TUESDAY - THURSDAY 10:30AM - 8:00PM
FRIDAY SATURDAY 10:30AM - 9:00PM
SUNDAY BRUNCH 10:30AM - 2:00PM

Las Cruces
LATIN FUSION FOOD
RESTAURANT AND TAPAS BAR

LOVE US BY LIKING AND SHARING US....
SCAN THE CODES WITH YOUR SMART PHONE CAMERA
FOLLOW THE LINK DISPLAY
THANKS FOR LIKING AND SHARING
ASK ABOUT OUR FREE WIFI PASSWORD

209-B LOCUST ST. SPRUCE PINE NC 28777 828-352-2338
WWW.YABC.CAFE
ABOUT OUR QUALITY INGREDIENTS

Our attention to details will show in the quality we use.
Most of the meat: Beef Sirloin, Pork and Chicken arrive fresh not frozen.
Cuban Pork takes 8 hours to roast to perfection.
Salmon is Wild Caught Alaskan Sockeye.
Mahi Mahi tips are Wild Caught and the highest quality we can purchase.
Scallops are Wild Caught.
Shrimp used is Premium White shrimp that we purchase in the shell for a full flavor.

Chipotle Salsa takes 24 hours over the course of 7 days to achieve its smokey perfection.
We use fresh veggies and when available are sourced locally. Approx. 40% of them are organic.
Our rice is a imported Royal Basmati rice from foothills of the Himalayas.
Black Beans and Refried Pinto Beans are made from scratch daily.
Juices for our Mountain Margaritas and Non alcoholic Juices are 50-75% Organic.
Sugar used in ALL Teas and Deserts are Certified Organic.

* These items may be cooked to order, the consumption of raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of a food-borne illness. especially if you have certain medical conditions.

SIGNATURE PLATTERS

CARIBBEAN CHICKEN PLATTER 14.99
Caribbean Chicken breast marinated w/our homemade herbs, citrus and fresh spices.
Served w/ guacamole, veggie fajita style, tortillas and choice of 2oz signature red or green salsa w/cilantro, onion and avocado (GF, DF)

ABCPL PLATTER 14.99
A bed of basmati rice and black beans topped with grilled Caribbean chicken and melted Mozzarella cheese. garnished w/fresh cilantro. (GF)

*CHURRASCO SIRLOIN STEAK 19.99
*(8oz) Marinaded Sirloin steak. Served w/rice, black beans, guacamole, tortillas and 2oz side of the signature red or green salsa (GF, DF)

*REQUEST RARE-MEDIUM-WELL DONE.

SIGNATURE SPECIAL TACOS

extra taco $4 (with the initial order only)
(Not available with flour tortillas)

EL SHIRMPY TACOS 14.99
(3) Homemade soft corn tortillas, marinated shrimp topped w/ coleslaw, pico de gallo and our special creamy artisan creamy chipotle salsa. Served w/basmati rice and refried beans and bowl of organic green mix salad (GF, DF)

EL MAHI MAHI FISH TACOS 14.99
(3) Homemade soft corn tortillas, marinated Mahi Mahi fish, topped with pickled red onion, sprouts and topped with our special creamy artisan creamy chipotle salsa. Served w/rice, refried beans and bowl of organic green mix salad (GF, DF)

SIGNATURE SEAFOOD PLATTERS

THE PIRATES BOOTY SHRIMP BURRITO 14.99
12" flour tortilla stuffed w/ (9) marinated shrimp with our special artisan chipotle sauce, cheese, basmati rice, spinach, avocado served w/green salad mix, side of our special creamy artisan house chipotle salsa (GF)

COASTA-TERRA SHRIMP BOWL 14.99
(9) Shrimp marinated w/our special artisan chipotle sauce, basmati rice, black beans, melted cheese, garnished w/cilantro, onion and avocado. (GF)

PLAYA LINDA MAHI MAHI FISH BOWL 14.99
Marinated Mahi Mahi fish, basmati rice, black beans, melted cheese, garnished w/cilantro, onion and avocado. (GF)

THE PARADISE SHRIMP PLATTER 16.99
(12) Shrimp sautéed in our special creamy artisan chipotle sauce. Served with basmati rice, refried beans, mixed salad, side of our special creamy artisan house chipotle salsa (GF)

*SAL-MAR SALMON PLATTER 19.99
(8oz) Wild Alaskan Sockeye, marinated with our in house citrus and aioli herbes. Served w/basmati rice, asparagus, side of our special creamy artisan house chipotle salsa and green salad mix (Sockeye salmon is bright pink in color not white like farm raised)

*BULLION DEL MAR SCALLOPS PLATTER 19.99
(6) Wild Scallops marinated with our flavorful garlic sauce. Served with asparagus, sautéed veggies and green mix salad, side of our special creamy artisan house chipotle salsa

SIGNATURE SPECIAL CREAMY ARTISAN HOUSE CHIPOTLE SALSA 3oz WITH CHIPS 6.00
RED OR GREEN SIGNATURE SALSA W/AVOCADO 3oz WITH CHIPS 4.50

THE "SALSAS" BAR: FREE WITH ANY PURCHASE
ALL SALSAS ARE FRESH AND HANDMADE DAILY. PLEASE TAKE ONLY WHAT YOU CAN USE.

BASKET OF FRESH LOCALLY MADE CHIPS $2.00
#1 Pico de gallo (mild)  #2 Red salsa (medium hot)  #3 Roasted Tomatillo salsa (hot)
#4 Green salsa (medium hot)  #5 Hottie Habanero (WAY HOT)  #6 Vinegar Jalapeño

SIGNATURE SPECIAL CREAMY ARTISAN HOUSE
CHIPOTLE SALSA 2oz SIDE 4.00
RED OR GREEN SIGNATURE SALSA W/ AVOCADO 2oz side 3.00

Sold only with dishes that are accompanied with chipotle signature salsa
MIXED DRINKS

MIXED DRINKS (TOP SHELF ONLY)

Margaritas: Large 10.00 Small 8.00
w/ Patron add 5.00
Strawberry and Classic on the rocks

Patron Tequila Shot 10.00

MOUNTAIN MARGARITAS

Cuervo & Grand Marnier
12.00 (TOP SHELF ONLY)
3 flavors to choose from:
1. Fresh Squeezed Lime
2. Organic Mango
3. Organic Pineapple
(Sugar or Salt rim)

VARIOUS MIXED DRINKS 8.00

Mimosa
Orange and Hibiscus
Bloody Mary
Rum and Coke
Cuervo Tequila
Jack Daniels
Havana Club Gold
Havana Club Silver
Absolute
Bacardi
Bombay Sapphire Gin
Kahlua

WINES GLASS 6.00

Belle Ambiance (Pinot Grigio) California 2017 ABV 13.0%
Delicate floral aromas of lemon blossom, honeysuckle, and jasmine are accented by notes of white peach and juicy pineapple that frame core flavors of sweet honeydew melon, white nectarine and tart lemon. This medium-bodied wine is bright and creamy with a tangy, lingering finish.

Contempó (Tempranillo) 2017 Provencia, Spain ABV 13.9%
Dark ruby black color. Elegant aromas of finely polished furniture, imported cherry liqueur, black raspberry, and pomegranate with a supple, crisp, fruity medium body and a warming, breezy roasted nuts, marzipan, chocolate covered espresso bean, and sweet cream and mixed peppercorns finish with silky tannins and moderate oak flavor.

Beringer (White Zinfandel) California ABV 15.0%
Fresh red berry, citrus and melon aromas and flavors, and round them out with subtle hints of nutmeg and clove.

Hand Craft (Chardonnay) California 2015 ABV 13.5%
Pour a glass and enjoy the lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak. Then savor a sip as you taste bright citrus, peach, honey, pear and creamy marshmallow flavors. This medium-bodied wine is balanced with good acidity.

Natura (Organic Melbec) Rapel Valley, Chile 2018 ABV 13.6%
Deep in color, alluring nose with ripe blackberries and a hint of blackcurrant jam. The palate is lush and sweet with pure fruit and savory spicy notes. Great balance and a finish with staying power.

Noble Vines (Merlot) Bordeaux, France 2016 ABV 14.5%
Generous cherry and vanilla oak flavors, from eminent Bordeaux vine stocks grown in our family vineyards.

Columbia Crest (Cabernet Sauvignon) Columbia Valley, California 2016 ABV 13.5%
This bold style Cabernet Sauvignon displays great complexity and structure. There are aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate.

14 Hands “Hot to Trot” (Smooth Red Blend House) Columbia Valley, California ABV 13.5%
Bottle 20.00
Flavors of cherry pie, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish.

WINES GLASS 8.00

Bread & Butter (Chardonnay) California 2017 ABV 13.5%
This Chardonnay opens with rich notes of vanilla bean and almond husk, reminiscent of a decadent crème brûlée. The creamy notes are balanced by a soft minerality and a hint of tropical fruit. Those creamy notes continue to your palate where they are joined with bright acidity and well-integrated oak that leads into a long, creamy finish.

Josh (Cabernet Sauvignon) California 2016 ABV 13.5%
Round and juicy, our Cabernet Sauvignon has flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.

Dorsay (Rose) France 2017 ABV 12.5%
Beautifully blush in color, Dorsay Rosé delivers a lush, refreshing style that will stand out at any occasion. Lovely floral aromas and notes of honeysuckle linger on the nose. Delicate flavors of stone fruit, strawberry, and apricot round out the palate and lead to a crisp finish filled with mouthwatering acidity.

Chateau Ste Michelle (Sauvignon Blanc) California 2015 ABV 13.0%
Stainless steel fermentation makes this a crisp Sauvignon Blanc. Offers bright fruit character of melons and herbs.

Kendall Jackson (Pinot noir) California 2017 ABV 14.5
bright cherry, strawberry and raspberry fruit with elegant earthy notes infused with cola and mild spice accents. Oak aging adds a hint of vanilla and a soft, toasty finish.

Kendall Jackson (Chardonnay) California 2017 ABV 13.5
This wine interlaces a light buttery-oak nuance with vibrant, appealing fruit flavors. It’s medium weight yet fresh, with a smooth, well-balanced palate that displays a harmonized mix of savory oak and citrus nuances.

Mediterranee (Viognier) France 2018 ABV 13%
A rich wine with good weighted a creamy texture, packed with fruit aromas and flavors: Apricot and Mango

CHAMPAGNE

Korbel (Brut) California ABV 12%
refined, with a balanced, medium-dry finish. Enjoy lively aromas of citrus and cinnamon leading to crisp flavors of orange, lime, vanilla and a hint of strawberry.

Chandon (Brut) California ABV 12%
Brut Classic consistently expresses our signature flavor profile of apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish.
THE GREEN CORNER

Some items here are available with meat options throughout the menu. This section is strictly for Vegetarian options.

LA VEGGIE QUESADILLAS 9.99
12" flour tortilla filled with mozzarella cheese and veggies (6oz) Served with refried beans and rice

LOS VEGGIE TACOS 9.99
(3) Homemade soft corn tortillas with fajita style veggies topped w/cilantro and onion. Served w/small black beans bowl, cucumbers, radishes and lime (GF, DF)

EL VEGGIE BURRITO 9.99
12" flour tortilla stuffed with rice, refried beans, cheese and veggies (6oz). Served w/green mix salad

LOS TRES VEGGIE AMIGOS (ENCHILADAS) 9.99
(3) Homemade corn tortillas, filled with veggies (6oz) , covered w/red OR green salsa, cheese, sour cream, onion and cilantro. Served w/rice and refried beans (Not available with flour tortillas) (GF)

VEGGIEDILLAS: 9.99
(3) Corn tortillas stuffed with cheese, Veggie Fajita style, served with Basmati rice and black beans (GF, DF)

GREENCHILADAS CAMPESINAS 10.99
(3) corn tortillas stuffed with mushrooms, zucchini, spinach, bell peppers, onions. Topped with green salsa, cilantro & onion. Served w/black beans, rice & green mix salad (Not available with flour tortillas) (GF, DF)

VEGGIE FAJITA PLATTER 11.99
Peppers, onions, mushrooms, zucchini, tomatoes. Served with guacamole, rice, black beans and (2) corn tortillas (GF, DF)

VEGGIE TAMALE 3.00
AVAILABLE IN ANY QUANTITY (GF, DF)

OPEN FACE TAMALE PLATTER 6.99
Veggie Tamale topped with black beans, cheese, onion, and cilantro. (GF)

(Add extra Tamale $2.00 with your initial order)

DAY AND NIGHT 4.00
Small rice and beans bowl (GF, DF)

(ADD VEGGIES 3.00)

THIS VEGGIE BOWL FOR YOU 9.99
Large bowl of basmati rice, black beans and Fajita Veggies (GF, DF)

VEGGIE BOWL ONLY 4.99
Small bowl of 6 oz of VeggieS (GF, DF)

SALAD BOWLS

A LA VERDE 6.99
Organic mixed greens bed with carrots, onions, cilantro and avocado. (GF, DF)

VEGGIE DAT BOWL 7.99
Onions, carrots, avocado, tomatoes, bell peppers on a bed of organic mixed greens and organic spinach (GF, DF)

HOUSE SALAD BOWL 8.99
Organic baby spinach, avocado, tomato, blue cheese crumbs, roasted sunflower seed and trilogy healthy seeds (chia, hemp and flax) (GF, DF)

SIDE SALAD BOWL 3.00
Small bowl of mixed greens (GF, DF)

TOPPINGS
add any meat or veggie option 4.00

SPECIAL SIGNATURE SALAD TOPPINGS 8.00
Except side salad

MAHI MAHI FISH TIPS
SHRIMPY SHIMP

10:30 - 2:00pm (Sunday only)

AVOCADO-TOAST 9.99
(2) toast with avocado, arugula and fresh scrambled organic eggs. Served w/fruit salad (GF)

HUEVOS RANCHEROS 7.99
(2) Fresh organic eggs over easy on homemade corn tortilla, topped with mild red salsa garnished with Mexican cheese onion and cilantro, served with refried beans (GF)

SKILLET PORK TAMALE CASSEROLE 8.99
Green salsa pork tamales, onion, melted Mozzarella and Manchego cheese (GF)

BRIOCHE FRENCH TOAST 9.99
(2) toast brioche bread, scramble fresh organic eggs, grilled Canadian bacon, banana and strawberries (DF)

EGGS BURRITOS
12" Flour tortilla, stuffed w/refried beans, rice, cheese and eggs:

7.99 (scrambled)

8.99 (scrambled with bacon)

KID’S CORNER

(UNDER 10 YRS OLD & 65 YRS YOUNG)

KIDS TACO 3.50 (GF)
Chicken taco w/cheese Served w/3oz rice bowl

KIDS QUESADILLA 5.50
10" flour tortilla with cheese and choice of meat Served w/sour cream

KIDS HOT DOG 3.50
add cheese or bacon 1.00

KIDS RICE AND BEAN BOWL 3.00
rice and beans bowl (GF, DF)

(ADD MEAT OR VEGGIES FROM FILLER SECTION 3.00)

HONEST KIDS ORGANIC JUICES 1.50
Cherry - Super Fruit Punch - Grape - Apple

Cheese 2oz 1.00
Signature Sour Cream 2oz 1.00
Rice or beans 3oz 1.00
Guacamole w/Chips 3oz 3.50
Fresh local Corn Tortillas (3) 1.00
Fresh local Corn Tortilla Chips 2.00
Side Salad bowl 3.00
Signature Chipotle Salsa 2oz 4.00

SIGNATURE DESSERT
ASK ABOUT THE SPECIALS 5.75

SWEET COCONUT TAMALE 3.00
Sweet potatoes and coconut corn tamale filled with pineapple, cranberries, pecans and organic agave syrup
BEVERAGES - DRINKS

FOUNTAIN SOFT DRINKS 2.50
FREE REFILLS
Coke - Diet Coke - Sprite - Seagrams Ginger
Ale - Hi-C Pink Lemonade

CAN SOFT DRINKS 1.50
Diet Pepsi -Pepsi - Coke Zero - Pibb xtra
Dr. Pepper - Mountain Dew
-Sun Drop - Minutemade Fruit Punch - Coke - Diet Coke - water

SOFT DRINKS IN BOTTLE 2.50
(Real Sugar)
-Mexican Coca-Cola - IBC Root Beer - Orange Crush - Grape Crush

PREMIUM CAN DRINKS 2.50
-La Croix Tangerine -La Croix Lime
Sanpellegrino Lemonita
Sanpellegrino Arancita
San pellegrino Melograno E Arangia
Sanpellegrino natural sparkling mineral water

HOMESTYLE TEAS
FREE REFILLS
SWEET TEA (Organic Sugar) 2.50
UNSWEET TEA 2.50
COCONUT WATER 2.50

FRESH SQUEEZED JUICES 5.00
Organic Mango
Organic Pineapple
Sorrel w/ Ginger (Hibiscus)
Orange Juice (Brunch Only)

HONEST KIDS JUICES 1.50
Cherry - Super Fruit Punch - Grape - Apple

HOMEMADE TEAS
FREE REFILLS
SWEET TEA (Organic Sugar) 2.50
UNSWEET TEA 2.50

COCONUT WATER 2.50

TEA AND COFFEE
HOT VARIOUS ORGANIC TEAS 2.50
CUBAN "COLADA" ESPRESSO COFFEE 2.50
Cuban Espresso with organic sugar
CUBAN FUSION "CORTADITO" ESPRESSO COFFEE 3.00
Cuban Espresso with steamed half & half, organic sugar
ORGANIC AMERICAN COFFEE 2.50
Fresh Ground Organic Morning Blend Coffee

BOTTLED BEERS

CRAFT AND IMPORTS 3.75
Hazy little thing IPA
Stella Artois
Dos Equis lager Especial
Corona Extra
Modelo Especial
Modelo Negro
Highland Brewing AVL IPA
Highland Brewing Mandarina IPA
Blue Moon Belgian White
Yuengling Traditional Lager

CANS
Hazy Little Thing IPSA 5.00

DOMESTIC 2.75
PBR Pabst Blue Ribbon
Miller Light
Coors
Coors Light

NON ALCOHOLIC
Heineken 0.0

DRAFT CRAFT BEERS 5.75
PROUD TO OFFER ONLY LOCAL BREWS FROM HOMEPLACE BEER COMPANY

HOMEPLACE BEER COMPANY
FAITH HEALER (SESSION IPA) 4.7% ABV
Brewed with oat groats and Riverbend Pale Malt, this thirst-healing farm-to-pint beer has an intense, juicy hop display of Mosaic, Equanot and Simcoe.

WALKING WITH GIANTS IPA 5.75 ABV
New England style IPA double dry hopped with Gala and Enigma Hops

PANANMA JACK COCONUT BEAN PORTER 5.8% ABV
Infused with toasted coconut and Madagascar Vanilla beans.

MUSTANG OIL STOUT 7.2% ABV
A chocolate coffee milk stout brewed with local malt, French Broad Chocolate cacao nibs and High Noon Coffee Roasters cold press. Our crew will help keep you running smooth and fast.

KENTUCKY COMMON CORN ALE 3% ABV
Traditional corn ale brewed with local Epiphany malt and Bloody Butcher corn. Easy-drinking with a hint of smokiness.

BROWN MULE ENGLISH BROWN ALE 5.4% ABV
Caramel bread and toasty oats highlight this English Brown Ale brewed with Yancey County honey.

FLIP TO BACK TO VIEW FULL WINE MENU
LA QUESADILLAS 9.99
12" flour tortilla filled with mozzarella cheese and 1 choice of the toppings and filler meats or veggies (6oz) below in the toppings and filler options. Served with refried beans and rice.

LOS TACOS 9.99
Extra taco $3 (with the initial order only)
(3) Homemade soft corn tortillas topped w/cilantro and onion. Choose 1 of the meats (6oz) below in the toppings and filler options. Served w/small black beans bowl, cucumbers, radishes and lime (GF)

LOS TRES AMIGOS (ENCHILADAS) 9.99
(3) Homemade corn tortillas, filled with choice of 1 of the meats or veggies (6oz) below toppings and filler options, covered w/red OR green salsa, cheese, sour cream, onion and cilantro. Served w/rice and refried beans
(Not available with flour tortillas) (GF)

EL BURRITO 9.99
12" flour tortilla stuffed with rice, refried beans and cheese. Choose 1 of the meat or veggies (6oz) below in the toppings and filler section. Served w/green mix salad

RICE, BEANS MEAT BOWLS

DAY AND NIGHT 4.00
Small rice and beans bowl (GF, DF)
(add any meat option below 3.00)

THIS BOWLS FOR YOU 9.99
Large bowl of basmati rice, black beans and choose meat from toppings and fillers section below (GF, DF)

ABCP PLATTER 14.99 (signature dish)
A bed of basmati rice, black beans topped with grilled Caribbean chicken and melted Mozzarella cheese. garnished w/fresh cilantro. (GF)

MEAT BOWL ONLY 4.99
Bowl of 6oz meat from the Toppings & Filler section (GF)

TAMALE 3.00
RED CHICKEN - GREEN PORK - VEGGIE
WE SELL THEM BY THE DOZEN (GF, DF)
OPEN FACE TAMALE PLATTER 6.99
Pick 1 of the 3 flavors of tamales topped with black beans, cheese, onions, cilantro. (GF)
(Add extra Tamale $2.00 on your initial order)

HOT SOUP BOWLS
Small 16oz 4.99 Large 32oz 7.99
TORTILLA SOUP
Pasilla salsa made from mild chicken broth with shredded chicken and crispy tortilla strips. Garnished w/cotija cheese, onion, cilantro, avocado and sour cream (GF)
POZOLE SOUP
A Hardy traditional Mexican hominy, pork and guajillo soup. Garnished with lettuce, radish, onion, lime.

THE FUSION SANDWICHES
Fresh handmade Mexican bread and prepared fusion style. ALL sandwiches come hot and are not pre-made.
Sandwiches (except the Cuban as it has Roasted pork, ham, Swiss cheese, mustard, pickles) are filled with Cheddar and Mozzarella cheese, refried beans, lettuce, mayonnaise, tomatoes, avocado. All sandwiches served with a green salad bowl

THE GAUCHE 9.99
Sirloin Beef Strips
THE HAPPY PORKY 9.99
Roasted Cuban Pork and the above ingredients
THE PASTOR 10.99
Pastor pork
FUSION BILLY THE CUBAN SANDWICH 11.99
Roasted pork, ham, Swiss cheese, mustard, pickles
THE CARIBBEAN 11.99
Our signature Caribbean chicken
THE MEXI-CUBAN 12.99
Roast pork, pastor pork, and ham

TOPPINGS & FILLER MEATS OR VEGGIE CHOICES FOR DISHES

(Latin Style)
Sautéed fajita marinated chicken w/white and red onion and tricolor bell peppers
TINGA SHREDDED CHICKEN
Chicken in a special red sauce and herbs
ROASTED CUBAN PORK
Roasted pork marinated w/citrus, herbs and spices.
MEXICAN PASTOR PORK
Our house marinated pork with grilled shaved, dry peppers and spices
BEEF SIRLOIN STEAK
Grilled marinated beef sirloin strips
FAJITAS VEGGIES STYLE
Sautéed mushrooms, zucchini, spinach, white and red onions, and tri-color bell peppers