



FLYING IGUANA

TAQUERIA & TEQUILA BAR

LET THE GOOD TIMES FLY



LUNCH

[Please ask your server to see our GLUTEN FRIENDLY menu]

\*\*Although we try to meet your special requirements, we cannot ensure that these items have not come into contact with gluten in our kitchen.

ANTOJITOS [Starters]

GUACAMOLE & CHIPS | 10.5

with jalapeño, tomato, red onion, cilantro, and lime - *prepared tableside*

ESQUITES | 4.5

char grilled mexican street corn served on the cob, with chipotle aioli, chives, and cotija cheese

QUESO BLANCO DIP | 9.5

with roasted poblano "rajas", pico de gallo and smoked paprika

QUESO FUNDIDO | 11

with tinga beef and chorizo

CHORIZO AND POTATO EMPANADAS | 9

flakey stuffed pastry dough, with house crema and roasted poblano puree

\*SHRIMP CEVICHE | 12.5

fresh local shrimp, marinated in citrus with coconut milk, crispy choclo, cancha, grape tomato

CHEESE QUESADILLA | 9

add chicken or carnitas 1 / add chorizo 2 / add steak 3

ZUCCHINI TOSTADA | 9

corn tortilla, black beans, zucchini fritters, queso fresco, chipotle aioli

\*SHRIMP ESCABECHE | 12.5

fresh local shrimp, house-made pickled vegetables, green olives, radish, cancha, baby frisee, tostones

SOPA & ENSALADAS [Soup & Salads]

SWEET POTATO BISQUE | 7

black bean, spiced pepitas, house crema, fresno chiles

CHICKEN TORTILLA SOUP | 8

garnished with avocado, cilantro, queso fresco, and blue corn tortilla strips

LA CASA | 9

field greens, romaine, grape tomato, radish, pickled red onions, corn nuts, and chimichurri vinaigrette - *add chicken 4 | shrimp 6 | daily catch fish 6*

PERUVIAN CHICKEN SALAD | 11.5

field greens, romaine, sweet potato, caramelized onion, spiced pepitas, and aji verde dressing

ROASTED BEET SALAD | 10

with cotija cheese, pickled mango, arugula, mint, crispy garbanzos and ginger vinaigrette

QUINOA SALAD | 11

corn salsa, blackeyed pico, baby arugula, curtido vinaigrette, salsa criolla, cancha

TORTAS 

Mexican griddle baked sandwiches served with house salad - Available until 3 pm only

BANH MI MEXICO | 10

marinated and grilled all natural chicken, chipotle aioli, house-made escaceche, cucumber, jalapeno, cilantro (*substitute shrimp add 3*)

CUBANA | 11

shaved pork loin, slow roasted pork shoulder, pickled onion, gruyere, mojo mustard

CALABACITAS | 10

grilled zucchini, goat cheese, black beans, charred tomato, grilled corn salsa, baby spinach

MEXICAN CHEESE STEAK | 12

anticucho steak, grilled onions, aji verde, queso blanco dip, roasted poblanos, pico de gallo, fresno chiles, served with casa fries

HUEVOS RANCHEROS BURGER | 12

black bean refritos, monterey jack, crispy tortilla, fried egg, avocado, pico de gallo, roasted pineapple habanero salsa, served with casa fries

TACOS

ACHIOTE CHICKEN | 4

grilled marinated chicken, salsa roja, house crema, and fresh avocado

CARNITAS | 4

slow roasted pulled pork, salsa verde, queso fresco, and cilantro

MEAT N' POTATO | 4

spicy ground beef "tinga", roasted red potato, grilled corn, chihuahua cheese

\*BLACKENED SHRIMP | 5.5

ginger purple cabbage slaw, chipotle aioli, mango pico

\*BAJA FISH TACO | 4

beer battered cod, with cabbage, salsa fresca, and charred corn remoulade

STEAK TACO | 5.5

anticucho marinated hanger steak, grilled onions, aji verde, fresno chiles, pepitas

DIRTY SOUTH | 4

fried green tomato, black eyed "peaco" de gallo, pimenton cheese sauce, baby arugula

CRISPY PORK BELLY | 5.5

rum n' coke glaze, watermelon, cotija, pickled onions

JUNKYARD | 5

grilled chicken, roasted potato, queso sauce, cabbage, charred corn, flaming iguana sauce

\*FLYING FISH TACO | 5.5

today's catch, a la plancha, with shaved cabbage, aji amarillo, and salsa criolla

FARM-TO-TACO | 5

locally sourced vegetables, simply roasted, with avocado, pico de gallo, and chipotle-tomatillo salsa

PLATOS FUERTES [Entrees]

TRADITIONAL SLOW ROASTED PULLED PORK (COCHINITA PIBIL) | 20

black beans, jasmine rice, achiote pulled pork, sweet plantains, avocado, pickled onion, queso fresco, served with corn tortillas

POLLO A LA BRASA: PERUVIAN ROTISSERIE CHICKEN

• slow roasted all natural half chicken | 15

one breast, one leg, served with two sides and aji sauces

• family style whole chicken | 23

two breasts, two legs, served with four sides and aji sauces

\*HANGER STEAK (LOMO SALTADO) | 21

chargrilled hanger steak, truffled steak fries, aji amarillo, red onion, grape tomato

\*VERACRUZ DAILY CATCH | (market price)

green olive, capers, jasmine rice, crispy choclo, baby frisee curtido

SIDES | 3

Cilantro Rice, Black Beans, Ensalada de la Casa, Sweet Plantains, Crispy Quinoa, Casa fries

- add truffle oil | 2

DESSERTS | 9

STUFFED CHURROS

crispy cream filled "Spanish donuts" with nutella chocolate dipping sauce

COCONUT MILK FLAN

with fresh berry compote with quinoa tuille

TRES LECHES BREAD PUDDING

pecan praline, meringue, and pomegranate syrup

[Cake Service Fee: \$2.00 per person]

DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Lemonade, Fanta Orange, Sweet & Unsweet Tea

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.