**Let’s get this party started…**

**Mexican Poke-** fresh Ahi Tuna blended w/ spices & ponzu on a bed of colored cabbage

**Mermaid Tails-** Shrimp Tempura beached on coconut slaw w/ sweet heat glaze, rice pearls, fresh cilantro

**fiesta nachos-** crunchy tortilla chips layered w/ queso fresco, pickled vegetables, black beans, tomatillo salsa, dry chile salsa &cilantro. As flavorful as it is colorful!\*add any protein for upcharge

**CHORIZO & QUESO-** melted queso fresco w/ Chorizo crumbles, caramelized onions, cilantro

**Elote**- roasted corn sliced from the cob, chopped onions and poblano peppers w/ cotija cheese, smoky homemade morita mayo & Cholula®

**guacamole & chips**- smooth blend of Haas avocados, jalapeño, red onions

**CHIPS AND SALSA-** tortilla chips w/ choice of traditional rojo salsa or tomatillo verde

**QUESO AND CHIPS-** melted queso fresco & crunchy tortilla chips

**RICE & Black BEANS-** traditional Mexican arroz verde & black beans seasoned w/ epazote

**Tacos**

***\*All tacos finished Nauti Style with fresh cilantro, side of dry chile salsa & lime wedges***

**Korean** – braised short ribs, caramelized onions, cucumber salad, Gochujang sauce

**Barbacoa** – spiced Angus beef, cool creama, white diced onion, tomatillo-avocado salsa

**Al Pastor** - spit-grilled Heritage Pork, diced white onion, charred pineapple, queso fresco

**Carnitas** – slow simmered Heritage Pork, avocado smash, pickled red onion, blistered shishito peppers

**Alabama Slamma**  - pulled smoked chicken, Alabama White Sauce, pickled cabbage, fried onions, bacon blanket

**Chick Next Door -**- grilled chicken breast, elote, avocado smash, queso fresco, salsa verde

**Yinzer** – grilled flat iron steak w/peppers & onions, melted queso fresco, house jalapeño salsa, chicharrónes

**Beach Bum** – maple fire roasted sweet potato, seasoned black beans, tropical slaw, toasted coconut

**Island Time-** battered avocado, sweet teriyaki glaze, charred pineapple, pickled red onion, queso fresco

**Tropical Shrimp** –Shrimp Tempura, avocado smash, tropical slaw, sweet heat creama, toasted coconut

**Cabo Fish** – beer battered Cod, pickled cabbage, spicy escabeche and smoky homemade morita mayo

\*only GF if on corn tortilla, filling is GF however…try in a rice or ensalada bowl!

**BOWL ME OVER!**

***~MAKE ANY NAUTI TACO INTO A BOWL***

**Ensalada** – Chopped field greens, black beans, elote, avocado smash, fresh cilantro & queso fresco

**Rice & Beans**- traditional Mexican arroz verde, seasoned black beans & queso fresco

Drink Menu

Tea- 20 oz…\_\_\_\_\_\_\_

Soda Fountain 20 oz…\_\_\_\_\_\_

Bottle Soda- see selection

Draft Beer…16 oz…\_\_\_\_\_ Pitcher…\_\_\_\_\_\_\_

Bottle Beer Import/Domestic-see selection

FZ Margarita 16 oz…\_\_\_\_\_\_ Pitcher…\_\_\_\_\_\_\_

Tap Margarita 16 oz…\_\_\_\_\_\_\_ Pitcher…\_\_\_\_\_\_\_

Sangria- 16 oz…\_\_\_\_\_ Pitcher…\_\_\_\_\_\_

Tequila Single Shot- Cheap…\_\_\_\_\_ Standard…\_\_\_\_\_\_ Premium…\_\_\_\_\_\_

Tequila Double Shot -Cheap…\_\_\_\_\_ Standard…\_\_\_\_\_\_ Premium…\_\_\_\_\_\_