



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

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 10.00

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 11.00

ENSALADA

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

TAPAS

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

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

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

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

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

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 flour tortillas.
Additional tortillas \$1.50

CHICKEN ▲

Fire-charred chicken breast 18.00

STEAK

Fire-charred skirt steak 19.00

COMBINACIÓN

Grilled chicken breast and skirt steak 19.00

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

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

CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 7.00

LUNCH

Served Monday-Friday until 3 p.m.

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

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

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

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

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

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

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

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 Tajín

12.00 Pitcher 48.00

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

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

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

WHITE WINE

Chateau Ste Michelle Riesling 11 / 40

Rodney Strong Chardonnay 9 / 30

RED WINE

Meiomi Pinot Noir 12 / 42

Franciscan Cabernet Sauvignon 15 / 54

Charles Smith Velvet Devil Merlot 9 / 30