

DIPS

TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 10.50 390CAL

CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.25 cup 8.50 bowl 390/650CAL

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 10.00 610CAL

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 9.50 600CAL

Ensaladas Y SOPA

ENSALADA DE CILANTRO ▲

Field greens with Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado and cilantro lime vinaigrette 10.00
with Chicken 13.00 with Salmon 14.50 810/1050/1030CAL

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

SOPA DE TORTILLA ▲

Pulled chicken, avocado and crispy tortillas 5.00 cup 7.25 bowl 180/220CAL

TAPAS

QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken 11.75
with Fire-Charred Skirt Steak 12.75 Vegetarian ■ 9.00 1100/1200/930CAL

NACHOS

Crispy tostada shells, beans, melted cheddar 9.00
with Grilled Chicken 12.00 with Fire-Charred Skirt Steak 13.50
1200/1390/1470CAL

AHI TUNA TACOS* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 10.50 350CAL

• SIGNATURE dish ■ VEGETARIAN dish ▲ 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.

ESPECIALIDADES

RELLENO DE CAMARONES ▲

Shrimp, monterey jack, vegetable and mushroom stuffed roasted green chili, with avocado, roasted red pepper and poblano sauce, on charred street corn and cilantro lime rice 18.25 940CAL

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 20.75 830CAL

CAMARON POBLANO ASADA* •

Shrimp, mushroom, jack cheese stuffed poblano pepper wrapped with a fire-charred skirt steak with chimichurri sauce, charred street corn and cilantro lime rice 24.50 970CAL

Fajitas

On a bed of caramelized onion and bell peppers. Garnished with roasted red pepper and cilantro. Served with guacamole, sour cream, pico de gallo, rice, beans and fresh flour tortillas.

CHICKEN ▲

Fire-charred chicken breast 18.75 1230CAL

STEAK

Fire-charred skirt steak 22.75 1340CAL

COMBINACIÓN

Grilled chicken breast and skirt steak 20.75 1290CAL

TACOS

Three tacos served with beans and rice

TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese and tomato 11.50 1000CAL

CARNE ASADA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 14.75 920CAL

POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 13.75 830CAL

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 15.00 1170CAL

ENCHILADAS

Served with beans and rice

CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce
two 10.00 three 12.50 1100/1470CAL

BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese
two 10.00 three 12.50 890/1150CAL

ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 10.50 940CAL

VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 13.00 1020CAL

Burritos

Served with beans and rice

POLLO ASADO

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 13.25 1160CAL

CARNE ASADA FAJITA

Flour tortilla filled with Certified Angus Beef™ skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, with chili con queso 14.00 1110CAL

POSTRES

MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 7.50 1030CAL

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 7.50 790CAL

TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 7.50 1570CAL

MARGARITAS

CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 8.50
Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 9.50 230-490CAL

CABO FLIP

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

CUCUMBER CHILI RITA

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

SMOKY BLUEBERRY RITA

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

MUCHO TROPICAL

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

HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 9.25 90-120CAL

PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 12.75 260CAL

TAJÍN WATERMELON RITA

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

PINEAPPLE INFUSED RITA

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

Cantina Classics

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 with passion fruit, coconut, lime and pineapple juice 10.50 350CAL

GRAPEFRUIT SIESTA PALOMA

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

BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 8.00 210CAL

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
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

LUNCH

Served daily until 3 p.m.

ESPECIALIDADES

CRISPY CARNITAS BOWL

Pork carnitas, cilantro lime rice, black beans, corn, jalapeno, pico de gallo and monterey jack. With chipotle wine sauce and cilantro 9.00 940CAL

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 13.75 930CAL

SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 15.00 430CAL

FAJITAS

Grilled Chicken ▲ 15.00 Fire-Charred Steak 16.50 Combinación 16.00
1070/1130/1100CAL

Tacos y ENCHILADAS

Served with beans and rice

TRADICIONAL

Two crispy tacos with seared ground sirloin, shredded lettuce, cheddar and tomato 9.25 770CAL

CARNE ASADA TACOS

Two corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 11.00 700CAL

POLLO ASADO TACOS

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 10.00 640CAL

PESCADO TACOS • ▲

Two corn tortillas with sautéed Mahi Mahi, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper, and queso fresco 11.00 980CAL



ask about happy hour and our full tequila list



Cantina **LAREDO**
modern mexican

