

LUNCH

Served 11 a.m. to 3 p.m. After 3 p.m. add \$1.00

Aperitivos, SOPAS y ENSALADAS

TOP SHELF GUACAMOLE • ▲ ■

Made fresh at your table, serves two to four 9.99

QUESADILLAS AL CARBON

Chicken fajita or beef fajita 11.29

NACHOS AL CARBON

Chicken fajita or beef fajita 11.79

ENSALADA DE CILANTRO Y POLLO ▲

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 11.49

NEW ENSALADA DE MANGO Y POLLO ▲

Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.29

ENSALADA DE CAMARON CON MIEL ▲

Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese with tropical honey vinaigrette 13.29

ENSALADA DE ARÁNDANO ▲ ■

Dried cranberries, apples, candied pecans and blue cheese on greens with cranberry vinaigrette 11.29

SOPA DE TORTILLA ▲

Bowl 9.29 Cup 6.29

Platillos MEXICANOS

BRISKET TACOS

Slow roasted brisket in three soft corn tortillas 12.79

TACOS

Two flour or corn tortillas filled with choice of beef fajita, chicken fajita, or chorizo con huevos 10.99

TACOS AL PASTOR

Four corn tortillas with roasted, cascabel marinated pork 10.99

NEW TACOS DE PESCADO • ▲

Two tacos with Mahi Mahi, marinated vegetables, queso fresco and chipotle aioli 11.99

ENCHILADA DE MOLE •

Sweet, spicy blend of dried Mexican peppers creates a sauce over chicken enchilada 10.99

ENCHILADA DE ESPINACA ■

Sautéed spinach, monterey jack cheese and mushroom enchilada topped with sour cream poblano sauce 9.99

ENCHILADA DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchilada on a bed of spinach and vegetables topped with sour cream poblano sauce 11.99

ENCHILADA VERACRUZ •

Stuffed with chicken, spinach and monterey jack cheese topped with tomatillo sauce, vinaigrette marinated vegetables, and queso fresco 10.29

ENCHILADA DE AVOCADO ▲ ■

Avocado and artichoke enchilada topped with tomatillo sauce on bed of spinach 9.29

COMBINACIONES

1. Two enchiladas (cheese, beef or chicken), rice and beans 9.29
2. Cheese enchilada, beef fajita taco, rice & beans 9.49
3. Chicken enchilada, chicken fajita taco, rice and beans 9.49

ESPECIALIDADES

FAJITAS

Chicken ▲ 13.49 Beef 14.99 Combination 14.49

TACOS AL CARBON

Two chicken or beef tacos and queso 13.29

ASADA Y ENCHILADA*

Grilled steak with marinated onions and chimichurri sauce. Served with a cheese enchilada 13.29

PESCADO DEL DIA •

Ask your server for today's selection 13.49

CARNITAS

Pork shanks topped with chipotle-wine sauce 13.99

CHILE RELLENO •

Poblano pepper with Oaxaca cheese or Picadillo filling topped with ranchera sauce 12.99

FLAUTAS DE POLLO

Chicken, monterey jack cheese and peppers 8.79

POLLO CHIPOTLE

Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 11.99

CHIMICHANGA DE POLLO POBLANO

Stuffed with chicken, poblano pepper, cheese and topped with ranchera sauce 11.99



Cantina **LAREDO**®

gourmet mexican food

Aperitivos, SOPAS y ENSALADAS

TOP SHELF GUACAMOLE • ▲ ■
Made fresh at your table, serves two to four 9.99

QUESADILLAS AL CARBON
Chicken fajita or beef fajita 13.29

NACHOS AL CARBON
Chicken fajita or beef fajita 13.29

CHILI CON QUESO ▲
Bowl 7.99 Cup 6.49

QUESO LAREDO ▲
Queso with taco meat and pico de gallo 9.29

CEVICHE*
Shrimp, scallops and fish marinated in lime juice 8.99

BOTANAS
Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 14.99

ENSALADA DE CILANTRO Y POLLO ▲
Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 11.49

NEW ENSALADA DE MANGO Y POLLO ▲
Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.29

ENSALADA DE CAMARON CON MIEL ▲
Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with tropical honey vinaigrette 13.29

ENSALADA DE ARÁNDANO ▲ ■
Dried cranberries, green apples, candied pecans and blue cheese crumbles on field greens with cranberry vinaigrette 11.29

SOPA DE TORTILLA ▲
Bowl 9.29 Cup 6.29

ESPECIALIDADES

CARNITAS •
Braised pork shanks topped with chipotle-wine sauce 19.99

CARNE ASADA*
Grilled steak with marinated onions and chimichurri sauce 18.99

CASCABEL RIBEYE*
16 oz. Certified Angus Beef™ cowboy cut bone-in ribeye aged 21 days then basted with Cascabel marinade 24.99

FIESTA DE LA PARRILLA •
Shrimp, costillas, quail, carnitas, beef and chicken fajitas 25.99

FAJITAS
Chicken ▲ 15.99 Beef 17.49 Combination 16.99

CAMARON POBLANO ASADA* •
Grilled steak around poblano pepper with shrimp, mushrooms, onions and monterey jack cheese, on chimichurri sauce 22.29

ASADA Y CAMARONES*
Grilled steak topped with bacon-wrapped shrimp filled with oaxaca cheese and jalapeño 23.99

CHILE RELLENO
Picadillo filling with beef, almonds and raisins 14.29
Oaxaca cheese relleno with ranchera sauce 13.29

CAMARONES ESCONDIDOS •
Grilled chicken breast stuffed with shrimp, topped with sautéed spinach and chipotle-wine sauce 18.99

TAMPICO
Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach, red bell peppers with sour cream-poblano sauce and monterey jack cheese 15.99

PESCADO DEL DIA •
Featuring a special fresh fish each evening, ask your server for today's selection 23.29

Platillos MEXICANOS

CANTINA LAREDO PLATTER •
Oaxaca cheese chile relleno, tamale, chicken enchilada, fajita beef taco al carbon 17.49

ENCHILADAS
Cheese and onion, beef, or chicken
three 12.29 two 10.79

ENCHILADAS DE ESPINACA ■
Sautéed spinach, monterey jack cheese and mushroom enchiladas topped with sour cream poblano sauce 11.49

ENCHILADAS VERACRUZ
Chicken, spinach and monterey jack enchiladas topped with tomatillo sauce, marinated vegetables, and queso fresco 13.29

ENCHILADAS DE MOLE •
Sweet, spicy blend of dried Mexican peppers creates a sauce over chicken enchiladas 13.49

ENCHILADAS DE CAMARONES
Shrimp, monterey jack cheese and roasted peppers in enchiladas on vegetables topped with sour cream poblano sauce 16.99

ENCHILADAS DE AVOCADO ▲ ■
Avocado and artichoke enchiladas topped with tomatillo sauce on bed of spinach 10.99

DURANGO
Oaxaca cheese chile relleno, chicken mole enchilada and spinach enchilada with sour cream sauce 14.99

TACOS
Two flour or corn tortillas with choice of beef fajita, chicken fajita, or chorizo con huevos 10.99

TACOS AL CARBON
Three chicken or beef tacos and queso 17.49

TACOS CASCABEL
Sautéed chicken with cascabel sauce on soft corn tortillas with cilantro, marinated onions and queso fresco 14.99

NEW TACOS DE PESCADO • ▲
Two tacos with Mahi Mahi, marinated vegetables, queso fresco and chipotle aioli 11.99

POSTRES

MEXICAN APPLE PIE •
Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream 6.79

MEXICAN BROWNIE •
With pecans and walnuts on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 6.79

FLAN ▲
Mexican custard with caramel sauce and a hint of Cointreau 5.79

CHOCOLATE CAKE
Cake served with ice cream topped with chocolate sauce 6.99

NEW MANGO TRES LECHES
Creamy vanilla cake with mango cream sauce 6.49

Join us for SUNDAY BRUNCH

Served Sundays from 11 a.m. to 3 p.m.

• SIGNATURE dish ■ VEGETARIAN dish ▲ GLUTEN-FREE dish

Please direct any food allergy concerns to the manager prior to placing your order.

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.