

 **STARTERS** 

**Chips & Salsa Fresca** Our chips, made with non-GMO fresh corn masa and our house-made salsa fresca. 🌱 4.49

**Avocado Dip** Seasoned with mango habanero salsa, lime and cilantro. Served with salsa fresca and chips. 🌱 7.79

**Aqui Sampler** Avocado dip with salsa fresca, Hummus, Black Bean Dip and chips. 🌱 9.69

**Black Bean Dip** With chips. 🌱 6.09

**Hummus** With chips. 🌱 6.09

**Tomatillo Soup** 🌱 4.09

**Special Soup** Check our website for current offering.

 **CHICKEN · BEEF · PORK** 

**Lemon Chicken Bowl**  
Grilled chicken breast, roasted corn brown rice, organic kale, broccoli, organic spinach, crisp cauliflower, lemon vinaigrette, red grape-jicama salsa, lemon aioli and dried cranberries. 11.99

**Grass Fed Beef Enchiladas**  
Shredded natural beef, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with chipotle corn salsa, guajillo sauce, black beans, roasted corn brown rice, lime-avocado dressing and cotija cheese. 14.79

**Southwest Chicken Taquitos** Grilled free range chicken breast and Yukon potatoes rolled in corn tortillas. Served with avocado, sour cream, achiote sauce, roasted corn brown rice and black beans. 12.59

**Free Range Chicken Enchiladas** Grilled natural chicken breast, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with roasted corn brown rice, broccoli, ancho chile sauce and sour cream. 13.99

**Cuban Roast Pork Carnitas**  
Tender, slow roasted natural pork with plantain salsa, cheddar-pepitas tamal, achiote sauce, coconut rice, black beans, sour cream, firecracker chile sauce and cotija cheese. 15.49

**Adobo Chicken Fajitas**  
Adobo spiced chicken breast, onions and peppers in a sweet and spicy fajita sauce. Served with avocado-chipotle-black bean nachos, roasted corn brown rice, cotija cheese and corn tortillas. 13.99

**Lemongrass Chicken**  
Grilled chicken breast, coconut rice, lemongrass sauce, broccoli, red grape-jicama salsa, zucchini, ancho chile sauce and red cabbage slaw. 14.29

**Adobo Chicken Lime-Avocado Bowl** Adobo spiced chicken breast, avocado, black beans, roasted corn brown rice, lemon vinaigrette, Aqui veggies, chipotle corn salsa, red cabbage slaw, lime-avocado dressing and cotija cheese. 11.99

**Shredded Beef Taquitos**  
Grass fed beef, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with guajillo sauce, BBQ sauce, chipotle corn salsa, sun-dried tomato salsa, black beans, cilantro rice, avocado, sour cream and cotija cheese. 14.79

**Cranberry-Grape Free Range Chicken** Herb and bread crumb crusted natural chicken breast with coconut rice, red grape-jicama salsa, dried cranberries, chipotle-lemon butter and chayote-zucchini. 14.99

 **SEAFOOD** 

**Blackened Salmon** Cajun spiced sustainable salmon with chipotle-lemon butter, mango, mashed sweet potatoes and Aqui slaw. 15.79

**Lemongrass Wild Mahi Mahi**  
Blackened Pacific Mahi with lemongrass sauce, coconut rice, zucchini, broccoli, red grape-jicama salsa and red cabbage slaw. 16.29

**Crisp Tilapia Bowl** Sustainable tilapia, avocado, cilantro rice, Monterey Jack, pinto beans, firecracker chile sauce, chipotle corn salsa, escabeche veggies, salsa fresca, sour cream, romaine and cotija cheese. 12.29

**West Coast Salmon** Grilled sustainable salmon, lemon vinaigrette, red grape-jicama salsa, red cabbage slaw, cilantro rice, berry vinaigrette, broccoli and herb aioli. 15.79

**Firecracker Shrimp Bowl**  
Sustainable shrimp, firecracker chile sauce, avocado, chile ranch dressing, escabeche veggies, roasted corn brown rice, black beans, tortilla strips, lime-avocado dressing and cotija cheese. 12.99

**Wild Shrimp Cake and Enchiladas**  
Crisp Oregon Coast wild shrimp cake, *free range chicken enchiladas*, guajillo sauce, coconut rice, sun-dried tomato salsa, lemon aioli and chayote-zucchini. 15.99

**Wild Mahi Mahi Jambalaya**  
Blackened Pacific Mahi with Cajun tomato-sweet pepper sauce, roasted corn brown rice, organic spinach, sun-dried tomato salsa, sweet potato salsa, crisp cauliflower and lemon aioli. 16.29

**Grilled Salmon Bowl** Grilled sustainable salmon, mashed sweet potatoes, tomato oregano sauce, herb aioli, sun-dried tomato salsa and broccoli. 12.99

More [Seafood](#) items on this menu

 **VEGETARIAN** 

**California Enchiladas**  
Yukon potatoes, sweet potato, Monterey Jack and cotija cheese rolled in corn tortillas. Served with tomato oregano sauce, chipotle corn salsa, sun-dried tomato salsa, avocado, feta cheese, organic kale and chayote-zucchini. 🌱 11.99

**Organic Tofu Jambalaya**  
Grilled tofu, Cajun tomato-sweet pepper sauce, organic spinach, roasted corn brown rice, sun-dried tomato salsa, sweet potato salsa, crisp cauliflower and lemon aioli. 🌱 11.99

**Avocado Roasted Corn Bowl** Avocado, roasted corn brown rice, chipotle corn salsa, black beans, organic spinach, Monterey Jack, Serrano salsa, lemon vinaigrette, sweet potato salsa, tortilla strips, organic kale and cotija cheese. 🌱 11.29

**Falafel Tacos** Falafel, mashed black beans, cucumber, sun-dried tomato salsa, firecracker chile sauce and cotija cheese on artisan corn & wheat blended tortillas. Served with plantain-lime avocado nachos. 🌱 9.79

**Lime-Avocado Enchiladas**  
Yukon potatoes, sweet potato, Monterey Jack and cotija cheese rolled in corn tortillas. Served with organic kale, tomatillo verde sauce, avocado, sweet potato salsa, chayote-zucchini, lime-avocado dressing, sour cream and cotija cheese. 🌱 11.99

**Chile Verde Tamales**  
Cheddar-pepitas tamales, tomatillo verde sauce, plantain-jicama quesadilla, avocado, chayote-zucchini, chipotle corn salsa, organic kale, sour cream and cotija cheese. 🌱 11.69

**Firecracker Falafel** Falafel, avocado, organic spinach, roasted corn brown rice, black beans, tortilla strips, escabeche veggies, chile ranch dressing, firecracker chile sauce and cotija cheese. Served on a grilled wheat tortilla. 🌱 11.69

**Crisp Cauliflower Nachos**  
Cauliflower, tortilla chips, avocado, mashed black beans, Monterey Jack, guajillo sauce, organic spinach, Aqui veggies, salsa fresca, chipotle corn salsa, firecracker chile sauce, chipotle dressing and cotija cheese. 🌱 10.99

**Thai Peanut Organic Tofu** Grilled organic tofu, coconut rice, broccoli, Aqui veggies, red cabbage slaw, mango, red grape-jicama salsa, mango dressing and Thai peanut sauce. 🌱 11.59

**Cotija Taquitos** Yukon potatoes, sweet potato, Monterey Jack and cotija cheese rolled in corn tortillas. Served with avocado, achiote sauce, roasted corn brown rice, black beans, red cabbage slaw, lime-avocado dressing, sour cream and cotija cheese. 🌱 11.99

More [Vegetarian](#) items on this menu

 **SALADS** 

**Grilled Salmon**  
Organic lettuce mix, feta cheese, sun-dried tomato salsa, lemon vinaigrette, cucumbers, Aqui veggies, herb aioli and wheat chips. 15.29

**Cowboy Adobo Chicken** Adobo spiced chicken breast, romaine, grilled corn, sweet potato salsa, black beans, tortilla strips, chile ranch dressing and cotija cheese served on a grilled wheat tortilla. 12.99

**Lime-Avocado Chicken** Grilled chicken breast, romaine, lime-avocado dressing, black beans, grilled corn, pumpkin seeds, avocado, tortilla strips and cotija cheese. 12.79

**BBQ Chicken Jalapeño Ranch**  
BBQ chicken breast, romaine, ranch dressing, nacho jalapeños, sweet potato salsa, chipotle corn salsa, organic kale, cotija cheese and red corn tortilla chips. 12.79

**Wild Shrimp Cake**  
Crisp Oregon Coast wild shrimp cake with organic lettuce mix, mango, chipotle dressing, tortilla strips, chipotle corn salsa and mango dressing. 14.99

**Southwest Caesar**  
Romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 🌱 9.99  
-With adobo or grilled chicken breast 12.79  
-With grilled sustainable salmon 15.29



## BURRITOS



Served with a salad of organic lettuce, cucumber, tomatoes and lemon vinaigrette or soup.

**Baja Tilapia** Crisp sustainable tilapia, romaine, salsa fresca, avocado, chipotle corn salsa and lemon aioli in a whole wheat tortilla. 11.59

**Grilled Chicken or Pork Carnitas** Choice of grilled chicken breast or slow cooked pork with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 10.89

**Adobo Chicken** Adobo spiced chicken breast, Serrano salsa, roasted corn brown rice, black beans, lemon vinaigrette and Monterey Jack in a whole wheat tortilla. 10.89

**BBQ Chicken** Grilled chicken breast, BBQ sauce, cilantro rice, AQUI slaw and organic spinach in a tomato tortilla. 10.89

**Thai Chicken** Grilled chicken breast with Thai peanut sauce, red cabbage slaw, cilantro rice, organic spinach and mango dressing in a tomato tortilla. 10.89

**Grass Fed Beef** Shredded natural beef, cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 11.59



## QUESADILLAS



Served with a salad of organic lettuce, mango, dried cranberries and mango dressing.

**Adobo Chicken** Whole wheat tortilla, adobo spiced chicken breast, black beans, grilled corn and Monterey Jack. 11.99

**BBQ Chicken** Tomato tortilla, grilled chicken breast, BBQ sauce, pumpkin seeds and Monterey Jack. 11.99

**Veggie Feta** Tomato tortilla, grilled sweet potato, edamame, roasted corn, black beans, feta cheese and Monterey Jack. 11.99

**Chicken and Monterey Jack** Whole wheat tortilla, grilled chicken breast and Monterey Jack. 11.99  
-Simply Monterey Jack. 9.89



## TACOS



Served with a salad of organic lettuce, mango, dried cranberries and mango dressing.  
Served on artisan corn & wheat blended tortillas.

**Grilled Salmon** Grilled sustainable salmon, AQUI slaw, salsa fresca and lemon aioli. 9.29

**Grilled Chicken** Grilled chicken breast, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 8.59

**Crisp Tilapia** Sustainable tilapia, AQUI slaw, salsa fresca and lemon aioli. 8.79

**Pork Carnitas** Slow cooked pork, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 8.79

**Grass Fed Beef** Shredded natural beef, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 8.99

**Thai Chicken** Grilled chicken breast, Thai peanut sauce, red cabbage slaw and cilantro rice. 8.59



## KID'S



Add a drink for 95¢ (for children 12 and under please).  
Please feel free to sub cilantro rice for our new coconut rice.

**Classic Kid's Chicken Bowl** Grilled chicken breast, Monterey Jack, tomato oregano sauce, pinto beans and cilantro rice. 6.99

**Organic Tofu Bowl** Grilled organic tofu, broccoli, coconut rice and lemon vinaigrette. 6.79

**Crisp Chicken or Tilapia** Free range chicken breast or crisp sustainable tilapia with cilantro rice, broccoli and tomato oregano sauce. 7.29

**Bean and Cheese Burrito** Whole wheat tortilla, pinto beans and Monterey Jack. Served with fruit and chips. 5.29  
-With grilled chicken breast 6.99

**Simple Cheese Quesadilla** Whole wheat tortilla and Monterey Jack. Served with fruit and chips. 4.99  
-With grilled chicken breast 6.99

## EATING WELL EVERYDAY

To learn about our commitment to eating well visit [www.aquicalmex.com/eating-well](http://www.aquicalmex.com/eating-well)



We accept Visa, MasterCard and American Express.  
Prices do not include tax. Menu and prices are subject to change without notice.

We are not responsible for lost or stolen items.

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