



# Cantina LAREDO®

## DIPS

### GUACAMOLE DE GUILLERMO • ▲ ■

Two avocados, roasted serrano, onion, garlic, cilantro, fresh lime juice 12.00

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.00 cup 8.00 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 11.00 600CAL

## ENSALADAS Y SOPA

### ENSALADA DE CILANTRO ▲

Field greens with Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado and cilantro lime vinaigrette 11.00  
with Chicken 15.00 with Salmon 16.00 with Shrimp 16.00

### ENSALADA DE MANGO Y POLLO ▲

Marinated chicken breast on field greens with mango, mint, jicama, red grapes, spicy pepitas, queso fresco and honey vinaigrette 16.00 970CAL

## TAPAS

### FLAUTITAS

Chicken flautas with roasted poblano sauce, crisp lettuce, tomato, jalapeño, red onion, cilantro and monterey jack 9.00 670CAL

### QUESADILLAS

Monterey jack, green onions and tomato 11.00  
with Grilled Chicken 13.00 with Fire-Charred Skirt Steak 14.00 Vegetarian ■ 11.00

### NACHOS

Crispy tostada shells, beans, melted cheddar 11.00  
with Grilled Chicken 14.00 with Fire-Charred Skirt Steak 15.00

• 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 19.00

### CARNITAS • ▲

Braised pork shanks with smoky chipotle wine sauce. Charred street corn and black beans. 18.00

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 24.00

### 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 27.00

### PESCADO DEL DÍA •

Ask about our daily fish selection MKT 370-730CAL

## 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 18.00

### STEAK

Fire-charred skirt steak 19.00

### COMBINACIÓN

Grilled chicken breast and skirt steak 19.00

### FAJITA TRES

Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with jack cheese and jalapeño 24.00

## TACOS

Three tacos served with beans and rice

### CARNE ASADA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 17.00

### POLLO ASADO FAJITA

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 16.00

### BARBACOA ▲

Corn tortillas with slow-roasted, pulled Certified Angus Beef ,™ cilantro, charred corn, marinated red onion, roasted tomatillo sauce and monterey jack 17.00

### 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 16.00

## ENCHILADAS

Served with beans and rice

### CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce (2) 13.00 (3) 15.00

### BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese (2) 14.00 (3) 15.00

### BARBACOA

Slow-roasted brisket, Monterey jack, ranchera sauce (2) 15.00 (3) 17.00

### ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce (2) 13.00 (3) 15.00

### VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco (2) 14.00 (3) 16.00

### AVOCADO ■

Two enchiladas, filled with sliced avocados and artichoke hearts, topped with tomatillo sauce (2) 14.00 (3) 16.00

## 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 16.00

### STEAK FAJITA

Flour tortilla filled with Certified Angus Beef™ skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, with chili con queso 18.00

## SIDES

RICE 4.00  
BEANS 4.00

CHARRED MEXICAN STREET CORN 4.00

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 7.00

### CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 7.00

# LUNCH

Served Monday-Friday 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 12.00

### ENSALADA DE POLLO

Grilled chicken breast, crispy iceberg lettuce, grilled corn, black beans and roasted peppers, with cilantro-lime ranch dressing 13.00

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 14.00

### SALMON ▲

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

### FAJITAS

Grilled Chicken ▲ 15.00 Fire-Charred Steak 16.00 Combinación 16.00

## TACOS Y ENCHILADAS

Served with beans and rice

### CARNE ASADA TACOS

Two corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 13.00

### POLLO ASADO TACOS

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 12.00

### BARBACOA TACOS ▲

Two corn tortillas with slow-roasted, pulled Certified Angus Beef,™ cilantro, charred corn, marinated red onion, roasted tomatillo sauce and monterey jack 12.00

### 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 13.00

### CHICKEN ENCHILADAS

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce 13.00

### BEEF ENCHILADAS

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese 14.00

### BARBACOA ENCHILADAS

Slow-roasted brisket, Monterey jack, ranchera sauce 15.00

### ESPINACA ENCHILADAS

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 13.00

### VERACRUZ ENCHILADAS

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 14.00

### AVOCADO ENCHILADAS

Two enchiladas, filled with sliced avocados and artichoke hearts, topped with tomatillo sauce 14.00

# MARGARITAS

### CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 10.00 Pitcher 35.00  
Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 11.00 Pitcher 38.00

### HIBISCUS & SPICE RITA

Milagro Reposado Tequila, Ancho Reyes Chile Liqueur, Monin Hibiscus Syrup, pineapple and fresh lime juice 13.00

### CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 13.00

### CUCUMBER CHILI RITA

Hornitos Silver, Cointreau, Monin Cucumber, jalapeño, agave nectar, fresh lime juice 11.00  
Pitcher 45.00

### SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, Blueberry Reál and fresh lemon juice topped with lemonade 12.00  
Pitcher 40.00

### SUN-KISSED RITA

Avión Silver Tequila, Del Maguey VIDA Mezcal, Liber & Co. Blood Orange Cordial, agave nectar, grapefruit and fresh lime juice 14.00 Pitcher 38.00

### MUCHO TROPICAL

Cuervo Gold, pineapple juice, mango, ginger beer and pomegranate 11.00 Pitcher 45.00

### HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 11.00 Pitcher 40.00

### PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 14.00

### TAJÍN WATERMELON RITA

Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, jalapeño, agave nectar, muddled watermelon, fresh lime juice and Tajin 12.00 Pitcher 48.00

### PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado and Domaine de Canton Ginger 13.00 Pitcher 42.00

### AUTHENTICO RITA

Dulce Vida Organic Blanco Tequila, Cointreau, agave nectar, fresh lime juice 12.00 Pitcher 45.00

# CANTINA CLASSICS

### CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, cane sugar 11.00  
Pomegranate, Strawberry, Pineapple Coco or Mango 12.00

### PASSION FRUIT COLADA

Mount Gay Eclipse Rum with passion fruit, coconut, lime and pineapple juice 11.00

### GRAPEFRUIT SIESTA PALOMA

Don Julio Blanco Tequila, fresh lime and grapefruit juices topped with Hella Bitters & Soda Dry 12.00

### YOU'RE ONE IN A MELON!

Azuña Organic Blanco Tequila, Midori, Kiwi Reál, fresh muddled mint and lemon juice, topped with Topo Chico 13.00

### CANTINA MULE

Fresh lime juice and Fever-Tree Ginger Beer with choice of 1800 Silver, Jack Daniel's, Tito's or Montelobos Joven 12.00

### BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 11.00

### MANGO FRESCA SMASH

1792 Small Batch, Barrilitos Mango Lime Aguas Fresca, fresh lemon sour and club soda 12.00

# CERVEZAS

### IMPORT BOTTLE

Corona 7.00  
Corona Light 7.00  
Dos XX Lager 7.00  
Estrella Jalisco 7.00  
Heineken 7.00  
Modelo Negra 7.00  
Pacifico 7.00  
Tecate 6.00

### DOMESTIC BOTTLE

Bud Light 6.00  
Blue Moon Belgian White 6.00  
Coors Light 6.00  
Miller Lite 6.00  
O' Douls (*non-alcoholic*) 6.00

### DRAFT

Dos XX Amber 7.00  
Elysian Space Dust IPA 7.00  
Golden Road Mango Cart 7.00  
Michelob ULTRA 6.00  
Modelo Especial 7.00  
Stella Artois 7.00

# VINO

### ROSÉ AND SPARKLING

Pink Flamingo Rosé 10 / 30  
Minoetto Brut (187 ml) 9.00

### WHITE WINE

Chateau Ste Michelle Riesling 11 / 40  
Ferrari Carano Fume 9 / 30  
Rodney Strong Chardonnay 9 / 30

### RED WINE

Meiomi Pinot Noir 12 / 42  
Charles Smith Velvet Devil Merlot 9 / 30  
Joel Gott "815" Cabernet Sauvignon 12 / 42  
Franciscan Cabernet Sauvignon 15 / 54

# TEQUILA

### SUPERIOR

Cuervo Reserva de la Familia	25	Don Julio 1942	30
Herradura Suprema	50	Clase Azul Repo	20
Casa Dragones Joven	40		
Gran Patrón Platinum	30		

### MEZCAL

Del Maguey VIDA	11	Casamigos	13
Montelobos	12		
Los Amantes	12		

### AÑEJO (AGED)

1800	12	Herradura	13
Cabo Wabo	14	Patrón	14
Corralejo	13	Cazadores	13
Don Julio	15	Casamigos	13
Gran Centenario	14	Avión	13
Sauza Tres Generaciones	13		

### REPOSADO

1800	11	Milagro	11
Avión	12	Hornitos	10
Cabo Wabo	10	Patrón	12
Don Julio	12	Casamigos	11
Herradura	11	Cazadores	10
Maestro Dobel	12	Corralejo	11

### BLANCO & GOLD

1800	9	Corralejo	10
Altos	10	Don Julio	11
Avión	11	el Jimador	9
Cabo Wabo	11	Herradura	9
Casamigos	10	Hornitos	9
Casa Dragones	14	Milagro	10
Casa Noble Crystal	11	Patrón	11
Cazadores	9	Sauza	9
Sauza Tres Generaciones	11		

## HAPPY HOUR

Served Monday-Friday 3 p.m. - 6 p.m.

Domestic Beer 5  
Imported Beer 6  
Well Drinks & House Wine 6  
Casa Rita 6