



## Para la MESA

### TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 12.99

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.79 cup 9.29 bowl

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 10.99

### QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 11.99

### TAMALES

Spiced seasoned pulled beef tamales topped with roasted red bell pepper, tomatillo sauce, cilantro, queso fresco and roasted chorizo corn 9.99

### QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken 14.49 with Fire-Charred Skirt Steak 14.99 Vegetarian ■ 11.99

### NACHOS

Crispy tostada shells, beans, melted cheddar 11.49 with Grilled Chicken 14.49 with Fire-Charred Skirt Steak 14.99

### AHI TUNA TACOS\* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 11.99

### BOTANAS

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 15.99

### CEVICHE\* ▲

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula 12.99

## Ensaladas Y SOPA

### ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado, cilantro lime vinaigrette 10.99 with Chicken 13.99 with Salmon 16.99

### ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 13.99

### ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, and queso fresco 14.99

### SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 5.99 cup 9.49 bowl

## TACOS

Three tacos served with beans and rice

### TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato 13.99

### BARBACOA ▲

Corn tortillas with slow-roasted, pulled Certified Angus Beef,<sup>™</sup> cilantro, charred corn, marinated red onion, roasted tomatillo sauce and monterey jack 15.99

### CARNITAS

Slow-roasted pork with chipotle wine sauce 15.99

### CARNE

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 18.99

### POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 15.99

### 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 16.99

## Burritos

Served with beans and rice

### GRILLED STEAK FAJITA

Flour tortilla filled with Certified Angus Beef<sup>™</sup> skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 16.99

### GRILLED CHICKEN FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 14.99

### 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 14.99

## ESPECIALIDADES y COMBINACIONES

### 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 18.49

### NEW! GRILLED NORTH ATLANTIC SALMON

Chimichurri sauce, cilantro rice, grilled asparagus MP

### NEW! PAN-SEARED CHILEAN SEA BASS

Jalapeno Buerre Blanc, cilantro rice, grilled asparagus MP

### CASCABEL RIBEYE

16 oz. Certified Angus Beef, cowboy cut bone in ribeye, aged 21 days, then basted with Cascabel marinade MP

### CARNITAS • ▲

Slow roasted pork with chipotle wine sauce, charred street corn and black beans 19.99

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 23.99

### TAMPICO

Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach, red peppers, with sour cream poblano sauce, and Monterrey jack cheese 18.99

### 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 26.99

### CANCUN

Chile relleno, 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 20.99

### ACAPULCO

Veracruz enchilada with chicken, spinach and monterey jack with tomatillo sauce, marinated vegetables and queso fresco, espinaca enchilada with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce, seared ground sirloin enchilada with chili con carne and cheddar 17.99

### CANTINA LAREDO PLATTER

Monterrey Jack chili relleno, tamale, beef enchilada, chicken enchilada, steak fajita taco 22.99

## 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 19.99

### STEAK

Fire-charred skirt steak 22.99

### COMBINACIÓN

Grilled chicken breast and skirt steak 21.99

### NEW! FAJITA TRES

Charbroiled steak, chicken, and three bacon-wrapped shrimp 28.99

## ENCHILADAS

Served with beans and rice

### CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce two 12.99 three 14.99

### BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 12.99 three 14.99

### ESPINACA ■

Enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce two 12.99 three 14.99

### VERACRUZ

Three pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 17.99

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 7.99

### CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 7.99

### MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 7.99

### TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 7.99

• SIGNATURE dish

■ VEGETARIAN dish

▲ ask about GLUTEN-FREE version

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.



## Cantina Classics

### SEASONAL FEATURE | CLASSICS WITH A TWIST

#### AÑEJO HONEY BEE

Cabo Wabo Añejo Tequila, Grand Marnier, Monin Honey Syrup, fresh lemon juice, Fee Brothers Cardamom Bitters 15.00

#### MOJITARITA

Avion Silver Tequila, Cointreau Orange Liqueur, Monin Agave Nectar & Hibiscus Syrups, mint, strawberry, lime juice 13.00

#### PROSECCO COLADA

RumHaven Coconut Rum, Coco Reál Cream of Coconut, pineapple juice topped with Lunetta Prosecco 11.00

#### PASSION FRUIT PIÑA COLADA

Mount Gay Eclipse Rum, Coco Reál, Monin Passion Fruit, lime, pineapple juice 10.50

#### GRAPEFRUIT SIESTA PALOMA

Don Julio Blanco Tequila, fresh lime & grapefruit, Hella Bitters & Soda Dry 11.00

#### BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 8.00

#### CANTINA MULE

Lime juice, Fever-Tree Ginger Beer with your choice of Montelobos Mezcal, 1800 Silver Tequila, Tito's Handmade Vodka or Jack Daniel's Tennessee Whiskey 11.50

#### PRICKLY PEAR MULE

Código 1530 Blanco Tequila, Monin Prickly Pear Syrup, lime juice, Fever-Tree Ginger Beer 14.00

#### SAVED BY THE BELLE

Belle Meade Sour Mash Bourbon, Aperol, rhubarb syrup, pineapple, lemon juice 12.00

## MARGARITAS

#### CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 10.50  
Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 11.50

#### CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 13.75

#### SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, lemon juice, Blueberry Reál, lemonade 15.00

#### LA VIDA BURR-ITA

Dulce Vida Organic Blanco Tequila, Naranja Orange Liqueur, fresh lime juice, ginger simple syrup, Fever-Tree Ginger Beer 11.00

#### HORNITOS SKINNY RITA

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

#### PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 13.25

#### TAJÍN WATERMELON RITA

Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, Jalapeño & Agave Nectar, muddled watermelon, fresh lime juice and Tajín 12.50

#### PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado & Domaine de Canton Ginger, lemon juice 12.00

#### SMOKE & SPICE

Bribón Blanco Tequila, Ancho Reyes Chile Liqueur, Del Maguey VIDA Mezcal, lime juice, simple syrup, Guava Reál 12.00

#### BLOOD ORANGE BLISS

Azuña Organic Blanco Tequila, lime juice, Monin Blood Orange Purée & Agave Syrup 12.00

#### CUCUMBER CHILI

Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, lime juice 9.75

## LUNCH

Served daily until 3 p.m.

#### CRISPY CARNITAS BOWL

Pork carnitas, cilantro lime rice, black beans, corn, jalapeño, pico de gallo and monterey jack. With chipotle wine sauce and cilantro 11.99

#### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 13.99

#### SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 16.99

#### FAJITAS

Grilled Chicken ▲ 17.29 Fire-Charred Steak 18.99 Combinación 18.29

#### TRADICIONAL TACOS

Two crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato 9.25

#### 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

#### CARNE TACOS

Two corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 11.00

#### POLLO ASADO TACOS

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 10.00

#### 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 11.00

## 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

## CERVEZAS

#### IMPORT BOTTLE

Corona Extra Corona Light

Dos XX Lager

Heineken

Modelo Negra

Pacifico

Tecate

Heineken 0.0 (non-alcoholic)

#### DOMESTIC BOTTLE

Bud Light

Coors Light

Michelob Ultra

Blue Moon

Miller Lite

Stone Buenaveza Salt & Lime Lager

Voodoo Ranger Juicy Haze IPA

White Claw Black Cherry Hard Seltzer

White Claw Mango Hard Seltzer

#### DRAFT

Dos XX Ambar

Modelo Especial

Ask Server for Additional Selections



ask about happy hour and our full tequila list