

# = Labor Day Weekend Specials =

## Specialty Drinks

**Cerveza AGUILA ~ Colombia, S.A. V** 6.95

**Fresh Cranberry Lemonade (Limonada) GF V** 4.95

**Citrus-White SANGRIA GF V** 6.95

*Fresh squeezed juices, Chardonnay white wine & fresh cut fruit...Enjoy!*

## Soup of the Day

**Split Pea & Sausage GF** 5.75 Bowl / 14.95 Quart (ToGo)

*Green & Yellow Split Peas & Kosher Hotdog w/ lots of Herbs, Veggies & Love.*

## Tapas

**Mediterranean Sampler V** 12.95

*Baba Ghanough, Hummus & Cucumber Salad. Served w/ white & wheat Pita, or Sub for Fuego Chips = GF*

**Mahi-Mahi & Jalapeño Spread (for 2)** 9.75

*Enough to share. Served w/ Fuego Plantain Chips. Sub Fresh Cut Raw Veggies for Chips...Add 2.00*

## Wood-Grilled Entrées

**Lamb Chops GF** 2 Chops 39.75 / 3 Chops 56.95

*Premium Baby Chops wood-grilled & seasoned to perfection. Includes Choice of Sides.*

**(1) Steak & (1) Chicken Skewer GF** 21.95

*Uruguayan Grass Fed Ribeye & Hormone-Free Chicken Breast marinated w/ Fuego Sauces. Includes Choice of Sides.*

**New! Kale Pesto & Grilled Fish GF** 17.95

*Served w/ Organic Quinoa & wood-grilled Tilapia. A vegetarian dream!*

**Guacamole All-Beef Burger (includes 1 side)** 17.95

## Desserts (non-dairy)

**Coffee/Tea Cake** 4.95

*Moist & delicious. Only 100 Cals/slice. Nut-Free!*

**Mango-Infused Cheesecake** 6.95

*Lite, Creamy & Delicious. Non-dairy & Nut-Free.*

= JOIN US FOR BRUNCH 11 AM - 3 PM =

**SUNDAY 9/1 & LABOR DAY MONDAY 9/2**

*Ask your server for Sunday Brunch Menu & for Brunch Specials-of-the-Day.*

**GF** - Gluten-Free **V** - Vegan