



All of the entrees typify the kinds of foods that we grew up eating. The recipes come to us from family to family and generation to generation. Some are everyday foods and others are special occasion meals. Please enjoy our Comida Casera.

Para la MESA

GUACAMOLE DE GUILLERMO ▲ ■ ●

Two avocados, roasted serrano, onion, garlic, cilantro, fresh lime juice 11.00

QUESO ▲ 5.00 cup 8.00 bowl

AHI TUNA TACOS* ▲

Three crisp tacos, sushi grade tuna, jicama-ginger slaw, guacamole, pickled red onion, chipotle aioli 10.75

BLOODY MARIA SHRIMP COCKTAIL *seasonal ceviche*

Zing Zang, pico de gallo, avocado, Sauza Hornitos Tequila 10.75

QUESADILLA AL CARBON

Monterey jack, green onion, tomato, guacamole, sour cream, cilantro
Grilled chicken 10.25 Grilled skirt steak 10.75

NACHOS AL CARBON ▲

Black beans, Monterey jack
Grilled fajita chicken 10.75 Grilled skirt steak 12.50 Grilled shrimp 13.75

Ensaladas Y SOPAS

SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 5.25 cup 8.00 bowl

ENSALADA DE CILANTRO ▲ ■

Mesclun salad mix, black beans, roasted red bell pepper, cilantro lime vinaigrette 10.00 with chicken 13.00 with salmon 15.00

ENSALADA DE MANGO Y POLLO ▲

Marinated chicken breast on field greens with mango, mint, jicama, red grapes, spicy pepitas, queso fresco and honey vinaigrette 13.50 970CAL

TACOS

a la carte with beans

CARNE ASADA

Grilled skirt steak, chimichurri, shredded green cabbage, avocado, Monterey jack 5.00

BARBACOA ▲

Slow-roasted brisket, cilantro, charred corn, Monterey jack, pickled red onion, roasted tomatillo sauce 4.50

PESCADO ● ▲

Corn tortillas with sautéed Mahi Mahi, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper and queso fresco 5.50 1170CAL

POLLO ASADO ▲

Grilled chicken, Monterey jack, avocado, carrot escabeche, cilantro, pico de gallo, poblano sauce, queso fresco 4.25

ESPECIALIDADES

FAJITAS

Fired-Charred Chicken ▲ 18.75 Fire-Charred Steak 22.75 Combinación 20.75

CARNE ASADA

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, roasted Brussels sprouts, fingerling potatoes, avocado, tomato on a tostada 20.75

CAMARON POBLANO ASADA*

Shrimp, mushroom, and jack cheese stuffed poblano pepper wrapped in fire-charred skirt steak & chimichurri sauce. Charred street corn, rice 24.50

RELLENO DE CAMARONES ▲

Shrimp, Monterey jack, vegetable and mushroom stuffed roasted green chili, with avocado, roasted red pepper and poblano sauce, cilantro lime rice 18.50

SALMON ▲

Grilled salmon, chimichurri sauce, asparagus, cilantro lime rice 18.25

CASCABEL RIBEYE* ▲

16 oz. Certified Angus Beef™ bone-in ribeye aged 21 days, brushed with Cascabel sauce, roasted Brussels sprouts, fingerling potatoes 36.00

ENCHILADAS

Two enchiladas with rice

AVOCADO ▲ ■

Sliced avocado, artichoke hearts, Monterey jack, poblano pepper, roasted red bell pepper, sour cream, tomatillo sauce 9.75

VERACRUZ ▲

Pulled chicken, spinach and Monterey jack enchiladas with tomatillo sauce, marinated vegetables, tortilla strips, queso fresco 12.25

BARBACOA ▲

Slow-roasted brisket, Monterey jack, ranchera sauce 11.75

SUIZAS

Pulled chicken, tomatillo sour cream, Monterey jack 9.75

POSTRES

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 8.25

MEXICAN APPLE PIE

Sizzled in Mexican brandy butter, with cinnamon ice cream 8.00

TRES CHOCOLATE BROWNIE

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 8.00

● VEGAN

■ VEGETARIAN

▲ ask about GLUTEN-FREE version

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw. 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.



MARGARITAS

Fresh-Squeezed Lime

CASA RITA

100% Agave Blanco Tequila, Triple Sec, & fresh-squeezed lime juice 9.50
Pomegranate, strawberry, mango, passion fruit or frozen Sangria Swirl 10.50

CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 13.25 240CAL

CUCUMBER CHILI

Hornitos Silver Tequila, Cointreau, Monin Cucumber, jalapeño, agave nectar, fresh lime juice 9.50 290CAL

SMOKY BLUEBERRY

Casamigos Blanco Tequila, Casamigos Mezcal, Blueberry Real and fresh lemon juice topped with lemonade 15.00 250CAL

MUCHO TROPICAL

Cuervo Gold, pineapple juice, mango, ginger beer, pomegranate 9.50 310CAL

HORNITOS SKINNY

Hornitos Plata and agave nectar. Choose classic, raspberry or peach 9.25 90-120CAL

PERFECT PATRÓN

Patrón Silver and Patrón Citrónge 12.75 260CAL

TAJÍN WATERMELON

Hornitos Silver, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, jalapeno, agave nectar, muddled watermelon, fresh lime juice and Tajín 12.50 340CAL

PINEAPPLE INFUSED

Pineapple-infused Aviön Reposado and Domaine de Canton Ginger 12.00 180CAL

Cantina Classics

Hand Muddled

CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, cane sugar 10.25
Pomegranate, Strawberry, Pineapple Coco or Mango 10.75 280-310CAL

PASSION FRUIT COLADA

Mount Gay Eclipse Rum, passion fruit, coconut, lime, pineapple 10.50 350CAL

GRAPEFRUIT SIESTA PALOMA

Don Julio Blanco Tequila, fresh lime and grapefruit juice topped with Hella Bitters & Soda Dry 11.00 160CAL

BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice, ginger beer 8.00 210CAL

HAPPY HOUR

in the bar

MON - FRI 4-7

Domestic Beer 3.00

Imported Beer 4.00

Well Drinks & House Wine 5.00

Casa Rita 6.00

BRUNCH

*Served Sunday,
11 a.m. - 3 p.m.*

Includes a **COMPLIMENTARY**
Mimosa or Bloody Maria

CERVEZAS

Make any cerveza a Michelada for \$1.25 (20 cal)

IMPORT BOTTLE

Corona Extra 149 cal

Corona Light 99 cal

Dos XX Lager 150 cal

Modelo Negra 170 cal

Pacífico 150 cal

Tecate 148 cal

Heineken 0.0 (*non-alcoholic*) 69 cal

DOMESTIC BOTTLE

Bud Light 110 cal

Blue Moon 180 cal

Coors Light 102 cal

Michelob Ultra 95 cal

Miller Lite 96 cal

DRAFT

Dos XX Ambar 171 cal

Modelo Especial 168 cal

Signature Tequilas Y Mezcales

*Enjoy a margarita with any of these fine Tequilas or Mezcales for an additional 2.25
Create your own flight with any three Añejo, Reposado or Joven Tequilas or Mezcales for 21.25
70-110 cal*

SUPERIOR

Cuervo Reserva de la Familia | 21.25

Don Julio 1942 | 21.25

Herradura Selección Suprema | 48.25

Casa Dragones Joven | 36.75

Aviön Reserva 44 | 22.50

MEZCAL

Del Maguey VIDA Mezcal | 10.00

Casamigos | 14.00

Montelobos Mezcal | 11.00

Yuu Baal Añejo | 12.00

AÑEJO (AGED)

1800 | 10.00

Cabo Wabo | 15.00

Corralejo | 11.00

Don Julio | 12.50

Gran Centenario | 12.50

Herradura | 11.00

Milagro | 9.00

Sauza Tres Generaciones | 10.00

REPOSADO (RESTED)

1800 | 9.00

Aviön | 11.00

Cabo Wabo | 10.50

Don Julio | 11.00

Espolòn | 12.00

Herradura | 9.50

Maestro Dobel | 11.00

Milagro | 9.00

BLANCO & GOLD

1800 | 8.50

Altos | 7.50

Aviön | 9.50

Cabo Wabo | 9.00

Casamigos | 9.00

Casa Noble | 9.50

Don Julio | 10.50

El Jimador | 7.25

Espolòn | 11.00

Herradura | 9.50

Hornitos | 8.50

Jose Cuervo Gold | 9.00

Milagro | 8.00

Patrón | 10.00

Sauza | 7.75

Tanteo Jalapeño | 11.00

Dulce Vida Organic | 11.00

Azuñia Organic | 11.00

VINO

ROSÉ AND SPARKLING 110-140/640CAL

Marqués de Cáceres Rosé 7.5 / 27

Kenwood Yulupa Brut (187 ml) 9.5

Lunetta Prosecco (187 ml) 10

RED WINE 140-150/560-600CAL

La Crema Monterey Pinot Noir 12 / 45

Columbia Crest Grand Estates Merlot 9.5 / 35

Santa Rita "120" Cabernet Sauvignon 7.5 / 27

Kenwood Yulupa Cabernet Sauvignon 9.5 / 35

Joel Gott "815" Cabernet Sauvignon 13.5 / 51

WHITE WINE 140-150/560-600CAL

Brancott Sauvignon Blanc 9.5 / 35

Ruffino 'Lumina' Pinot Grigio 9.5 / 35

Trinity Oaks Chardonnay 7.5 / 27

Kendall-Jackson Chardonnay 9.5 / 35