

# LUNCH MENU



## 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

### MANHATTAN \$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
<b>Seven Daughters Moscato</b> Bright, fruity golden raisin and apricot aromas and flavors with a crisp, fruity, sweet medium body.	9	30

<b>Protea Pinot Grigio</b> Presents as a bouquet of delicate floral aromas, with notes of green apple, pear, and citrus zest.	10	33
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<b>Diablo Sauvignon Blanc</b> Pale yellow color and surprises from the outset with its freshness and delicate touches of white peach.	9	32
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<b>Rickshaw Chardonnay</b> Aromas of pear, Golden apples, dried mango, and honeysuckle are complemented with hints of vanilla.	10	33
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<b>Kuleto Frog Prince Red Blend</b> Aromas of raspberry, ripe cherry, and dried herbs entice your senses.	9	32
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<b>Archetype Pinot Noir</b> Straight-forward aromas and flavors of cranberry, boysenberry, chocolate and wood,	9	32
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<b>Unknown Cabernet</b> full-bodied red wine It has notes of dark cherry, plum, oak, and blackberry.	9	32
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<b>GUACAMOLE FRESCO</b> A refined preparation of hand-selected avocados, delicately balanced with citrus and herbs, accompanied by crisp plantain chips and chilled cucumber slices.	<b>\$14</b>
<b>CHICKEN RICARDO</b> Crisp, golden chicken with fire-roasted pepper sauce and Ricardo's signature ranch.	<b>\$14</b>
<b>QUESO FUEGO</b> 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.	<b>\$15</b>
<b>SALMON DI MARIA</b> 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.	<b>\$17</b>
<b>BREAD &amp; BUTTER</b> 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	<b>\$12</b>
<b>RIB EYE CHICHARRON</b> Crispy ribeye bites served with fresh guacamole, charred salsa, and house-made tortilla chips.	<b>\$19</b>
<b>CRAB CAKE</b> Delicately seared crab cakes served with chipotle-lime aioli, garnished with watermelon bites, avocado, and a hint of wasabi for a vibrant finish.	<b>\$19</b>
<b>CEVI XHE</b> snnaper fish marinated in fresh citrus, avocado, cucumber, cilantro, tomatoes, chile peppers, and a hint of japanese sauce	<b>\$19</b>

<b>M E</b>	
<b>PASTA VX</b> Rigatoni tossed with tender chicken, fresh spinach, and melted cheese in a rich vodka-tomato cream sauce.	<b>\$19</b>
<b>PASTA TEQUILA 2.0</b> 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.	<b>\$19</b>
<b>TROPICAL GLAZE CHICKEN</b> PAN-SEARED CHICKEN GLAZED IN A HOUSE-MADE PINEAPPLE REDUCTION, SERVED OVER BUTTERY ORZO TOSSED WITH ASPARAGUS, ROASTED RED PEPPERS, AND GARLIC.	<b>\$22</b>
<b>SALMON X</b> 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.	<b>\$26</b>
<b>CARNITAS</b> 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	<b>\$18</b>
<b>SHRIMP RISSOTO</b> Shrimp, sautéed in a rich Calabrian scampi butter sauce, served over creamy risotto.	<b>\$28</b>
<b>FISH AND CHIPS</b> Crispy red snapper served with golden fries and house-made tartar sauce.	<b>\$19</b>

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<b>CHICKEN TORTILLA SOUP</b> Tender chicken in a rich tomato-chile broth, topped with crispy tortilla strips, avocado, cheese, and lime.	<b>\$12</b>
<b>TOSTADA SALAD</b> Chopped iceberg lettuce, grilled lime-marinated chicken, cilantro dressing, pico de gallo, tortilla strips, queso fresco, and avocado cream.	<b>\$16</b>
<b>WEDGE SALAD</b> Chopped iceberg lettuce with bacon, house-made ranch, blue cheese crumbles, onions, pico de gallo, and crispy tortilla strips.	<b>\$12</b>
<b>CAESAR SALAD</b> Chopped romaine tossed in house-made Caesar dressing with croutons and Parmesan.	<b>\$12</b>
<b>DI CAPRI SALAD</b> 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.	<b>\$13</b>
<b>CUBANO</b> SLOW ROASTED PULLED PORK, SWISS CHEESE, PICKLES, HOUSE MADE MUSTARD SAUCE. ON A WHITE TOASTED BREAD	<b>\$15</b>
<b>AVOCADO TOAST</b> Signature bread topped with house-made guacamole, two sunny-side up eggs, and fresh pico de gallo on the side.	<b>\$15</b>
<b>THE CLUB</b> 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.	<b>\$16</b>
<b>AMERICAN BURGER</b> Beef patty, cheddar cheese, lettuce, tomato, pickles, onion, and French fries.	<b>\$16</b>

<b>TCXS</b>	
<b>THE TACOX</b> 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	<b>\$16</b>
<b>DI BIRRIA TACOS</b> 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.	<b>\$15</b>
<b>CARNITAS TACOS</b> Slow-cooked pork, tomatillo crema sauce, grilled pineapple, onion, cilantro and cucumber Served with spanish rice	<b>\$14</b>
<b>OUTLAW TACOS</b> A distinguished trio of birria, seafood, and carnitas – an elevated expression of bold, authentic flavors, served with Spanish rice.	<b>\$18</b>
<b>AL PXTOR TACOS</b> 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.	<b>\$15</b>
<b>SEAFOOD TACOS</b> Pan-fried shrimp, avocado, feta cheese, fresh pico, tomatillo sauce, chipotle lime aioli, and cilantro. served with Spanish rice	<b>\$16</b>