

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 BLANCO ▲

White queso with poblano peppers, spinach and artichokes 9.25 930CAL

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

ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, and queso fresco 14.75 810CAL

SOPA DE TORTILLA ▲

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

TAPAS

FLAUTITAS

Chicken flautas with roasted poblano sauce, crisp lettuce, tomato, jalapeño, red onion, cilantro and monterey jack 8.00 670CAL

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

CEVICHE* ▲

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula 10.75 890CAL

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

CARNITAS • ▲

Braised pork shanks with smoky chipotle wine sauce. Charred street corn and black beans. 17.50 850CAL

POLLO ASADO

Seared chicken with grilled street corn and black beans 15.00

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

PESCADO DEL DÍA •

Ask about our daily fish selection 25.00 370-730CAL

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 18.75 1230CAL

STEAK

Fire-charred skirt steak 22.75 1340CAL

COMBINACIÓN

Grilled chicken breast and skirt steak 20.75 1290CAL

FAJITA TRES

Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with jack cheese and jalapeño 24.50 1470CAL

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

BARBACOA ▲

Corn tortillas with slow-roasted, pulled Certified Angus Beef ,™ cilantro, charred corn, marinated red onion, roasted tomatillo sauce and monterey jack 14.75 1030CAL

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

Combinaciones

Served with beans and rice

CANCUN

Seared ground sirloin enchilada with chili con carne and cheddar, chicken enchilada with poblano sour cream sauce, crispy beef taco with shredded lettuce, tomato and cheddar 13.50 1230CAL

ACAPULCO

Spicy pulled beef tamale with chili con carne, onion and cheddar, chicken enchilada with sour cream sauce, cheese enchilada with chili con carne and cheddar, crispy beef taco with shredded lettuce, tomato and cheddar 14.75 1760CAL

PUERTO VALLARTA

Taco al carbon with Certified Angus Beef™ skirt steak, chicken enchilada with poblano sour cream sauce, cheese enchilada with chili con carne and cheddar 17.00 1290CAL

ENCHILADAS

Served with beans and rice

CHEESE

Cheddar cheese and onion enchiladas with chili con carne and more cheddar two 10.00 three 12.50 790/990CAL

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

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 12.75 1140-1270CAL

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

CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 7.50 1010CAL

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 10.00
Make it a Margarona for 3.00

CABO FLIP

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

SMOKE & SPICE

Bribón Blanco Tequila, Ancho Reyes Chile Liqueur, Del Maguey VIDA Mezcal, fresh lime juice, simple syrup and Guava Real 13.50

TAJÍN WATERMELON RITA

Hornitos Plata Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, jalapeño, agave nectar, muddled watermelon, fresh lime juice and Tajín 12.75

PERFECT PATRÓN RITA

Patrón Silver, Patrón Citrónge and fresh lime juice 12.75

PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado and Domaine de Canton Ginger 12.50

BLOOD ORANGE BLISS

Azuña Organic Blanco Tequila, fresh lime juice, Monin Blood Orange Purée and Agave Syrup 13.25

SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, Blueberry Real and fresh lemon juice topped with lemonade 15.00

CUCUMBER CHILI

Hornitos Plata Tequila, Cointreau Orange Liqueur, Monin Cucumber, Jalapeño and Agave Nectar and fresh lime juice 10.00

HORNITOS SKINNY RITA

Hornitos Plata Tequila and agave nectar. Choose classic, Raspberry or Peach 9.25

DESERT RANCH WATER

Herradura Silver Tequila, Monin Desert Pear Syrup, fresh lime juice, Topo Chico Mineral Water 11.00

MI CASA RANCH WATER

Casamigos Blanco Tequila, fresh lime juice, Topo Chico Mineral Water & Tajin 13.00

KENTUCKY RANCH WATER

Longbranch Bourbon, fresh lime, lemonade & Topo Chico Mineral Water 14.00

Cantina Classics

CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, cane sugar 10.50
Pomegranate, Strawberry, Pineapple Coconut or Mango 11.00

GRAPEFRUIT SIESTA PALOMA

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

PRICKLY PEAR MULE

Código 1530 Blanco Tequila, Monin Prickly Pear Syrup, lime juice and Fever-Tree Ginger Beer 15.00

BLOOD ORANGE SANGRIA

Solerno Blood Orange Liqueur, Burgundy, orange juice and Fever-Tree Ginger Beer 9.00

PASSION FRUIT PINA COLADA

Mount Gay Eclipse Rum, Coco Real, Monin Passion Fruit, fresh lime juice and pineapple juice 10.75

CANTINA MULE

Fresh lime juice and Fever-Tree Ginger Beer with choice of 1800 Silver, Jack Daniel's, Tito's or Montelobos Joven 11.75

SAVED BY THE BELLE

Belle Meade Sour Mash Bourbon, Aperol, house-made rhubarb simple syrup, pineapple juice and lemon juice 13.00

Cervezas

Corona Extra, Corona Light, Dos XX Lager, Dos XX Ambar, Modelo Especial, Modelo Negra, Stone Buenaveza, Pacifico, Tecate, Bud Light, Blue Moon, Coors Light, Michelob Ultra, Miller Lite, Voodoo Ranger Juicy Haze IPA, White Claw Black Cherry & Mango Hard Seltzer, Commonwealth Wapatoolie IPA, Smartmouth Alter Ego Saison, O'Connor El Guapo Agave IPA, Virginia Beer Company Free Verse IPA, Golden Road Mango Cart Wheat Ale, Hazy Like A Fox IPA, Heineken, Heineken 0.0 (non-alcoholic)

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

ENSALADA DE POLLO

Grilled chicken breast, crispy iceberg lettuce, grilled corn, black beans and roasted peppers, with cilantro-lime ranch dressing 9.75 1290CAL

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

HONGO Y GREEN CHILE QUESADILLA

Seared mushrooms, poblano peppers, jack cheese in a crispy quesadilla with lettuce salad with pico de gallo and queso fresco 8.50 730CAL

Tacos y ENCHILADAS

Served with beans and rice

TRADICIONAL

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

MONTEREY

Chicken enchilada with poblano sour cream sauce, chicken fajita soft taco with lettuce, tomato and cheddar cheese 9.50 920CAL

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

BARBACOA TACOS ▲

Two corn tortillas with slow-roasted, pulled Certified Angus Beef™, cilantro, charred corn, marinated red onion, roasted tomatillo sauce and monterey jack 11.00 760CAL

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

VINO

ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27
Kenwood Yulupa Brut (187 ml) 9.5
Lunetta Prosecco (187 ml) 10

WHITE WINE

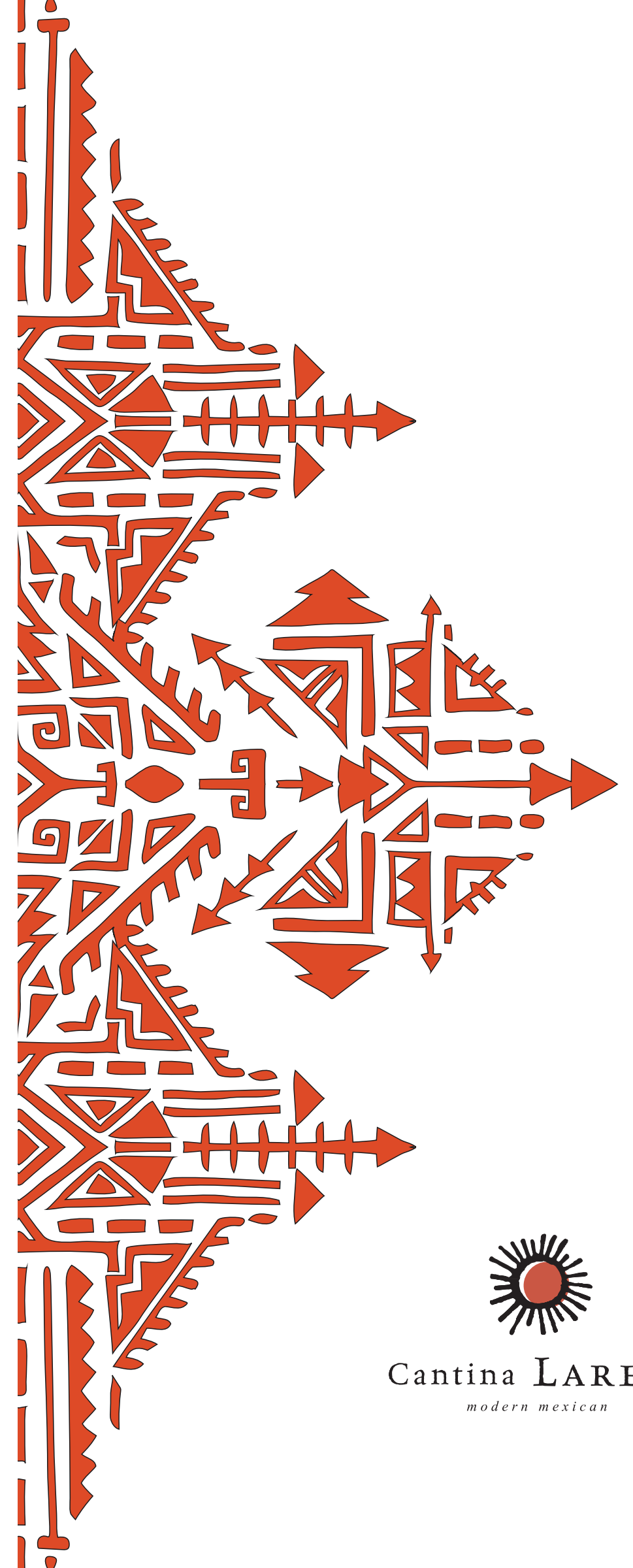
Brancott Sauvignon Blanc 9.5 / 35
Ruffino 'Lumina' Pinot Grigio 9.5 / 35
Trinity Oaks Chardonnay 7.5 / 27
Kendall-Jackson Chardonnay 9.5 / 35
Sonoma-Cutrer Chardonnay 13.5/51
Conundrum White Blend 10/37

RED WINE

La Crema Monterey Pinot Noir 12 / 45
Catena 'Vista Flores' Malbec 10 / 37
Columbia Crest Grand Estates Merlot 9.5 / 35
Santa Rita "120" Cabernet Sauvignon 7.5 / 27
Joel Gott "815" Cabernet Sauvignon 13.5 / 51
Campo Viejo Tempranillo 9.5/35



ask about happy hour and our full tequila list



Cantina LAREDO®
modern mexican