



# Cantina LAREDO®

## DIPS

### GUACAMOLE DE GUILLERMO • ▲ ■

Two avocados, roasted serrano, onion, garlic, cilantro, fresh lime juice 13.00

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.50 cup 9.00 bowl

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 11.00

### QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 12.00

## 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 14.00 with Fire-Charred Skirt  
Steak 15.00 Vegetarian ■ 12.00

### 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 24.00

### 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 29.00

## 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 18.00

### POLLO ASADO FAJITA

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano 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 18.00

## 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 20.00

### STEAK

Fire-charred skirt steak 21.00

### COMBINACIÓN

Grilled chicken breast and skirt steak 21.50

## ENCHILADAS

Served with beans and rice

### CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce (2) 15.00 (3) 17.00

### BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese (2) 16.00 (3) 18.00

### ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce (2) 15.00 (3) 17.00

### VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco (2) 16.00 (3) 18.00

### AVOCADO ■

Two enchiladas, filled with sliced avocados and artichoke hearts, topped with tomatillo sauce (2) 16.00 (3) 18.00

## 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 17.00

### STEAK FAJITA

Flour tortilla filled with Certified Angus Beef™ skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, with chili con queso 19.00

## SIDES

RICE 5.00  
BEANS 5.00

CHARRED MEXICAN  
STREET CORN 5.00

## POSTRES

### CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 8.00

# 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 15.50

### POLLO ASADO TACOS

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 13.00

### 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 14.00

### CHICKEN ENCHILADAS

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce 14.00

### BEEF ENCHILADAS

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese 15.00

### ESPINACA ENCHILADAS

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 14.00

### VERACRUZ ENCHILADAS

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 15.00

### AVOCADO ENCHILADAS

Two enchiladas, filled with sliced avocados and artichoke hearts, topped with tomatillo sauce 15.00

## 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 14.00

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 16.00

### SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 16.00

### FAJITAS

Grilled Chicken ▲ 16.00 Fire-Charred Steak 17.00 Combinación 17.00

## MARGARITAS

### CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices

11.00 Pitcher 40.00

Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl

12.00 Pitcher 42.00

### CABO FLIP

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

15.00

### CUCUMBER CHILI RITA

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

13.00 Pitcher 45.00

### HORNITOS SKINNY RITA

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

12.00 Pitcher 45.00

### PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 15.00

### TAJÍN WATERMELON RITA

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

14.00 Pitcher 56.00

## CANTINA CLASSICS

### CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, cane sugar 12.00

Pomegranate, Strawberry, Pineapple Coco or Mango 13.00

### PASSION FRUIT COLADA

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

### 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 12 / 40

Rodney Strong Chardonnay 10 / 35

### RED WINE

Meiomi Pinot Noir 13 / 45

Franciscan Cabernet Sauvignon 17 / 60

Charles Smith Velvet Devil Merlot 10 / 35