



Dips

GUACAMOLE GUILLERMO • ▲ ■

Fresh avocados, roasted serrano, onion, garlic, cilantro, fresh lime juice
13.50

CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 8.00 cup 10.00 bowl

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 12.00

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 13.00

Ensaladas Y SOPA

ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado, cilantro lime vinaigrette 11.00
with Chicken 16.00 with Salmon 17.00

ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 17.00
Substitute salmon or shrimp 19.00

SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 6.00 cup 9.00 bowl

TAPAS

QUESADILLAS

Monterey jack, green onions and tomato
with Grilled Chicken 15.00 with Fire-Charred Skirt Steak 16.00
Vegetarian ■ 11.00

NACHOS

Crispy tostada shells, beans, melted cheddar 11.00
with Grilled Chicken 15.00 with Fire-Charred Skirt Steak 16.00

FLAUTITAS

Chicken flautas with roasted poblano sauce, crisp lettuce, tomato, jalapeño, red onion, avocado, cilantro and monterey jack 11.00

Burritos

Served with beans and rice

GRILLED CHICKEN FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 18.00

GRILLED STEAK FAJITA

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

TACOS

Served with beans and rice

BARBACOA ▲

Corn tortillas with slow-roasted, pulled Certified Angus Beef™, cilantro, charred corn, marinated red onion, roasted tomatillo sauce and monterey jack Three Taco Dinner 19.00

CARNE

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack
Three Taco Dinner 19.00

POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack
Three Taco Dinner 19.00

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 Three Taco Dinner 19.00

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 27.00

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 27.00

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 31.00

CRISPY CARNITAS BOWL

Pork carnitas, cilantro lime rice, black beans, corn, jalapeño, pico de gallo and monterey jack. With chipotle wine sauce and cilantro 19.50

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 19.50

SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 25.00

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 fresh flour tortillas.

CHICKEN ▲

Fire-charred chicken breast 20.50

STEAK

Fire-charred skirt steak 23.00

COMBINACIÓN

Grilled chicken breast and skirt steak 23.00

FAJITA TRES

Charbroiled steak, chicken, and three bacon-wrapped shrimp 30.00

ENCHILADAS

Served with beans and rice

CHICKEN

Three pulled chicken enchiladas, monterey jack, with sour cream poblano sauce 19.00

BARBACOA

Three slow-roasted, pulled Certified Angus Beef™ enchiladas, with ranchera sauce and queso fresco cheese 19.00

ESPINACA ■

Three enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 19.00

VERACRUZ

Three pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 19.00

AVOCADO ENCHILADAS ■

Three enchiladas with fresh avocado, roasted bell peppers, mushrooms and jack cheese, topped with verde sauce, cilantro and sour cream drizzle 19.00

POSTRES

MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with vanilla ice cream 9.50

MANGO TRES LECHEs

Mango vanilla cake, creamy mango sauce 8.50

CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 8.50

• 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.



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 13.50

PROSECCO COLADA

RumHaven Coconut Rum, Coco Reàl Cream of Coconut, pineapple juice topped with Lunetta Prosecco 12.50

PASSION FRUIT PIÑA COLADA

Mount Gay Eclipse Rum, Coco Reàl, Monin Passion Fruit, lime, pineapple juice 13.50

BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 13.50

CANTINA MOJITO

Cruzan Aged Light Rum, fresh mint, lime and cane sugar 12.75
Pomegranate, Strawberry, Mango or Pineapple Coconut 13.75

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 13.50

PRICKLY PEAR MULE

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

MARGARITAS

CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 11.50 Pitcher 46.00
Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 12.50 Pitcher 48.00

CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 15.50

SMOKY BLUEBERRY RITA

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

HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 13.50 Pitcher 50.00

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 14.50 Pitcher 56.00

CUCUMBER CHILI

Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, lime juice 14.00 Pitcher 54.00



ask about happy hour and our full tequila list

LUNCH

Served Monday - Friday
11 A.M. 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 15.50

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 16.75

SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 16.50

FAJITAS

Grilled Chicken ▲ 16.75 Fire-Charred Steak 18.00 Combinación 17.75

BARBACOA TACOS ▲

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

CARNE TACOS

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

POLLO ASADO TACOS

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 17.00

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 17.00

ENCHILADA LUNCH

Enchiladas served with beans and rice. Choice of Chicken, Barbacoa, Espinaca, Veracruz, or Avocado, 17.70

VINO

ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 8.5 | 30
Kenwood Yulupa Brut (187 ml) 10
Lunetta Prosecco (187 ml) 10

WHITE WINE

Brancott Sauvignon Blanc 9.5 | 35
Conundrum White Blend, California 10.5 | 39
Ruffino 'Lumina' Pinot Grigio 10 | 37
Trinity Oaks Chardonnay, California 8.5 | 30
Bogle Vineyards Chardonnay 8.5 | 30
Kendall-Jackson Chardonnay 10.5 | 37
Sonoma-Cutrer Chardonnay 14 | 51

RED WINE

La Crema Monterey Pinot Noir 13.5 | 50
Catena 'Vista Flores' Malbec 10.5 | 39
Bogle Vineyards Cabernet Sauvignon 8.5 | 30
Santa Rita "120" Cabernet Sauvignon 8.5 | 30
Joel Gott "815" Carbernet Sauvignon 14 | 53
Campo Viejo Tempranillo 10 | 37
Columbia Crest 'Grand Estates' Merlot, Columbia Valley 13 | 52

CERVEZAS

IMPORT BOTTLE

Corona Extra
Corona Light
Dos XX Lager
Heineken
Modelo Negra
Pacífico
Tecate
Heineken 0.0 (non-alcoholic)

DOMESTIC BOTTLE

Bud Light
Coors Light
Miller Lite
Michelob Ultra
Blue Moon
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
Corona Premier	Mango Cart
Stella	Elysian IPA

Ask Server for Additional Selections