

## - Salads\* -

### Havana Salad - \$5.95

Our house salad of mixed greens and arugula with julienned bell pepper, onion, tomatoes and cucumber in a chili-lime dressing

- Add Chipotle Chicken for \$2.95
- Prawns or Salmon for \$5.95

### Tower Caesar Salad - \$8.95 | \$6.95

A Tijuana style salad of romaine tossed in our Caesar dressing with roasted red pepper and shredded Argentinean parmesan cheese topped with house made croutons and tortilla chips

- Add Chipotle Chicken for \$2.95
- Prawns or Salmon for \$5.95

### Brazilian Chicken Salad - \$12.95

Mango and black beans over a bed of mixed greens with avocado, papaya, red cabbage and our orange-ginger dressing topped with

Chicken sauteed with peppers and onions or  
Grilled Chipotle glazed chicken

### The Mediterranean Salad - \$9.95

Baby spinach with mixed Greek olives, cucumber, red onion, and sun-dried tomatoes topped with shredded myzithra cheese and warm spanakopita served with our roasted red bell pepper dressing

- Add Chipotle Chicken for \$2.95
- Prawns or Salmon for \$5.95

### Asian Noodle Salad - \$10.95

Angel hair pasta, fresh carrots and cucumbers with ginger marinated chicken in a wonderful sweet & hot Szechuan dressing topped with pea sprouts, cabbage, and sesame seeds

### Chinese Chicken Salad - \$10.95

Five-spice marinated chicken, tomato, carrots and cucumbers on a bed of fresh greens and crispy rice sticks topped with our honey-sesame dressing, toasted almond slivers & sesame seeds

### Tostada Torre Salad

A crisp tostada shell filled with a layer of refried beans, Spanish red rice, and crisp lettuce tossed with pico de gallo, parmesan, and cucumber in roasted red pepper dressing topped with olives, avocado, and sour cream

- with Chile Roasted Chicken - \$12.95
- with Carnitas Rojas - \$13.95
- with Prawns or Salmon - \$14.95
- Vegetarian (with pinto beans) - \$9.95

### Thai Steak Salad - \$12.95

6oz. skirt steak marinated in Thai sauce, grilled and served on a bed of fresh greens & crispy rice sticks with diced mango, peanuts, cherry tomatoes, cucumbers, carrots and bean sprouts topped with a spicy Szechuan dressing

## - Soups -

Add \$.95 each to add cheese, avocado, pico de gallo, or sour cream

- Add Grilled Chicken for \$3.95 - Add Grilled Salmon or Sauteed Prawns for \$5.95

Nicaraguan Black Bean Soup\* or Roasted Corn Chowder cup - \$3.95 | bowl - \$5.95

Soup of the Day cup - \$4.50 | bowl - \$6.50

house baked bread - \$.50

## - Burgers -

All beef burgers are a half pound choice ground chuck with your choice of house cut fries or potato salad

Add \$.95 each for bacon, avocado, mushrooms, jerk sauce, Thai glaze, or fritte sauce.

Add \$.95 to substitute a side House Salad, Caesar Salad, Cup of Soup, or Thai Basil Coleslaw instead of fries

### The All American Burger - \$9.95

with cheddar cheese, tomato, onions, lettuce, pickle, and mayonnaise

### The Jerk Burger - \$10.95

with our famous Jerk sauce, jack cheese, lettuce, tomato, onions, jicama, and mayonnaise

### The Earth Burger\* - \$10.95

Grilled vegetarian patty made of nuts, rice, jack cheese and spices. Served with tomatoes, lettuce, and caramelized onions on a whole wheat bun

Make it Jerk, Kona, or Borracho style for \$9.95

### The Kona Burger - \$10.95

with a glaze of hoisin and ginger, mayo, lettuce, onion, jicama and grilled pineapple

### The Borracho Burger - \$10.95

with Firestone DBA BBQ sauce, jack cheese, crispy onions, lettuce, tomato, and mayonnaise

### East African Veggie Burger\* - \$11.95

A vegan patty made of ground peas, sweet potato, garbanzo beans, and corn mixed with African spices and encrusted with sesame and sunflower seeds served with sliced portabella, lettuce, red onion, pickle, and roasted red pepper on a whole wheat bun

Make it Jerk, Kona, or Borracho style for \$9.95

Please inform your server if you have a food allergy. \* Indicates items that either are or can be made vegetarian.

## - Sandwiches -

Sandwiches are served with your choice of house cut fries or potato salad

Add \$.95 each for bacon, avocado, mushrooms, Jerk sauce, Thai glaze, or Fritte sauce

Add \$.95 to substitute a side House Salad, Caesar Salad, Cup of Soup, or Thai Basil Coleslaw instead of fries

*- New -*  
Roasted Garden Vegetable\* - \$10.95

Roasted portabella and red bell pepper along with alfalfa sprouts, avocado, smoked mozzarella & herb mayo on toasted sunflower multigrain bread

Kingston Chicken - \$10.95

Grilled Chicken breast topped with our famous Jerk sauce and jack cheese served with mayo, lettuce, red onion, and jicama

Curry Flatbread - \$9.95

Chicken tossed in a warm yellow curry with onions and toasted almonds served in a lightly toasted flatbread accompanied by herbed lentils, housemade hummus and a spicy cucumber salad with feta cheese (instead of fries)

Malaysian Chicken - \$9.95

Grilled Chicken breast topped with a glaze of hoisin and ginger with mayo, lettuce, red onion, jicama and grilled pineapple

Tower Tuna Melt - \$10.95

Albacore tuna mixed with celery, onions, olives, mayo and spices served with cheddar cheese and avocado on grilled garlic-cheddar bread

*- New -*  
Monte Cristo - \$11.95

Our Famous French Toast sandwiched around sliced ham and Swiss cheese then baked, dusted with powdered sugar and served with chipotle raspberry jam

## - Entrees -

Chile Relleno\* - \$11.95

Our famous, crispy Pasilla chile stuffed with Monterey jack, pine nuts, currants, and cilantro served with pico de gallo and sour cream accompanied by red rice and pinto beans

Carnitas Rojas - \$13.95

Pulled pork, slow roasted in spices with an achiote and citrus marinade served with pinto beans, red rice, pico de gallo, sour cream, & flour tortillas

Thai Green Curry - \$12.95

Sauteed chicken breast in a mild green curry with coconut milk, asparagus, bamboo, bell peppers, carrots, peas, tomatoes and Thai basil served with steamed jasmine rice

- Add \$2.95 to sub Thai Steak or Sauteed Prawns

Florentine Ravioli\* - \$12.95

Jumbo raviolis stuffed with spinach & ricotta cheese, topped with our Panzotti sauce - a white wine pesto cream sauce - served with cherry tomatoes, sauteed spinach and mushrooms

- Add Chicken for \$2.95 or Prawns for \$5.95

Enchiladas Torre - \$12.95

Two chile roasted chicken enchiladas topped with jack cheese and your choice of roasted red chile and tomato sauce or salsa verde served with Spanish red rice and whole pinto beans

Santa Fe Salmon - \$14.95

Pan seared, red chile crusted Atlantic salmon placed over yellow pepper and mango sauce served with sauteed baby spinach and wild mushrooms along with fresh pesto orzo

Jamaican Jerk Chicken - \$12.95

A large chicken breast marinated in 18 spices, chiles, citrus juice and seasonings grilled and served with sweet potato in coconut milk, an orange-jicama slaw, and a side of Jerk Sauce.

*- New -*  
Irish Beef Stew Bowl - \$11.95

Choice Niman Ranch chuck roast along with carrots, onions, garlic, and thyme in a rich Irish stout sauce served in a sourdough bread bowl  
- Start with a side salad for \$2.95

Tower Linguini\* - \$13.95

Fresh salmon sauteed with cherry tomatoes, cilantro, white wine and lemon butter tossed with linguini and topped with parmesan cheese and fresh herbs

- Add \$.95 to substitute Jumbo Prawns

- Vegetarians sub Asparagus and Mushrooms

Tower Fish & Chips - \$11.95

Fresh Cod in a panko batter served with house cut French fries, Thai basil coleslaw, and two house made sauces: tartar and miso chile

Priking Prawns - \$13.95

Tempura battered tiger prawns tossed with green beans and bell pepper in a spicy red curry paste. Served with steamed jasmine rice.