



NATURAL WILD ORGANIC

STARTERS

✓ Chips & Salsa Fresca

Our chips, made from fresh corn masa with salsa fresca. 4.99

✓ **Avocado Dip** Seasoned with mango habanero salsa, lime and cilantro. Served with salsa fresca and chips. 8.29

✓ **Aqui Sampler** Avocado dip with salsa fresca, Hummus, Black Bean Dip and chips. 10.19

✓ **Black Bean Dip** With chips. 6.59

✓ **Hummus** With chips. 6.59

Soup Check our chalkboard or website for our current soup. 4.75

CHICKEN • BEEF • PORK

Cuban Pork Carnitas Slow roasted pork, achiote sauce, fried plantains, black beans, roasted corn brown rice, salsa fresca, cotija cheese and sour cream. 16.09

Adobo Chicken Fajitas Adobo spiced chicken breast, onions and peppers in a sweet and spicy fajita sauce. Served with avocado-chipotle-black bean nachos, roasted corn brown rice, cotija cheese and corn tortillas. 14.99

Free Range Chicken Enchiladas Grilled free range chicken breast, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with roasted corn brown rice, chayote-zucchini, ancho chile sauce and sour cream. 14.89

Southwest Chicken Taquitos Grilled free range chicken breast and Yukon potatoes rolled in corn tortillas. Served with avocado, sour cream, achiote sauce, roasted corn brown rice and black beans. 13.59

Adobo Chicken Lime-Avocado Bowl Adobo spiced chicken breast, avocado, black beans, roasted corn brown rice, lemon vinaigrette, Aqui veggies, chipotle corn salsa, red cabbage slaw, lime-avocado dressing and cotija cheese. 13.49

Oaxaca Chicken Parmigiana Herb and bread crumb crusted free range chicken breast with melted queso Oaxaca, ancho chile sauce, roasted corn brown rice, tomato-pasilla salsa, chayote-zucchini, and cotija cheese. 16.29

Norteño Beef Crisp Taquitos or Enchiladas Grass fed beef tri-trip, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with chipotle corn salsa, guajillo sauce, black beans, cilantro rice, avocado, BBQ sauce, sour cream and cotija cheese. 15.29

Lemon Chicken Bowl Grilled chicken breast, roasted corn brown rice, broccoli, organic spinach, crisp cauliflower, lemon vinaigrette, red grape-jicama salsa, lemon aioli and dried cranberries. 13.29

SEAFOOD

Blackened Salmon Cajun spiced grilled salmon with chipotle-lemon butter, mango, mashed sweet potatoes and Aqui slaw. 17.29

Wild Crab Cake and Enchiladas Crisp crab cake, free range chicken enchiladas, guajillo sauce, roasted corn brown rice, tomato-pasilla salsa, lemon aioli and chayote-zucchini. 16.59

Wild Mahi Mahi Panko and organic corn meal crusted Pacific mahi with lemon vinaigrette, mango, red grape-jicama salsa, cilantro rice, broccoli, red cabbage slaw and diablo aioli. 16.29

Grilled Salmon Bowl Grilled salmon, mashed sweet potatoes, tomato oregano sauce, tomato-pasilla salsa, broccoli and herb aioli. 14.29

Firecracker Shrimp Grilled shrimp, firecracker chile sauce, avocado, chile ranch dressing, pozole escabeche, roasted corn brown rice, black beans, tortilla strips, lime-avocado dressing and cotija cheese. 13.99

Chipotle Corn Mahi Panko and organic corn meal crusted wild mahi with lime-avocado dressing, chipotle dressing, roasted corn brown rice, tomato-pasilla salsa, Aqui slaw, chipotle corn salsa, avocado and cotija cheese. 16.29

Grilled Salmon and Shrimp Grilled salmon and grilled shrimp with achiote sauce, black beans, organic kale, pozole escabeche, broccoli and lemon aioli. 17.29

West Coast Salmon Grilled salmon, lemon vinaigrette, red grape-jicama salsa, cilantro rice, red cabbage slaw, berry vinaigrette, broccoli and herb aioli. 16.89

More  seafood items on back page

VEGETARIAN • VEGAN

✓ Vegan Item

✓ **Falafel Tacos** House made chickpea falafel, mashed black beans, tomato-pasilla salsa, organic kale, cucumber and firecracker chile sauce on grilled flour tortillas. Served with red cabbage-daikon radish slaw. 9.49

Cotija Taquitos Yukon potatoes, sweet potatoes, Monterey Jack and cotija cheese rolled in corn tortillas. Served with avocado, achiote sauce, roasted corn brown rice, black beans, red cabbage slaw, lime-avocado dressing, sour cream and cotija cheese. 13.29

California Enchiladas Yukon potatoes, sweet potatoes, Monterey Jack and cotija cheese rolled in corn tortillas. Served with tomato oregano sauce, chipotle corn salsa, tomato-pasilla salsa, avocado, organic kale, chayote-zucchini and feta cheese. 13.29

Plantain Chile Verde Bowl Fried plantains, tomatillo sauce, roasted corn brown rice, black beans, pozole escabeche, red cabbage slaw, tortilla strips, lime-avocado sauce and diablo aioli. 12.29


✓ Vegan if ordered with no aioli

Lime-Avocado Enchiladas Yukon potatoes, sweet potatoes, Monterey Jack and cotija cheese rolled in corn tortillas. Served with tomatillo sauce, avocado, sweet potato salsa, organic kale, lime-avocado dressing, chayote-zucchini, sour cream and cotija cheese. 13.29

Avocado Roasted Corn Bowl Avocado, roasted corn brown rice, chipotle corn salsa, black beans, organic spinach, Monterey Jack, Serrano salsa, lemon vinaigrette, sweet potato salsa, tortilla strips, organic kale and cotija cheese. 12.49

✓ **Thai Peanut Organic Tofu** Grilled organic tofu, cilantro rice, broccoli, Aqui veggies, red cabbage slaw, mango, red grape-jicama salsa, mango dressing and Thai peanut sauce. 12.69

Firecracker Cauliflower Crisp cauliflower, roasted corn brown rice, black beans, avocado, pozole escabeche, chile ranch dressing, firecracker chile sauce, lime-avocado dressing and tortilla strips. 13.29


More ✓vegan items and  vegetarian items on back page

SALADS


Lime-Avocado Chicken Grilled chicken breast, romaine, lime-avocado dressing, black beans, grilled corn, pumpkin seeds, avocado, tortilla strips and cotija cheese. 13.99


 **Grilled Salmon** Grilled salmon, organic lettuce mix, grape tomatoes, lemon vinaigrette, cucumber, Aqui veggies, herb aioli and feta cheese. 16.29

Cowboy Adobo Chicken Adobo spiced chicken breast, romaine, grilled corn, sweet potato salsa, black beans, tortilla strips, chile ranch dressing and cotija cheese served on a grilled wheat tortilla. 13.99
-Sub grilled tri-tip beef 14.89

 **Wild Crab Cake** Crisp crab cake with organic lettuce mix, mango, chipotle dressing, tortilla strips, chipotle corn salsa and mango dressing. 15.79

Adobo Chicken Southwest Caesar Adobo spiced chicken breast, romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 13.99
-Sub grilled chicken breast

 **Grilled Salmon Southwest Caesar** Grilled salmon, romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 16.29

 **Southwest Caesar** Romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 10.49

SUPREME BOWLS

The classic flavors of AQUI – cilantro, cumin, chile and citrus with crunch and creaminess. All served with avocado.

Adobo Chicken Adobo spiced chicken breast, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.99

🌀 **Crisp Wild Mahi** Panko and organic corn meal crusted Pacific mahi, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.99

Pork Carnitas Slow roasted pork, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.29

🌿 **Falafel** House made falafel, firecracker chile sauce, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.99

✔️ Ask to remove dairy for a vegan option

Crisp Chicken Panko and herb crusted free range chicken breast, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.59

🌿 **Butternut Squash & Cauliflower** Roasted butternut squash, crisp cauliflower, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 12.89

✔️ Ask to remove dairy for a vegan option

🌀 **Grilled Shrimp** Grilled shrimp, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 13.89

Grass Fed Beef Grilled tri-tip, avocado, cilantro rice, pinto beans, romaine, salsa fresca, chipotle corn salsa, Monterey Jack, sour cream and cotija cheese. 14.59

BURRITOS

Served with a salad of organic lettuce, cucumber, tomatoes and lemon vinaigrette or soup.

Grilled Chicken Grilled chicken breast with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 11.49

Pork Carnitas Slow roasted pork carnitas with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 11.69

Adobo Chicken Adobo spiced chicken breast, Serrano salsa, roasted corn brown rice, black beans, lemon vinaigrette and Monterey Jack in a whole wheat tortilla. 11.49

Grilled Steak Grass fed beef tri-tip with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 13.69

Thai Chicken Grilled chicken breast with Thai peanut sauce, red cabbage slaw, cilantro rice, organic spinach and mango dressing in a tomato tortilla. 11.49

🌿 **Cuban Plantain** Fried plantains, black beans, cilantro rice, sour cream, Serrano salsa, butternut squash, sweet potato salsa and organic kale in a whole wheat tortilla. 11.29

✔️ Vegan if ordered with no sour cream

QUESADILLAS

Served with a salad of organic lettuce, mango, dried cranberries and mango dressing or soup.

Ranchero Steak Tomato tortilla, grilled grass fed beef tri-tip, queso Oaxaca, cotija cheese, grilled onions and peppers. 14.29

Adobo Chicken Whole wheat tortilla, adobo spiced chicken breast, black beans, grilled corn and Monterey Jack. 12.89

🌿 **Butternut Squash and 3 Cheese** Whole wheat tortilla, Monterey Jack, cotija cheese, feta cheese, roasted butternut squash and dried cranberries. 12.89

Chicken and Monterey Jack Whole wheat tortilla, grilled chicken breast and Monterey Jack. 12.69

🌿 Simply Monterey Jack. 10.39

TACOS

Served with a salad of organic lettuce, mango, dried cranberries and mango dressing. Served on 100% corn tortillas.

🌀 **Grilled Salmon** Grilled salmon, AQUI slaw, salsa fresca and lemon aioli. 9.99

Grilled Chicken Chicken breast, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 9.49

Pork Carnitas Slow roasted pork, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 9.49

Thai Chicken Grilled chicken breast, Thai peanut sauce, red cabbage slaw and cilantro rice. 9.49

KID'S

Add a drink for 1.25 (for children 12 and under please).

Classic Kid's Chicken Bowl Grilled chicken breast, Monterey Jack, tomato oregano sauce, pinto beans and cilantro rice. 7.19

🌿 **Potato and Cheese Enchilada** Yukon potatoes and Monterey Jack rolled in a corn tortilla with tomato oregano sauce, cilantro rice and pinto beans. 5.39

Crisp Chicken Free range chicken breast with cilantro rice, broccoli and tomato oregano sauce. 7.49

✔️ **Organic Tofu Bowl** Grilled tofu, roasted corn brown rice and broccoli. 6.99

🌿 **Bean and Cheese Burrito** Whole wheat tortilla, pinto beans and Monterey Jack. Served with fruit and chips. 5.49

-With grilled chicken breast 7.19

🌿 **Simple Cheese Quesadilla** Whole wheat tortilla and Monterey Jack. Served with fruit and chips. 5.29
-With grilled chicken breast 7.19

We accept Visa, MasterCard and American Express.

Prices do not include tax. Menu and prices are subject to change without notice.

We are not responsible for lost or stolen items.

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Allergy & Food Facts Info

www.AquiCalMex.com



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