



## Dips

### TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 10.50

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.25 cup 8.50 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 9.75

## TAPAS

### QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken 13.50 with Fire-Charred Skirt Steak 14.75 Vegetarian ■ 9.25

### NACHOS

Crispy tostada shells, beans, melted cheddar 9.50 with Grilled Chicken 12.75 with Fire-Charred Skirt Steak 14.75

### AHI TUNA TACOS\* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 10.75

## Ensaladas Y SOPA

### ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado, cilantro lime vinaigrette 10.00 with Chicken 13.75 with Salmon 15.00

### ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 13.75

### SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 5.75 cup 8.50 bowl

## ENCHILADAS

Served with beans and rice

### CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce two 11.25 three 14.00

### BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 11.25 three 14.00

### ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 11.50

### VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 13.75

## 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.

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 22.50

### 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 25.00

## TACOS

Three tacos served with beans and rice

### TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato 12.75

### CARNE

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 15.75

### POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 14.50

### 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 15.50

### IMPOSSIBLE™ TACOS ▼

Seared Impossible meat, vegan cheddar cheese, lettuce, tomato, pico de gallo, roasted tomatillo salsa in corn tortillas, served with black beans 16.99

## 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 19.50

### STEAK

Fire-charred skirt steak 24.50

### COMBINACIÓN

Grilled chicken breast and skirt steak 22.00

## 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 14.50

### GRILLED STEAK FAJITA

Flour tortilla filled with Certified Angus Beef™ skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 15.50

● SIGNATURE dish ■ VEGETARIAN dish ▼ VEGAN dish ▲ ask about GLUTEN-FREE version

Steak, eggs & seafood are available cooked to order and may be served undercooked.

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

# MARGARITAS

CASA RITA Monte Alban 100% Agave Silver Tequila, Cointreau, fresh-squeezed lemon & lime juices 9.00 *Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl* 10.50

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 15.25

MANGO PALOMA 'RITA Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh-squeezed lemon & lime juices 10.00

HORNITOS SKINNY RITA Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 9.50

PERFECT PATRÓN RITA Patrón Silver and Patrón Citrónge 13.50

TAJÍN WATERMELON RITA Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, Jalapeño & Agave Nectar, muddled watermelon, fresh lime juice and Tajín 12.75

PINEAPPLE INFUSED RITA Pineapple-infused Avión Reposado & Domaine de Canton Ginger, lemon juice 12.25

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

BLOOD ORANGE BLISS Azuñia 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

## Cantina Classics

CANTINA MOJITO Cruzan Aged Light Rum, mint, lime, club soda, sugar cane 10.45  
*Pomegranate, Strawberry, Mango or Pineapple Coconut* 10.95

PASSION FRUIT PIÑA COLADA Mount Gay Eclipse Rum, Coco Reál, Monin Passion Fruit, lime, pineapple juice 10.75

PRICKLY PEAR MOJITO RumHaven Coconut Rum, Monin Desert Pear Syrup, fresh lime juice, mint, club soda 12.00

CANTINA MULE Lime juice, Fever-Tree Ginger Beer with your choice of Montelobos Mezcal, Espolón Blanco Tequila, Tito's Handmade Vodka or Jack Daniel's Tennessee Whiskey 11.75

BLOOD ORANGE SANGRIA Beso del Sol Red Sangria, Monin Blood Orange Puree, orange juice, Fever-Tree Ginger Beer 8.50

LA VIDA RANCH WATER Dulce Vida Organic Blanco Tequila, fresh lime juice, Topo Chico Mineral Water 11.00

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

### SEASONAL FEATURE | TAKE FLIGHT \$15

*Full Sized Single Versions are Available*

#### WHERE THERE'S SMOKE

Casamigos Blanco Tequila, Casamigos Mezcal, Monin Agave Nectar, lime and lemon juices, orange bitters

#### CANTINA GRAPEFRUIT 'RITA

Herradura Silver Tequila, grapefruit and lime juices, simple syrup, club soda

#### CUCUMBER CHILI 'RITA

Hornitos Silver Tequila, Cointreau Orange Liqueur, lime juice, Monin Cucumber, Jalapeño and Agave Nectar Syrups

## CERVEZAS

Corona Extra, Corona Light, Dos XX Lager, Dos XX Ambar, Modelo Especial, Modelo Negra, Pacifico, Tecate, Bud Light, Blue Moon, Coors Light, Michelob Ultra, Miller Lite, Stone Buenaveza Salt & Lime Lager, Voodoo Ranger Juicy Haze IPA, White Claw Black Cherry & Mango Hard Seltzer, Heineken, Heineken 0.0 (non-alcoholic)

## 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 9.00

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 13.75

### SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 15.00

### FAJITAS

Grilled Chicken ▲ 15.50 Fire-Charred Steak 16.75  
Combinación 16.25

### IMPOSSIBLE™ BOWL ▼

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo, cilantro, Impossible meat 11.99

### TRADICIONAL TACOS

Two crispy ground sirloin tacos, with shredded lettuce, cheddar, tomato. Served with beans & rice 9.

### CARNE TACOS

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

### POLLO ASADO TACOS

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce, monterey jack. Served with beans & rice 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, queso fresco. Served with beans & rice 11.00

## POSTRES

MEXICAN APPLE PIE ● 7.50

MANGO TRES LECHES 7.50

TRES CHOCOLATE BROWNIE ● 7.50

## VINO

### ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27

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

J. Lohr Estates 'Riverstone' Chardonnay 9 / 33

Sonoma-Cutrer 'Russian River Ranches' Chardonnay 13.5/5

Chateau Ste. Michelle Riesling 7.5 / 27

### RED WINE

Decoy Pinot Noir 12.5 / 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

Decoy Cabernet Sauvignon 14.5 / 52

Campo Viejo Tempranillo 9.5/35