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APERITIVO

ELOTES CON QUESO \$3

TENDER CORN KERNELS MIXED WITH TRADITIONAL MAYO,
QUESO FRESCO, CHILI POWDER & LIME JUICE

NACHO PIZZA \$5

LARGE FLOUR TORTILLA WITH FIRE ROASTED TOMATO SALSA, QUESO BLANCO, TACO BEEF, LETTUCE, TOMATO, OLIVES, JALAPENOS

TOASTADAS DE CEVICHE CAMARON \$6

CRISPY TORTILLAS WITH SHRIMP, PICO DE GALLO, LETTUCE, LIME CREMA, HOT SAUCE

ENTRADAS

ALL ENTREES ARE SERVED WITH SPANISH RICE

CHIMICHANGAS DE PUERCO \$12

SLOW COOKED PORK ROLLED IN CRISPY TORTILLAS WITH BLACK BEANS, RICE & PICO DE GALLO, SMOTHERED WITH QUESO BLANCO AND QUESO FRESCO

CHICKEN ENCHILADAS \$11

PULLED CHICKEN BREAST WRAPPED IN TOR<mark>TILLAS AND BAKED WITH BLACK BEA</mark>NS & BLENDED CHEESES, TOPPED WITH LET**TUCE**, PICO DE GALLO & SOUR CREAM

TORTA DE BARBACOA \$12

SHREDDED BRAISED BEEF PILED ON A SOFT ROLL WITH LETTUCE, TOMATO, AVOCADO, QUESO FRESCO AND LIME SOUR CREAM.

POSTRES

PASTEL DE TRES LECHES \$5

VANILLA CAKE SOAKED IN SWEETENED MILK WITH FRESH CREMA AND CHERRIES

CHURROS \$5

FRIED MEXICAN PASTRIES TOSSED IN CINNAMON SUGAR WITH FRESH CREMA