scrambled, Fresh Tomato, Onion, Chile Serrano with a side of Zucchini and Roasted Corn Succotash. **10.75**

SCRAMBLED • 3 Egg Whites scrambled with your choice of Mushroom and Epazote, Zucchini and Roasted Corn, Cactus Salad. Shredded Beef or Pollo Blanco. Zucchini and Roasted Corn Succotash. **10.75**

OMELETTES • 3 Egg Whites filled with your choice of Mushroom and Epazote, Zucchini and Roasted Corn, Cactus Salad. Shredded Beef or Pollo Blanco. Zucchini and Roasted Corn Succotash. **12.50**

SIDES

CHILE MANZANO EN VINAGRE	3.40
CHILE JALAPENO EN VINAGRE	4
JITOMATE - Heirloom Tomato.	3.75
VEGETABLES	3.75
CEBOLLITAS ASADAS	5
SIDE SALAD	5

DESSERTS

SEASONAL FRUIT COCKTAIL	6

LA FLACA