

FLACO'S COCINA

Please ask your server about our new daily specials.
We also offer a variety of gluten free and vegan option.

TAPAS

Bottomless chips & salsa \$5

Pico de gallo, salsa picante, tomatillo cilantro verde, & fire roasted tomato jalapeno served with fresh tortillas

Guacamole made to order \$9

Fresh avocados prepared with pico de gallo, finely chopped jalapeno, and fresh lime juice. Served with fresh tortilla chips

Seared Tuna \$12

Thinly sliced peppercorn encrusted tuna fillet on fresh cabbage topped with cilantro aioli, pico de gallo, ensalada de masa, and sweet potato strings

Macho Nacho \$9

Layers of queso, ensalada de masa, pico de gallo, and sour cream. Served with salsa verde and fire roasted salsa.

*Add smoked chicken, carne asada, smoked carnitas, chorizo, or grilled vegetables \$3 each

*Add Guacamole \$2

Nacho Fritas \$10

Crispy steak cut fries piled high and topped with monterey jack cheese, carne asada, pico de gallo, grilled jalapenos, ensalada de masa, and chipotle aioli.

Tres Queso dip \$7

Baked creamy queso served with fresh tortilla chips.

*Add smoked chicken, carne asada, smoked carnitas, chorizo, grilled vegetables, crab, or shrimp \$3 each

Ceviche \$12

A South America dish of marinated raw seafood

Ahi Tuna: fresh ahi tuna with a hint of citrus and herb

Lobster and Crab: rock lobster & crab meat infused with tropical fruit, a hint of citrus and herbs

FRESH SALADS

Flaco's Salad \$6/\$8

Baby mixed spring greens, lime spiked cabbage, pico de gallo, roasted peppers, corn and asparagus served with lime peppercorn vinaigrette

Strawberry Fields Spinach Salad \$6/\$8

Baby leaf spinach with strawberries, mandarin oranges, and almonds served with a raspberry vinaigrette

Baby Kale Caesar Salad \$6/\$8

Baby kale tossed with homemade croutons and Caesar dressing topped with parmesan cheese

*PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER

*CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

ENTREES

Chicken Chili Rellenos \$14

Fire roasted poblano pepper stuffed with chicken, vegetables, and rice topped with homemade mole and queso

Grande Vegetable Quesadilla \$12

Grilled corn tortillas stuffed with spinach, roasted peppers & onions, asparagus, avocado, goat cheese, and monterey jack cheese (Substitute romesco sauce for the cheese to make it vegan)

Drunken Steak Quesadilla \$15

Carne asada, spinach, pico de gallo, goat cheese and monterey jack cheese served with a red wine reduction sauce

Grande Lobster Quesadilla \$17

Grilled rock lobster with sautéed spinach, monterey jack cheese served with a chipotle butter sauce

Fajitas and Enchiladas (2): 1 filling \$12.50 2 fillings \$14

Fajitas are served with rice, beans, roasted vegetables, cabbage, sour cream, and flour tortillas

Enchiladas are served with rice and ensalada de masa

Fillings: smoked chicken, carne asada, smoked carnitas, shrimp, tilapia, and mahi mahi

Giant Burritos: Meats \$8.25 Fish \$9

Your choice of filling stuffed with lime spiked cabbage, rice, beans, and pico de gallo

Meats: smoked chicken, carne asada, smoked carnitas, chorizo, and Korean beef

Fish: tempura baja, grilled mahi mahi, tilapia, seared tuna, and shrimp

Ask your server about our delicious baked burrito for an extra \$2

FAT TACOS

Taco sampler with rice and beans \$11

Al la carte \$3

Selection: smoked chicken, carne asada, smoked carnitas, chorizo, and roasted vegetable

Fish: tempura baja, grilled mahi mahi, tilapia, shrimp, seared tuna

\$1 extra: Lobster, Korean beef, and El Pastor Pork

QUESADILLAS

Queso \$8

Smoked chicken, carne asada, smoked carnitas, roasted vegetable \$8.50

Lump crab meat and shrimp \$11

SIDES

Rice \$1.75

Beans \$1.75

Corn salsa \$2

Mango Salsa \$2

Sour cream \$1

Cheese \$1

*GRATUITY WILL BE APPLIED AT THE DISCRETION OF THE MANAGER

*DUE TO RISING CREDIT CARD PROCESSING FEES WE ARE ONLY ABLE USE ONE CREDIT CARD PER PARTY. A SPLIT FEE MAY BE APPLIED TO TABLES WITH MORE THAN ONE CREDIT CARD

