

# LUNCH ME NU



## TEQUILA

### STRAWBERRY KISS \$14

A refined tequila martini infused with fresh strawberry, cool mint, and a touch of orange bitters – smooth, vibrant, and unforgettable.

### MARGARITA FLIGHT \$18

STRAWBERRY | BLUEBERRY  
MANGO | TRADITIONAL

### THE ANGEL \$15 | \$45

Signature tequila mix. Topped with a mini bottle of **Sauza** or **1942** of tequila and your favorite flavor:

STRAWBERRY | BLUEBERRY | WATERMELON | TRADITIONAL

### 1948 \$12

An elegant skinny margarita

### WATERMELON MARGARITA \$13

Refreshing watermelon blended with tequila reposado, fresh lime, and agave

## BOURBON

### AMERICANO \$14

Bourbon stirred with pineapple juice, fresh citrus, and agave – a bold martini with a smooth balance of sweetness and depth.

### NY SOUR \$15

A classic bourbon sour shaken with fresh lemon and a touch of sweetness, elegantly finished with a float of red wine.

### KTK LEMONADE \$12

Smooth bourbon brightened with fresh lemon and a touch of agave, a refreshing twist on a Southern classic.

### PASSION PROPOSAL \$14

A vibrant blend of passion fruit, fresh citrus, and agave, topped with prosecco for a sparkling, refreshing finish

## SIGNATURE COCKTAILS

OLD FASHION (smoked)	\$14   \$17
COSMO	\$12
CLASSIC MARTINI	\$14
MANHATTHAN	\$14
FRENCH 75	\$12
XPRESO MARTINI	\$14
MARGARITA	\$12
PALOMA	\$14
LONG ISLAND	\$14

## VODKA

### BLUE LABEL MARTINI \$14

Vibrant fusion: blueberry vodka, fresh blueberries, bright citrus, and a dash of orange bitters – a bold and refreshing martini with a smooth finish.

### TC MARTINI \$15

A silky blend of vodka, vanilla vodka, Frangelico, and coconut purée, shaken to perfection for a smooth and decadent finish.

### VIP (VERY INTENSE POUR) \$18

LIMIT TWO PER GUEST

This isn't just a cocktail it's a statement. Crafted for those who don't play it safe. Delivers a smooth but unapologetically strong blend of top-shelf spirits. Shaken tableside and served with flair. Bold, elegant, and unforgettable—reserved only for the truly daring.

### G PINEAPPLE \$14

Vodka shaken with pineapple, fresh lime, and agave, finished with a silky coconut cream for a tropical balance of pineapple and sweetness.

## WINE

Glass | Bottle

**Seven Daughters Moscato** | 9 | 30  
Bright, fruity golden raisin and apricot aromas and flavors with a crisp, fruity, sweet medium body.

**Protea Pinot Grigio** | 10 | 33  
Presents as a bouquet of delicate floral aromas, with notes of green apple, pear, and citrus zest.

**Diablo Sauvignon Blanc** | 9 | 32  
Pale yellow color and surprises from the outset with its freshness and delicate touches of white peach.

**Rickshaw Chardonnay** | 10 | 33  
Aromas of pear, Golden apples, dried mango, and honeysuckle are complemented with hints of vanilla.

**Kuleto Frog Prince Red Blend** | 9 | 32  
Aromas of raspberry, ripe cherry, and dried herbs entice your senses.

**Archetype Pinot Noir** | 9 | 32  
Straight-forward aromas and flavors of cranberry, boysenberry, chocolate and wood.

**Unknown Cabernet** | 9 | 32  
full-bodied red wine It has notes of dark cherry, plum, oak, and blackberry.

**GUACAMOLE FRESCO**

A refined preparation of hand-selected avocados, delicately balanced with citrus and herbs, accompanied by crisp plantain chips and chilled cucumber slices.

**CHICKEN RICARDO**

Crisp, golden chicken with fire-roasted pepper sauce and Ricardo's signature ranch.

**QUESO FUEGO**

A luxurious fusion of four artisanal Mexican cheeses, flambéed for a striking presentation. Paired with house-made tortilla chips, warm pita bread, and a zesty spicy salsa.

**SALMON DI MARIA**

Crisp crostini layered with smoked salmon and herbed cream cheese, accented by fresh jalapeño and a delicate spice blend. Served with a vibrant mango-wasabi sauce for a refined balance of smoke, heat, and sweetness.

**BREAD & BUTTER**

Freshly baked Portuguese artisan bread with a crisp golden crust. Served with melted Chihuahua cheese, our raspberry butter, and 10-spice virgin oil for a rich and flavorful experience.

**RIB EYE CHICHARRON**

Crispy ribeye bites served with fresh guacamole, charred salsa, and house-made tortilla chips.

**CRAB CAKE**

Delicately seared crab cakes served with chipotle-lime aioli, garnished with watermelon bites, avocado, and a hint of wasabi for a vibrant finish.

**CEVI XHE**

Snapper fish marinated in fresh citrus, avocado, cucumber, cilantro, tomatoes, chile peppers, and a hint of Japanese sauce.

**\$14****3 X S****\$14****CHICKEN TORTILLA SOUP****\$12**

Tender chicken in a rich tomato-chile broth, topped with crispy tortilla strips, avocado, cheese, and lime.

**\$15****TOSTADA SALAD****\$16**

Chopped iceberg lettuce, grilled lime-marinated chicken, cilantro dressing, pico de gallo, tortilla strips, queso fresco, and avocado cream.

**\$17****WEDGE SALAD****\$12**

Chopped iceberg lettuce with bacon, house-made ranch, blue cheese crumbles, onions, pico de gallo, and crispy tortilla strips.

**\$12****CAESAR SALAD****\$12**

Chopped romaine tossed in house-made Caesar dressing with croutons and Parmesan.

**\$19****DI CAPRI SALAD****\$13**

A refined take on the classic Caprese – heirloom tomatoes layered with creamy mozzarella and fresh basil, delicately dressed with extra virgin olive oil and aged balsamic.

**\$19****CUBANO****\$15**

SLOW ROASTED PULLED PORK, SWISS CHEESE, PICKLES, HOUSE MADE MUSTARD SAUCE. ON A WHITE TOASTED BREAD

**\$19****AVOCADO TOAST****\$15**

Signature bread topped with house-made guacamole, two sunny-side up eggs, and fresh pico de gallo on the side.

**\$19****THE CLUB****\$16**

Grilled chicken, crispy bacon, melted cheddar and Swiss cheeses, fresh lettuce, tomato, onions, and house-made roasted red pepper aioli on toasted white bread. Served with French fries.

**\$19****AMERICAN BURGER****\$16**

Beef patty, cheddar cheese, lettuce, tomato, pickles, onion, and French fries.

**M E****PASTA VX****\$19**

Rigatoni tossed with tender chicken, fresh spinach, and melted cheese in a rich vodka-tomato cream sauce.

**PASTA TEQUILA 2.0****\$19**

Honey Marinated chicken and al dente pasta tossed in a creamy, smoky chipotle sauce with just the right kick, asparagus, red peppers and topped with crispy tortilla strips for the perfect crunch. A bold and satisfying fusion.

**TROPICAL GLAZE CHICKEN****\$22**

PAN-SEARED CHICKEN GLAZED IN A HOUSE-MADE PINEAPPLE REDUCTION, SERVED OVER BUTTERY ORZO TOSSSED WITH ASPARAGUS, ROASTED RED PEPPERS, AND GARLIC.

**Salmon X****\$26**

PERFECTLY SEARED Salmon TOPPED WITH A CREAMY SCAMPI SAUCE, SERVED WITH MASHED POTATOES ALONGSIDE ASPARAGUS WITH HINTS OF LIME AND CHILI. A VIBRANT DISH THAT COMBINES COASTAL FRESHNESS WITH BOLD, LATIN-INSPIRED FLAVORS.

**CARNITAS****\$18**

Tender, slow-cooked pork served with a tangy tomatillo cream sauce paired with Spanish rice and grilled pineapple a comforting dish full of rich and vibrant flavors

**SHRIMP RISSOTO****\$28**

Shrimp, sautéed in a rich Calabrian scampi butter sauce, served over creamy risotto.

**FISH AND CHIPS****\$19**

Crispy red snapper served with golden fries and house-made tartar sauce.

**THE TACOX****\$16**

A refined twist on the asada taco – steak paired with a vibrant curtido of onion, spices, and shallots, crowned with a perfectly grilled slab of cheese, seared to golden perfection and Spanish rice

**DI BIRRIA TACOS****\$15**

A beloved street food taken to a new level – slow-braised birria layered with melted cheese, fresh onion, and cilantro, folded into golden tortillas and served with rich consommé. Accompanied by Spanish rice.

**CARNITAS TACOS****\$14**

Slow-cooked pork, tomatillo crema sauce, grilled pineapple, onion, cilantro and cucumber. Served with Spanish rice

**OUTLAW TACOS****\$18**

A distinguished trio of birria, seafood, and carnitas – an elevated expression of bold, authentic flavors, served with Spanish rice.

**AL PXTOR TACOS****\$15**

Chicken marinated in a traditional al pastor infusion of smoky chiles, citrus, and warm spices, paired with caramelized grilled pineapple for a touch of sweetness, fresh cilantro and onion, and elegantly served alongside Spanish rice.

**SEAFOOD TACOS****\$16**

Pan-fried shrimp, avocado, feta cheese, fresh pico, tomatillo sauce, chipotle lime aioli, and cilantro, served with Spanish rice.

**TCXS**