



**Cantina LAREDO.**  
modern mexican

## Aperitivos, SOPAS y ENSALADAS

### TOP SHELF GUACAMOLE • ▲ ■

#1 Haas avocados, jalapeño, tomato, red onion, cilantro and lime juice prepared fresh tableside 11.39 390CAL

### QUESADILLAS

Monterey jack, green onions and tomato Choose Grilled Chicken or Fire-Charred Skirt Steak 16.89 1100/1200CAL

### AHI TUNA TACOS\* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 13.39 350CAL

### NACHOS

Crispy tostada shells, refried beans, melted cheddar with Grilled Chicken or Fire-Charred Skirt Steak 15.59 1390/1470CAL

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.99 cup 9.19 bowl 390/650CAL

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 10.99 610CAL

### CEVICHE\* ▲

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula 11.59 890CAL

### ENSALADA DE CILANTRO Y POLLO ▲

Grilled fajita chicken with mesclun salad mix, cilantro lime vinaigrette with black beans, roasted red bell pepper, Monterey Jack, avocado and Veracruz vegetables 14.79 1050CAL

### ENSALADA DE MANGO Y POLLO ▲

Marinated chicken breast on field greens with mango, mint, jicama, red grapes, spicy pepitas, queso fresco and honey vinaigrette 14.79 970CAL

### SOPA DE TORTILLA ▲

Pulled chicken, avocado and crispy tortillas 5.49 cup 7.99 bowl 180/220CAL

## Platillos MEXICANOS

### FAJITAS

On a bed of onion and green bell pepper, topped with roasted red bell pepper and chopped cilantro. Served with guacamole, sour cream, pico de gallo, Mexican rice, ranchero beans and fresh flour tortillas. Chicken ▲ 19.19 Beef 22.89 Combination 21.29 1230/1340/1290CAL

### POLLO CHIPOTLE ▲

Grilled chicken breast topped with chipotle wine sauce and monterey jack. Served with black beans and Mexican rice 13.69 930CAL

### CHIMICHANGA DE POLLO

Flour tortilla filled with fajita chicken, poblano pepper, chipotle wine sauce and cheese, fried crisp with a choice of ranchera sauce or chili con queso 13.79 1140-1270CAL

### ENCHILADAS

Beef, chicken, or cheese 15.49 890/ 1100/790CAL

### ENCHILADAS DE ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 15.19 940CAL

### ENCHILADAS VERACRUZ ▲

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 14.29 1020CAL

### ENCHILADAS DE AVOCADO ▲ ■

Two enchiladas filled with sliced avocado and artichoke hearts, topped with tomatillo sauce 11.79 1030CAL

### TACOS DE FAJITA

Beef with queso fresco, avocado and sour cream drizzle 16.19 920CAL

### TACOS DE POLLO ▲

Fajita chicken with avocado, pico de gallo, queso fresco and poblano drizzle 15.09 830CAL

## POSTRES

### MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce 8.09 790CAL

### TRES CHOCOLATE BROWNIE •

With pecans and walnuts on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 8.09 1570CAL

## BEBIDAS

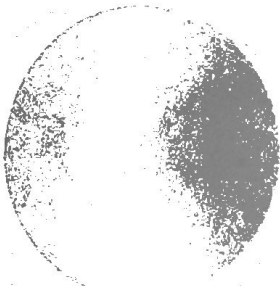
ICED TEA    SOFT DRINKS    COFFEE

● SIGNATURE dish

■ VEGETARIAN dish

▲ ask about GLUTEN-FREE version

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



## MARGARITAS

### CASA RITA

Our signature margarita is a premier blend of Giro Silver Tequila by Sauza, Cointreau Orange Liqueur and fresh-squeezed lemon and lime juices 8.75

Add Pomegranate, Strawberry, Mango or Tamarind and a splash of Giro Silver 9.75

### CABO FLIP

Fresh lime margarita made with Cabo Wabo Reposado and Grand Marnier Orange Liqueur with a lime boat full of tequila 14.00

### 3 AMIGOS

Fresh-squeezed lime juice and Cointreau Orange Liqueur, served with a sidecar of Hornitos Plata and a Coronita! 13.25

### GINGER MINT MANGO RITA

Milagro Silver Tequila, fresh lime juice, mint leaves and mango puree topped with ginger beer 12.50

### CINCO RITA

Giro, Hornitos, Herradura and Cazadores Silver Tequilas with Cointreau, lime juice and agave nectar 12.50

### PASSION FRUIT RITA

Herradura Silver Tequila, passion fruit syrup, fresh lime 12.75

### HORNITOS SKINNY RITA

Hornitos Plata, fresh lime juice and agave nectar. Choice of Lime, Raspberry or Peach 9.50

### PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge Orange Liqueur 13.25

### MUCHO TROPICAL

Cuervo Gold Tequila, pineapple juice, mango, ginger beer and pomegranate 9.90

### SALTED WATERMELON

Casa Noble Crystal Organic Tequila with watermelon and Grand Marnier 13.20

### PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado and Domaine de Canton Ginger Liqueur 12.65

## Mojitos & LATIN SPECIALTIES

### CANTINA MOJITO

Don Q Cristal Rum, fresh mint, lime, cane sugar 10.50  
Pomegranate, Strawberry or Mango 11.25

### GINGER PALOMA

Avión Silver Tequila, Domaine de Canton Ginger Liqueur, fresh lime and grapefruit juices, topped with San Pellegrino Pompelmo 11.25

### PEACH VOJITO

Deep Eddy Peach with fresh mint, soda, cane sugar and fresh lime 11.00

### LA MULA ROJA

1800 Silver with fresh strawberries, ginger beer, agave nectar and lime juice 12.00

### BLOOD ORANGE SANGRIA

Solerno Blood Orange Liqueur, Burgundy, orange juice and ginger beer 8.25

### WHITE HONEY SANGRIA

Rosatello Moscato, Domaine de Canton Ginger Liqueur, Bärenjäger Honey Liqueur, fresh lemon and lime juices and fresh-squeezed orange 8.25

## Superior TEQUILAS

These reserve tequilas are aged in oak barrels for more than three years which provides the characteristic dark color and rich taste.

Don Julio 1942 23.00

Gran Patrón Platinum 40.00

Herradura Selección Suprema 52.00

Cuervo Reserva de la Familia 23.00

*Available as a margarita upon request*

### TEQUILA FLIGHT

Try a flight of any three tequilas from the Añejo, Reposado, or Plata sections listed in our tequila list available on request 23.00

## CERVEZAS

Corona Extra, Corona Light, Dos XX Ambar,  
Dos XX Lager, Modelo Especial,  
Negra Modelo, Pacifico, Tecate

## VINO

### ROSÉ AND SPARKLING

Campo Viejo Rosé 8.25 / 29.50

Kenwood Yulupa Brut (187 ml) 10.25

### RED WINE

La Crema Sonoma Coast Pinot Noir 14.75 / 56.00

Columbia Crest Grand Estates Merlot 10.25 / 38.50

Catena "Vista Flores" Malbec 11.00 / 40.50

Santa Rita "120" Cabernet Sauvignon 8.25 / 29.50

Kenwood Yulupa Cabernet Sauvignon 10.25 / 38.50

Joel Gott "815" Cabernet Sauvignon 14.75 / 56.00

### WHITE WINE

Rosatello Moscato 8.25 / 29.50

Chateau Ste. Michelle Riesling 8.25 / 29.50

Brancott Sauvignon Blanc 10.25 / 38.50

Estancia Pinot Grigio 10.25 / 38.50

Trinity Oaks Chardonnay 8.25 / 29.50

Casa Lapostolle Chardonnay 10.25 / 38.50

Sonoma Cutrer Chardonnay 14.75 / 58.00