

# The Margarita Lunch Menu

*All lunches include Fresh Baked Wheat Bread, Pimento Cheese & Dessert*

## This week's soup choices:

Tomato Basil Bisque (GF)\*

Herby Lemon Chicken & Orzo (GF)\*

Chilled Cucumber & Rocky Ford Melon  
(Peak of the Season Colorado Gazpacho!) (GF)\*  
)\*

## Soup & Salad Lunch (GF) \$20.00

House Made Soup du Jour served with a Salad of Greens tossed with Sesame Dressing, Cucumbers, Carrots, Tomatoes & Sprouts

## Entrée Salads \$20.00

*Add a bowl of Soup for \$3.50*

### **Margarita's Sesame Chicken Salad (GF)\***

Fresh Greens tossed with our Sesame Dressing, Roasted Chicken, Swiss cheese, Carrots, Marinated Vegetables & Tomatoes

### **Colorado Heirloom Tomato BLT Salad (GF)\***

Mixed Greens, Frost Farms Tomatoes, Candied Bacon, Bleu Cheese, Red Onion, Cucumber, Crouton & Buttermilk Herb Dressing

## Lunch Entrees \$22.00

*Lunch Entrées served with Soup or House Salad, Bread & Dessert*

### **Blackened Fish Tacos (GF) \***

Blackened Salmon, Jalapeño-Lime-Cabbage Slaw, Cotija, Avocado Salsa Verde & Crema

### **Melanzane Fritti\***

Crispy Fried Eggplant, Whipped Burrata, Marinated Heirloom Cherry Tomatoes, Arugula, Basil Pesto & Balsamic Syrup

## ~Additional To-Go Items for Purchase~

8 oz Pimento Cheese \$9

12 oz Bottles of Sesame Dressing \$9

Soups by the quart with Bread and Cheese \$20

(GF) Our Kitchen is not 100% Gluten Free; these dishes can be made gluten friendly

*~Gratuuity added to parties of 6 or more & separate checks*

*~A la carte or split meals are unavailable at lunch*

\* Consuming raw or undercooked foods may increase a risk of food-related illnesses

\* Please notify our staff of any Dietary/Allergen Restrictions, Thank you