



3 FOR \$25

**ANY FORTSIDE BEER, ANY 3 THREE TACOS
(INCLUDES CHIPS AND FRESH SALSA), AND DESSERT.
MENU ROTATES WEEKLY.**

OCT 1-4

TACOS:

Carne Asada - with micro greens, fresh pico de gallo, roasted hatch chile crema, cilantro, and cotija.

El Pastor - traditional marinated pork, topped with a smoked chili slaw, grilled pineapple salsa, guac sauce, cotija/cilantro.

Smoked Escabeche - smoked tricolor carrots, onions, and poblanos, topped with smoked chili slaw, and cream, cotija/cilantro.

DESSERT:

Fresh baked chocolate chip cookie with Nutella and fresh whipped cream.

OCT 6-11

TACOS:

Korean Beef Taco - bulgogi beef, sesame ginger chopped slaw with cilantro, pineapple cucumber habanero salsa, pickled red onion garnish.

Chicken Satay - coconut/curry chicken, sesame ginger chopped slaw with cilantro, tomatillo salsa, chopped peanut/toasted coconut garnish.

Oyster mushroom Bahn Mi - lemongrass marinated mushrooms, sesame ginger chopped slaw with cilantro, chopped chicharron garnish.

DESSERT:

Tres Leches topped with vanilla braised apples, whip cream, and cinnamon.

OCT 13-18

TACOS:

Chicken Tikka Masala - topped with and mint yogurt slaw, tomatillo salsa, cilantro/cotija.

Mango Lime Pork belly - topped with pickle cabbage and traditional Indian chutney, tomatillo salsa, cilantro/cotija.

Curried Chick Peas - topped with yogurt and mint slaw, pineapple cucumber habanero salsa, pickled carrots, cilantro.

DESSERT:

Pumpkin Cheesecake with a cinnamon whip cream topping.

OCT 20-25

TACOS:

Jerk Chicken - with slaw, grilled pineapple/mango habanero salsa, cilantro and cotija.

Creole Braised Beef - with slaw, grilled pineapple/tomatillo salsa, smoky crema, cilantro and cotija.

Cajun Cauliflower - with slaw, pico, guac sauce, cilantro and cotija.

DESSERT:

Tres Leches with lime/coconut sauce, whip cream and toasted coconut.

OCT 27-31

TACOS:

Cheeseburger in Paradise - seasoned ground beef, American cheese, lettuce, tomato, onion, and special burger sauce, green onion and pickle garnish.

Buffalo Chicken - house made buffalo sauce, topped with cabbage slaw, garlicky ranch sauce, pico de gallo, pickled carrots, cilantro/cotija.

Garlic Pepper BBQ Mushroom - topped with cabbage slaw, tomatillo salsa, smoky crema, cilantro/coitja.

DESSERT:

Homemade Chocolate mousse, Mexican whip cream topping (with a touch of vanilla/cinnamon/cayenne).

Available Tuesday-Thursday 4pm-8pm, Friday 2pm-8pm, Saturday 1pm-8pm, Sunday 1pm-6pm