**Food Menu Training:**

- Guacamole:

 made in the morning fresh. Cannot take out the onions, cilantro or tomato inside. can take out the pico de gallo.

- Tacos: salsa verde is spicy

- tuna tacos: raw sushi grade tuna.

- bacon wrapped scallops, you get 3 scallops

- quesadillas: they are spicy, they come with cherry peppers and onions, it can be taken out

- peruvian ceviche: spicy, can be spicier

- shrimp al vino, you get 4

- skewers: you get 3

- artichokes: you get 3

- steak empanadas: you get 3, cannot modify, sauce can be on the side

- chicken empanadas: you get 3, cannot modify, sauces can be on the side

- chicken flautas: you get 4 pieces, crema fresca and buffalo can be on the side

- enchiladas: you get 2

- half chicken is oven roasted, takes around 20 minutes to prepare

- filet mignon saltado: goes automatically medium well. Very difficult to do temperature

- street corn: comes on cobb but can be off the cobb

You always ask for temperature for salmon and steak

Margaritas: all made from scratch and all made with fresh lime juice.

How sweet are they: they are well balanced but can be as sweet or tart as you want.

What rims do you have for margaritas? Salt, spicy salt or sugar

* ALWAYS TRY TO UPSALE!

 Customer: can i have a jalapeno cucumber margarita?

 Server: of course, do you have any preference on tequila? Maybe codigo or casamigos reposado tequila?

Mojitos: we can do with any flavors

Pisco Sour: has egg white

Sangria: we have white peach and traditional red

Theres a showstopper part of the cocktail menu: these are instagrammable cocktails that look even better than our regular ones.

Porn star martini: with side of prosecco

Mexican jungle bitrd: goes with Fire garnish

Campfire espresso martini: with roasted marshmallow garnish

Bathtub clover club: on bathtub

Tulum: with fire garnish

We have on draft: a pilsner, maine lunch ipa, whalers rise, American pale ale, Lord Hobo double ipa