



STARTERS

✓ Chips & Salsa Fresca

Our chips, made from fresh corn masa with salsa fresca. 5.49

✓ **Avocado Dip** Served with mango habanero salsa, lime and cilantro. Served with salsa fresca and chips. 8.99

✓ **Aqui Sampler** Avocado dip with salsa fresca, Hummus, Black Bean Dip and chips. 10.99

✓ **Black Bean Dip** With chips. 7.09

✓ **Hummus** With chips. 7.09

Soup Check our chalkboard or website for our current soup. 5.09

MAIN PLATES

» **Blackened Salmon** Cajun spiced grilled sustainable salmon with chipotle-lemon butter, mango, mashed sweet potatoes and Aqui slaw. 18.39

Grilled Pineapple Chicken Enchiladas Grilled free range chicken breast, Yukon potatoes, Monterey Jack and cheddar cheese rolled in corn tortillas. Served with grilled pineapple salsa, achiote sauce, coconut rice, red cabbage slaw, black beans, cotija cheese and sour cream. 15.79

Sonoran Braised Beef Slow cooked beef with caramelized sweet onion broth, basil zucchini, mashed sweet potatoes, russet potato fries, chipotle corn salsa and feta cheese. 17.99

Southwest Chicken Taquitos Grilled free range chicken breast and Yukon potatoes rolled in red corn tortillas. Served with avocado, achiote sauce, roasted corn brown rice, black beans and sour cream. 14.59

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. 16.29

» **Wild Crab Cake & Enchiladas** Crisp crab cake made with wild crab, free range chicken enchiladas, achiote sauce, chipotle-lemon butter, roasted corn brown rice, basil zucchini, chipotle corn salsa and lemon aioli. 18.39

Green Chile Ranch Pork Slow roasted pork with tomatillo verde sauce, Yukon potato taquitos, pepitas salsa, roasted corn brown rice, basil zucchini and sour cream. 14.59

Free Range Chicken Enchiladas Grilled natural chicken breast, Yukon potatoes, Monterey Jack and cheddar cheese rolled in corn tortillas. Served with Jambalaya sauce, roasted corn brown rice, basil zucchini and cotija cheese. 14.59

» **Wild Mahi & Shrimp Teriyaki** Panko and organic corn meal crusted Pacific wild mahi, grilled sustainable shrimp, ancho teriyaki sauce, mango, coconut rice, broccoli, firecracker chile sauce and herb aioli. 17.79

» **Firecracker Shrimp** Grilled sustainable shrimp, firecracker chile sauce, avocado, chile ranch dressing, roasted corn brown rice, black beans, tortilla strips, lime-avocado dressing, sweet potato salsa, chipotle corn salsa and cotija cheese. 15.19

» **West Coast Salmon** Grilled sustainable salmon, lemon vinaigrette, coconut rice, broccoli, red cabbage slaw, red grape-jicama salsa, grilled pineapple salsa and herb aioli. 18.29

*Visit "Our Ingredients" to learn more



"We take pride in our food sources and use natural, wild and organic ingredients whenever possible."

SPECIALTY BOWLS

Lemon Chicken Grilled chicken breast, roasted corn brown rice, broccoli, organic spinach, crisp cauliflower, lemon vinaigrette, red grape-jicama salsa, lemon aioli and dried cranberries. 14.29

Adobo Chicken Lime-Avocado Adobo spiced chicken breast, avocado, black beans, roasted corn brown rice, Aqui veggies, lemon vinaigrette, chipotle corn salsa, red cabbage slaw, lime-avocado dressing and cotija cheese. 14.59

» **Wild Crab Cake** Crisp crab cake made with wild crab, lemon vinaigrette, coconut rice, grilled pineapple salsa, red grape-jicama salsa, organic kale, red cabbage slaw and herb aioli. 14.59

» **Grilled Salmon** Grilled sustainable salmon, Jambalaya sauce, mashed sweet potatoes, basil zucchini, broccoli, cotija cheese and lemon aioli. 14.99

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. 13.99

» **Crisp Wild Mahi** Panko and organic corn meal crusted Pacific wild mahi, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 14.99

Pork Carnitas Slow roasted pork, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 14.29

✓ **Grilled Organic Tofu** Grilled organic tofu, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.69

✓ Ask to remove dairy for a vegan option

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. 14.69

✓ **Cauliflower** Crisp cauliflower, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.99

✓ Ask to remove dairy for a vegan option

» **Grilled Shrimp** Grilled sustainable shrimp, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 14.99

Beef Braised beef, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 15.79

SMALLER EATS

Perfect for sharing or lighter eating.

Grilled Salmon Taco Grilled sustainable salmon, Aqui slaw, salsa fresca and lemon aioli on corn tortillas. Served with a salad of organic lettuce, cucumber, tomatoes and lemon vinaigrette or soup. 11.99

Grilled Chicken Chile Verde Grilled chicken breast, tomatillo verde sauce, pepitas salsa, cilantro rice, organic kale, basil zucchini and sour cream. Served with a Monterey Jack flour tortilla quesadilla. 10.69
-Large plate option 15.79

Chicken Flautas Grilled free range chicken breast, Yukon potatoes, Monterey Jack and cheddar cheese rolled in corn tortillas. Served with Aqui slaw, mashed black beans, avocado, BBQ sauce, chipotle dressing and cotija cheese. 11.59

» **Shrimp Quesadillas** Grilled sustainable shrimp and Monterey Jack in flour tortillas. Served with roasted corn brown rice, black bean-pepitas salsa nachos, lime-avocado dressing and cotija cheese. 10.29

Vaquero Steak Fries Russet potato wedges seasoned with house spices. Served with braised beef, mashed black beans, tortilla strips, cowboy dressing, salsa fresca, chipotle dressing, Monterey Jack and cotija cheese. 11.99

Taco Plates One taco with choice of protein, mashed black beans, chipotle corn salsa, avocado and cotija cheese on corn tortillas. Served with russet potato fries, sour cream and red cabbage slaw.

Crisp Free Range Chicken Panko and herb crusted natural chicken breast with caramelized sweet onion broth, mashed sweet potatoes, basil zucchini, sweet potato salsa and cotija cheese. 11.59

Choose your Taco Plate:

-Grilled Chicken Breast 10.69

-Pork Carnitas 10.69

-Beef 11.99

VEGGIE

 Vegan Item

Yukon Ranchero Enchiladas

Yukon potatoes, Monterey Jack, cheddar cheese and grilled onions rolled in corn tortillas. Served with Jambalaya sauce, chipotle corn salsa, organic kale, basil zucchini, and feta cheese. 13.79

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 and cotija cheese. 12.49

Firecracker Cauliflower

Crisp cauliflower, firecracker chile sauce, avocado, chile ranch dressing, roasted corn brown rice, black beans, tortilla strips, lime-avocado dressing, sweet potato salsa and chipotle corn salsa. 13.79

Veracruz Crisp Taquitos

Yukon potatoes, Monterey Jack, cheddar cheese and grilled onions rolled in corn tortillas. Served with tomatillo verde sauce, coconut rice, grilled pineapple salsa, basil zucchini, firecracker chile sauce and sour cream. 11.59

Organic Tofu Fajitas

Grilled organic tofu, sweet and spicy fajita sauce, roasted corn brown rice, pinto beans, avocado, grilled onions and peppers with flour tortillas. 11.29

Veggie Jambalaya

Basil zucchini, sweet potato salsa, russet potato fries, chipotle corn salsa, roasted corn brown rice, Jambalaya sauce and feta cheese. 10.99

-Add grilled organic tofu 12.49

-Add grilled chicken breast 13.49

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. 13.49

Cubano Bowl

Coconut rice, black beans, organic kale, Aqui veggies, grilled pineapple salsa, mango, russet potato fries, firecracker chile sauce and lime-avocado dressing. 11.79

-Add grilled organic tofu 13.29

-Add grilled chicken breast 14.29

More vegan items and vegetarian items on this menu

SALADS

Lime-Avocado Chicken

Grilled chicken breast, romaine, lime-avocado dressing, black beans, grilled corn, pumpkin seeds, avocado, tortilla strips and cotija cheese. 14.99

Cowboy Beef

Braised beef, romaine, grilled corn, sweet potato salsa, black beans, tortilla strips, chile ranch dressing and cotija cheese served on a grilled wheat tortilla. 16.29

-Sub adobo spiced chicken breast 14.99

Grilled Salmon

Grilled sustainable salmon, organic lettuce mix, grape tomatoes, lemon vinaigrette, cucumber, Aqui veggies, herb aioli and feta cheese. 17.99

Wild Crab Cake

Crisp crab cake made with wild crab, organic lettuce mix, mango, chipotle dressing, tortilla strips, chipotle corn salsa and mango dressing. 16.79

Adobo Chicken Southwest

Adobo spiced chicken breast, romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 14.99

-Sub grilled chicken breast

Grilled Salmon Southwest

Grilled sustainable salmon, romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 17.99

Southwest Caesar

Romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 11.29

QUESADILLAS

Served with a salad of organic mixed lettuce, cucumber, tomatoes and lemon vinaigrette or soup. All made with whole wheat tortillas.

Chicken & Monterey Jack

Grilled chicken breast and Monterey Jack. 13.59

 Simply Monterey Jack. 10.99

Adobo Chicken

Adobo spiced chicken breast, black beans, grilled corn and Monterey Jack. 13.89

Ranchero Beef

Braised beef, Monterey Jack, cotija cheese, grilled onions and peppers. 15.49

-Try it with our French Onion soup for dipping

VEGGIE QUESADILLAS

Veggie Feta

Aqui veggie mix (sweet potato salsa, grilled corn & edamame), black beans, Monterey Jack and feta cheese. 12.29

Goat Cheese

Goat cheese, Monterey Jack, grilled corn, dried cranberries and pumpkin seeds. 12.29

BURRITOS

Served with a salad of organic mixed lettuce, cucumber, tomatoes and lemon vinaigrette or soup. All wrapped in whole wheat tortillas.

Grilled Chicken or Pork Carnitas

Chicken breast or slow roasted pork with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack. 12.29

Thai Chicken

Grilled chicken breast with Thai peanut sauce, red cabbage slaw, cilantro rice and organic spinach. 12.29

 Sub grilled organic tofu for a vegan option

Adobo Chicken

Adobo spiced chicken breast, Serrano salsa, roasted corn brown rice, black beans, lemon vinaigrette and Monterey Jack. 12.29

Beef

Braised beef with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack. 14.79

KID'S

Bean & Cheese Burrito

Whole wheat tortilla, pinto beans and Monterey Jack. Served with cilantro rice and chips. 5.69

-With grilled chicken breast 7.69

Grilled Chicken Bowl

Grilled chicken breast, Monterey Jack, achiote sauce, pinto beans and cilantro rice. 7.49

Crisp Chicken

Panko crusted free range chicken breast with cilantro rice, broccoli and achiote sauce. 8.29

Grilled Chicken Quesadilla

chicken breast, Monterey Jack in a whole wheat quesadilla. Served with cilantro rice and chips 7.69

 Simply Monterey Jack 5.99

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.

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Allergy & Food Facts Info



Our Ingredients

*We use natural, wild and organic ingredients whenever possible.

www.AquiCalMex.com



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