

## **Appetizers**

Big & Designed to Share! Go for it!

### **Fresh Shrimp Ceviche** (Summer Only)

Shrimp marinated in fresh lime juice & tossed with jalapenos, onions, tomatoes & cucumbers. Delicious!

Served 2 ways:

Big Bowl topped with avocado and lime with chips \$10.95

Combo with guacamole, salsa and chips \$14.95

### **Smoked Salmon Filet**

A delicious 4 oz. filet of wild caught salmon, smoked locally in Basalt in hickory wood. Served cold on a bed of lettuce with capers, red onion, creamy horseradish sauce and crackers \$13.95

### **Smoked Trout Filet**

Naturally smoked with a mix of fruitwoods by Ducktrap River Fish Farms. Served cold and just like the salmon \$12.95

### **Chicken and Vegetarian Chorizo Flautas**

Chicken flautas are mixed with green chiles, spices and a blend of cheeses; Veggie flautas are packed with vegetarian chorizo and a little cheese. Both are rolled in corn tortillas, fried and served with an avocado, sour cream and pickled jalapeno sauce \$9.75

### **Fresh Guacamole, Homemade Chips, & Fresh Salsa** \$8.95

### **Nachos**

A blend of melted Monterey Jack and Cheddar cheese with our fresh house salsa \$9.75

Add Vegetarian Chorizo (Mexican Sausage) \$2.00

Add Guacamole \$3.00

The Works (highly recommended) \$5.00

### **Buffalo Style Chicken Wings**

With bleu cheese dressing \$8.95

### **Big Basket of Fried Onion Rings** \$7.95