

## STARTERS

## **∀** Chips & Salsa Fresca

Our chips, made from fresh corn masa with salsa fresca. 4.89

**V Avocado Dip** Seasoned with mango habanero salsa, lime and cilantro. Served with salsa fresca and chips. 7.99

Aqui Sampler Avocado dip with salsa fresca, Hummus, Black Bean Dip and chips. 9.99

**Black Bean Dip** With chips. 6.49

**∀ Hummus** With chips. 6.49

**Soup** Check our chalkboard or website for our current soup. 4.50

# CHICKEN · BEEF · PORK

#### **Jerk Spice Chicken Enchiladas**

Free range chicken breast grilled with jerk spices, roasted plantains, and Monterey Jack rolled in corn tortillas. Served with mashed black beans, blue lake beans, achiote sauce, Serrano salsa, papaya salsa and sour cream. 14.79

**Cuban Pork Carnitas** Slow roasted pork, achiote sauce, fried plantains, black beans, roasted corn brown rice, salsa fresca, cotija cheese and sour cream. 15.89

**Tri-Tip Chimichurri** Grilled grass fed beef with chimichurri sauce, tomato-pasilla salsa, mashed sweet potatoes, guajillo gravy and blue lake beans. 16.99

#### **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. 13.49

Grass Fed Beef Taquitos Grilled tri-tip, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with guajillo sauce, BBQ sauce, tomato-pasilla salsa, black beans, cilantro rice, avocado, sour cream and cotija cheese. 14.99

## Free Range Chicken Parmigiana

Herb and bread crumb crusted natural chicken breast with melted queso Oaxaca, tomato oregano sauce, roasted corn brown rice, chayotezucchini, blue lake beans, tomatopasilla salsa and cotija cheese. 15.99

**Lemon Chicken Bowl** Grilled chicken breast, roasted corn brown rice, broccoli, organic spinach, crisp cauliflower, lemon vinaigrette, red grape-jicama salsa, lemon aioli and dried cranberries. 12.99

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. 13.29

Adobo Chicken Fajitas Adobo spiced chicken breast, onions and peppers in a sweet and spicy fajita sauce. Served with avocado-chipotleblack bean nachos, roasted corn brown rice, cotija cheese and corn tortillas. 14.89

# Free Range Chicken Enchiladas

Grilled free range chicken breast, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with roasted corn brown rice, chayotezucchini, ancho chile sauce and sour cream. 14.59

# SEAFOOD

**Grilled Wild Mahi** Cilantro pesto grilled Mahi Mahi with papaya salsa, cilantro rice, lemon vinaigrette, ancho teriyaki sauce, blue lake beans and organic kale. 16.99

**Firecracker Shrimp** Grilled shrimp, firecracker chile sauce, avocado, chile ranch dressing, pozole escabeche, roasted corn brown rice, black beans, tortilla strips, lime-avocado dressing and cotija cheese. 13.79

**Blackened Salmon** Cajun spiced grilled salmon with chipotle-lemon butter, mango, mashed sweet potatoes and Aqui slaw. 16.99

## Wild Crab Cake and Enchiladas

Crisp crab cake, free range chicken enchiladas, guajillo sauce, roasted corn brown rice, tomato-pasilla salsa, lemon aioli and chayote-zucchini. 16.29 **Grilled Salmon Bowl** Grilled salmon, mashed sweet potatoes, tomato oregano sauce, tomato-pasilla salsa, broccoli and herb aioli. 13.89

Chipotle Corn Tilapia Panko and organic corn meal crusted tilapia with lime-avocado dressing, chipotle dressing, roasted corn brown rice, tomato-pasilla salsa, Aqui slaw, chipotle corn salsa, avocado, and cotija cheese. 13.79

## **Grilled Shrimp and Enchiladas**

Yukon potato and cheese enchiladas with grilled shrimp, tomatillo verde sauce, blue lake beans, pozole escabeche, cotija cheese and firecracker chile sauce. 14.79

**West Coast Salmon** Grilled salmon, lemon vinaigrette, red grape-jicama salsa, cilantro rice, red cabbage slaw, berry vinaigrette, broccoli and herb aioli. 16.59

More seafood items on back page

# **VEGETARIAN. VEGAN**

**√** Vegan Item

♥ Falafel Tacos House made chickpea falafel, mashed black beans, tomato-pasilla salsa, kale, cucumber and firecracker chile sauce on grilled flour tortillas. Served with red cabbage-daikon radish slaw. 9.29

Cotija Taquitos Yukon potatoes, sweet potatoes, 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. 12.99

California Enchiladas Yukon potatoes, sweet potatoes, Monterey Jack and cotija cheese rolled in corn tortillas. Served with tomato oregano sauce, chipotle corn salsa, tomatopasilla salsa, avocado, organic kale, chayote-zucchini and feta cheese. 12.99

Butternut Squash & Cauliflower Bowl Roasted butternut squash, cool chimichurri cauliflower, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.79

ightharpoonsAsk to remove dairy for a vegan option

## **V**Arepas with Fried Plantains

Organic yellow corn cakes with fried plantains, black beans, red cabbage slaw, achiote sauce, pozole escabeche, blue lake beans and lime-avocado dressing. 11.79

# 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. 12.29

## √ Thai Peanut Organic Tofu

Grilled organic tofu, cilantro rice, broccoli, Aqui veggies, red cabbage slaw, mango, red grape-jicama salsa, mango dressing and Thai peanut sauce. 12.49

Firecracker Cauliflower Crisp cauliflower, roasted corn brown rice, black beans, avocado, pozole escabeche, chile ranch dressing, firecracker chile sauce, lime-avocado dressing and tortilla strips. 12.99

More **V**vegan items and **N**vegetarian items on back page

## SALADS

**Grilled Salmon** Grilled salmon, organic lettuce mix, grape tomatoes, lemon vinaigrette, cucumber, Aqui veggies, herb aioli and feta cheese. 15.99

**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. 13.79

-Sub grilled tri-tip beef 14.59

with organic lettuce mix, mango, chipotle dressing, tortilla strips, chipotle corn salsa and mango dressing. 15.49

**Lime-Avocado Chicken** Grilled chicken breast, romaine, lime-avocado dressing, black beans, grilled corn, pumpkin seeds, avocado, tortilla strips and cotija cheese. 13.79

**Nouthwest Caesar** Romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 10.29

-With adobo or grilled chicken breast 13.69

-With grilled salmon 15.99

## SUPREME BOWLS

The classic flavors of Aqui – cilantro, cumin, chile and citrus with crunch and creaminess.

Adobo Chicken Adobo spiced chicken breast, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.79

Crisp Tilapia Panko crusted tilapia, avocado, cilantro rice, pinto beans, romaine, salsa fresca. chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.29

Pork Carnitas Slow roasted pork, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.99

**Falafel** House made falafel, firecracker chile sauce, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.79

**V** Ask to remove dairy for a vegan option

Grass Fed Beef Grilled tri-tip, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and salsa, Monterey Jack, sour cream and cotija cheese. 14.29

**Crisp Chicken** Panko and herb crusted free range chicken breast, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.29

**Grilled Shrimp** Grilled shrimp, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn cotija cheese. 13.69

N Butternut Squash & Cauliflower Roasted butternut squash, cool chimichurri cauliflower, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.79

**V** Ask to remove dairy for a vegan option

#### BURRITOS

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

Grilled Chicken Grilled chicken breast with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 11.29

**Pork Carnitas** Slow roasted pork with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 11.49

Adobo Chicken Adobo spiced chicken breast, Serrano salsa, roasted corn brown rice, black beans, lemon vinaigrette and Monterey Jack in a whole wheat tortilla. 11.29

**V** Roasted Corn-Avocado Organic spinach, avocado, roasted corn brown rice, black beans, chipotle corn salsa, and Serrano salsa in a whole wheat tortilla. 10.99

Thai Chicken Grilled chicken breast with Thai peanut sauce, red cabbage slaw, cilantro rice, organic spinach and mango dressing in a tomato tortilla. 11.29

Baja Tilapia and Shrimp Panko crusted tilapia, grilled shrimp, roasted corn brown rice, romaine, salsa fresca, avocado, chipotle corn salsa and lemon aioli in a tomato tortilla. 12.59 **Grilled Steak** Grass fed beef tri-tip with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 13.49

# 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. 12.69

Noasted Butternut Squash and

**Feta** Whole wheat tortilla, Monterey Jack, butternut squash, dried cranberries and feta cheese. 12.69

Chicken and Monterey Jack

Whole wheat tortilla, grilled chicken breast and Monterey Jack. 12.49 Simply Monterey Jack. 10.29

Ranchero Steak Tomato tortilla, grilled grass fed beef tri-tip, queso Oaxaca, tortilla strips, grilled onions and peppers. 13.99

# TACOS

Served with a salad of organic lettuce, mango, dried cranberries and mango dressing. Served on 100% corn tortillas.

Grilled Salmon Grilled salmon, Aqui slaw, salsa fresca and lemon aioli. 9.89

**Shrimp** Grilled shrimp, mashed black beans, Aqui slaw, pozole escabeche and Serrano salsa. 9.59

**Grilled Chicken** Chicken breast, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 9.29 Pork Carnitas Slow roasted pork, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 9.29 Thai Chicken Grilled chicken breast, Thai peanut sauce, red cabbage slaw and cilantro rice. 9.29

Add a drink for 95¢ (for children 12 and under please).

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

Potato and Cheese Enchilada

Yukon potatoes and Monterey Jack rolled in a corn tortilla with tomato oregano sauce, cilantro rice and pinto beans. 5.29

Crisp Chicken Free range chicken breast with cilantro rice, broccoli and tomato oregano sauce. 7.29

**V** Organic Tofu Bowl Grilled tofu, roasted corn brown rice and blue lake beans. 6.79

■ 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

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. Printed on recycled

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