

## MARGARITAS

ALL HAND SHAKEN, SERVED WITH MUDDLED LIMES  
AND FRESH MADE SWEET-N-SOUR MIX

### HOUSE MARGARITA \$7.50

SAUZA TEQUILA, TRIPLE SEC, FRESH LIMES

### FRESH FRUIT MARGARITAS \$9

SAUZA TEQUILA, TRIPLE SEC AND CHOICE OF FRESH FRUIT:  
STRAWBERRY, MANGO, STRAWBERRY-MANGO, PEACH, RED RASPBERRY,  
PRICKLY PEAR, PINEAPPLE-ORANGE, POMEGRANATE OR GRAPEFRUIT

## FEATURED TEQUILA

DON JULIO BLANCO \$9

DON JULIO REPOSADO \$11

DON JULIO AÑEJO \$13

DON JULIO 1942 \$30

## SPECIALTY COCKTAILS

### SPITFIRE BLOODY MARY \$7

SMIRNOFF VODKA AND THE BEST HOME-MADE  
BLOODY MARY MIX IN SEATTLE

### COSMOPOLITAN \$9

KETEL ONE VODKA, TRIPLE SEC, CRANBERRY AND FRESH LIME.  
SHAKEN AND SERVED UP

### LEMON DROP \$9

KETEL ONE CITROEN VODKA, TRIPLE SEC AND MUDDLED LEMON.  
SHAKEN AND SERVED UP WITH A SUGARED RIM

### MANHATTAN \$9

BULLEIT BOURBON AND SWEET VERMOUTH.  
SHAKEN AND SERVED UP WITH A CHERRY

### MOJITO \$9

10 CANE RUM, SIMPLE SYRUP, MUDDLED LIME, FRESH MINT AND SODA

### POMEGRANATE MIMOSA \$9

STE. MICHELLE CHAMPAGNE AND FRESH POMEGRANATE

### SPITFIRE MIMOSA \$8

CÎROC VODKA, STE. MICHELLE CHAMPAGNE AND POMEGRANATE  
OR FRESH SQUEEZED ORANGES

## SPARKLING WINES

DOMAINE STE. MICHELLE SPARKLING | WA | \$7/28

FOSS MARAI PROSSECO | FR | \$10

MOET & CHANDON WHITE STAR | FR | \$82

DOM PERIGNON | US | \$165

## WHITE WINES

TREFILI PINOT GRIGIO | WA | \$7/28

FAUNA SAUVIGNON BLANC | CH | \$7/28

VON SUMMERN RIESLING | GER | \$7/28

REX HILL PINOT GRIS | IT | \$7.5/30

HERON CHARDONNAY | CA | \$7/28

DOMAINE DE FONTSAINTE | FR | \$8.5/34

## RED WINES

14 HANDS MERLOT | WA | \$7/28

14 HANDS CABERNET | WA | \$7.5/30

HARMONIE COTES DU RHONE | FR | \$7.5/30

RIOJA VINA AMEZOLA GRIANZA | SP | \$9/36

A TO Z PINOT NOIR | OR | \$10/40

AVENTINO | SP | \$8/32

PLEASE ENJOY RESPONSIBLY

## SMALL PLATES

### FRESH HOUSE MADE GUACAMOLE AND CHIPS \$6.00

MADE DAILY FRESH AVOCADO GUACAMOLE  
WITH SAUZA SILVER TEQUILA AND ORANGE LIQUEUR.

### CHORIZO AND CHEESE STUFFED MUSHROOMS \$7.25

LARGE MUSHROOMS STUFFED WITH A MIXTURE OF  
SPICY MEXICAN CHORIZO AND MANCHEGO,  
SMOKED CHIPOTLE SHARP CHEDDAR AND QUESO SECO

### FISH TACOS \$7.25

PACIFICO BEER BATTERED LINGCOD SERVED WITH OUR TANGY  
YOGURT SPITFIRE SAUCE OVER A CILANTRO-LIME SLAW

### CHICKEN TACOS \$7.25

SLOW-ROASTED SHREDDED CHICKEN, JALAPEÑO, TOMATO AND ONION  
OVER A CILANTRO-LIME SLAW FINISHED WITH FAJITA SAUCE

### CARNE ASADA TACOS \$7.25

CARNE ASADA STEAK WITH CILANTRO-LIME SLAW  
AND ROASTED RED PEPPER COULIS

### TOFU TACOS \$8.25

SEASONED TOFU WITH POBLANO-TOMATILLO SLAW  
AND YOGURT SPITFIRE SAUCE

### BLACKENED SHRIMP TACOS \$9.25

BLACKENED SHRIMP TACOS WITH POBLANO-TOMATILLO SLAW  
AND YOGURT SPITFIRE SAUCE

### ROASTED PORK CARNITAS \$7.25

SLOW-ROASTED AND SHREDDED PORK SHOULDER CARNITAS

### QUESADILLAS WITH FIRE ROASTED POBLANO CHILIS \$7.25

MANCHEGO CHEESE, CHIPOTLE SMOKED VINTAGE WHITE EXTRA SHARP  
CHEDDAR AND QUESO SECO; TOPPED WITH A CILANTRO SOUR CREAM

### SPITFIRE SLIDERS \$7.25

SANTA YNEZ CHILI SLIDERS TOPPED WITH CHIPOTLE SMOKED  
VINTAGE WHITE EXTRA SHARP CHEDDAR, A PICKLE AND  
A SPICY YOGURT SPITFIRE SAUCE

### CHICKEN FLAUTAS \$7.25

SLOW-ROASTED SHREDDED CHICKEN, JALAPEÑO, TOMATO AND ONION;  
TOPPED WITH A TOMATILLO SALSA VERDE, QUESO SECO AND CILANTRO

### MEATBALLS IN SPICY CHIPOTLE SAUCE \$7.25

GROUND STEAK AND PORK BRAISED IN A SPICY CHIPOTLE SAUCE  
WITH MANCHEGO, SMOKED CHIPOTLE VINTAGE WHITE SHARP CHEDDAR  
AND QUESO SECO

### THREE CHEESE NACHOS \$10.25

FRESH TORTILLA CHIPS WITH 3 OF TILLAMOOK'S FINEST CHEESES SERVED  
WITH CUBAN BLACK BEANS, OLIVE, PICKLED JALAPEÑO, TOMATO,  
ONION, FRESH MARGARITA GUACAMOLE, SOUR CREAM AND CILANTRO.

ADD GRILLED CARNE ASADA OR CHICKEN BREAST \$4

## SOUPS & SALADS

### TORTILLA SOUP \$3.50 / \$6.50

TRADITIONAL MEXICAN GARLIC-TOMATO SOUP SERVED OVER AVOCADO  
SLICES AND QUESO SECO TOPPED WITH CRISP TORTILLA STRIPS

### CAPRI \$7.25

BEEFSTEAK TOMATO, SMOKED CHIPOTLE TILLAMOOK VINTAGE WHITE SHARP  
CHEDDAR, FRESH BASIL LEAF, BALSAMIC REDUCTION AND OLIVE OIL

### CHOP SALAD \$9.25

HAM, CHIPOTLE CHEDDAR, QUESO SECO, MANCHEGO CHEESE, AVOCADO,  
CUCUMBER, TOMATO, GREEN ONION, CREAMY POBLANO DRESSING

### SPINACH SALAD \$4.50 / \$6.50

BABY SPINACH, BACON, MUSHROOM, SWEET RASPBERRY VINAIGRETTE

### CLASSIC CAESAR SALAD \$4.50 / \$6.50

ROMAINE LETTUCE, HOUSE MADE MANCHEGO CHEESE CAESAR DRESSING,  
MANCHEGO CROUTONS

ADD GRILLED CARNE ASADA OR CHICKEN BREAST \$4

## SANDWICHES

ALL SANDWICHES ARE MADE WITH DAILY BAKED ORGANIC BAGUETTES FROM BELLTOWN'S BOULANGERIE NANTAISE ORGANIC FRENCH BAKERY

### TRADITIONAL PANINI PRESSED CUBAN PORK SANDWICH \$8.25

ROASTED PORK, BLACK FOREST HAM, SWISS CHEESE,  
DIJON MUSTARD AND SLICED PICKLE

### ROASTED CHICKEN SANDWICH \$8.25

ROASTED CHICKEN, SWISS CHEESE, CARMALIZED ONION,  
FIRE ROASTED PEPPER, JALAPEÑOS, DIJON MUSTARD

### STEAK SANDWICH \$9.50

BROILED STEAK STRIPS, SWISS CHEESE, CARAMELIZED ONION,  
ROASTED PEPPER, DIJON MUSTARD - SERVED OPEN FACED

### GRILL CHICKEN BLT \$9.00

GRILLED CHICKEN BREAST, LETTUCE, TOMATO,  
THICK-CUT PEPPERED BACON, FRESH AVOCADO, SPICY YOGURT AIOLI

### THIRD POUND BURGER \$8.25

LETTUCE, TOMATO, RED ONION, THICK-CUT PEPPERED BACON,  
CHIPOTLE CHEDDAR, SPICY YOGURT AIOLI

### MEATBALL SANDWICH \$9.50

SPICY CHIPOTLE BRAISED MEATBALLS, QUESO SECO, SWISS CHEESE

### WARM CAPRI SANDWICH \$9.25

TOMATO, CHIPOTLE CHEDDAR, FRESH BASIL LEAF, BALSAMIC REDUCTION

## SPECIALTIES

### VEGETABLE SKEWERS \$9.75

PEPPER, TOMATILLO, RED ONION, MUSHROOM  
TOPPED WITH CILANTRO SOUR CREAM

### CHILI RUBBED LAMB SKEWERS \$12.75

LAMB AND VEGETABLE TOPPED WITH CILANTRO SOUR CREAM

### SANTE FE INSPIRED CHICKEN ENCHILADAS WITH OVER MEDIUM EGG \$11.75

SLOW-ROASTED SHREDDED CHICKEN, JALAPEÑO, TOMATO AND ONION,  
FRESH ENCHILADA SAUCE WITH MANCHEGO, SMOKED CHIPOTLE VINTAGE WHITE  
SHARP CHEDDAR AND QUESO SECO ALL TOPPED WITH SPICY SOUR CREAM

### GRILLED PRAWNS \$14.50

WITH A PACIFICO BEER, GARLIC, CHILI BUTTER ROUX

### ROASTED PORK TAMALES \$12.50

SLOW-ROASTED PORK SHOULDER WITH MOLE SAUCE

### CHICKEN OR BEEF CHIMICHANGA \$13

LARGE FLOUR TORTILLA FILLED WITH SPANISH RICE, CUBAN BEANS,  
SMOKED CHIPOTLE CHEDDAR, CHOICE OF CHICKEN OR CARNE ASADA  
TOPPED WITH FRESH POBLANO CHILI SAUCE, PICO DE GALLO AND CREMA FRESCA

### CHILI SPICED RIBEYE \$19

RIBEYE RUBBED WITH SANTA YNEZ CHILI TOPPED WITH CHIPOTLE BUTTER

## PERSONAL A LA CARTE SIDES

CUBAN WHOLE BLACK BEANS \$3 | SPANISH RICE \$3 | COMBO OF BOTH \$4  
RICE AND BEANS ARE VEGETARIAN

SPITFIE CHIPS \$2.25 | PAPAS FRITAS \$2.00 | SPITFIRE POTATOES \$3.50

GRILLED ASPARAGUS \$4 | ROASTED CORN \$2.50

## DESSERTS

### CHURROS AND HOT CHOCOLATE SAUCE \$6.50

BAKED TO ORDER CHOCOLATE CHIP COOKIE  
WITH MOLLY MOON'S VANILLA BEAN ICE CREAM \$6.50

\*CONSUMING RAW OR UNDER COOKED EGGS OR MEATS  
MAY BE HAZARDOUS TO YOUR HEALTH