



## 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 | FIESTA FEVER

#### WATERMELON BASIL PALOMA

Corralejo Blanco Tequila, Finest Call Watermelon Purée, basil, fresh-squeezed lime juice, Fever-Tree Sparkling Pink Grapefruit 13.50

#### YUZU RANCH WATER

Hornitos Plata Tequila, Fever-Tree Sparkling Lime & Yuzu 13.00

#### ESPOLÓN CANTINA MULE

Espolón Blanco Tequila, fresh lime juice, Fever-Tree Ginger Beer 13.50  
*Flavor it up! Customize your mule with Monin Desert Pear, Mango or Blueberry Syrup 1.00*

#### PASSION FRUIT PIÑA COLADA

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

#### BLOOD ORANGE SANGRIA

Beso del Sol Red Sangria, Monin Blood Orange Purée, orange juice, 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, Espolón Blanco Tequila, Tito's Handmade Vodka or Jack Daniel's Tennessee Whiskey 13.50

#### PRICKLY PEAR MOJITO

RumHaven Coconut Rum, Monin Desert Pear Syrup, fresh lime juice, mint, club soda 13.75

## 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 +1.00*

#### 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, Blueberry Reál and fresh lemon juice topped with lemonade 15.25

#### HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. *Classic, Raspberry or Peach* 13.50 | Pitcher 50.00

#### PERFECT PATRÓN RITA

Patrón Silver Tequila, Patrón Citrónge and fresh lime juice 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 Plata Tequila, Cointreau Orange Liqueur, Monin Cucumber, Jalapeño and Agave Nectar and fresh lime juice 14.00 | Pitcher 54.00

## CERVEZAS

### IMPORT

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

### DOMESTIC

Bud Light  
Blue Moon  
Coors Light  
Miller Lite  
Michelob Ultra  
Stone Buenaveza Salt & Lime Lager  
Voodoo Ranger Juicy Haze IPA

### HARD SELTZER

White Claw Black Cherry  
White Claw Mango

### DRAFT

Dos XX Ambar  
Corona Premier  
Stella

Modelo Especial  
Mango Cart  
Elysian IPA

Ask Server for Additional Selections

## 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 *sub steak 1.00*

#### IMPOSSIBLE BOWL ■

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo, red bell pepper, cilantro, salsa verde, Impossible meat 15.00

#### ENSALADA DE POLLO ▲

Grilled chicken breast, crispy iceberg lettuce, grilled corn, black beans and roasted peppers, with cilantro-lime ranch dressing 15.00

#### HONGO Y GREEN CHILI QUESADILLA

Seared mushrooms, poblano peppers, jack cheese in a crispy quesadilla with lettuce salad with pico de gallo and queso fresco 15.00

#### 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 17.00

#### 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, Rioja 8.5 | 30  
Lunetta Prosecco, Italy 187ml 10

#### WHITE WINE

Trinity Oaks Chardonnay, California 8.5 | 30  
J. Lohr Estates 'Riverstone' Chardonnay, Monterey County 9 | 33  
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 14 | 51  
Bogle Vineyards Chardonnay, California 8.5 | 30  
Brancott Sauvignon Blanc, Marlborough 9.5 | 35  
Ruffino 'Lumina' Pinot Grigio, Italy 10 | 37  
Chateau Ste. Michelle Riesling, Columbia Valley 9 | 33

#### RED WINE

Santa Rita '120' Cabernet Sauvignon, Chile 8.5 | 30  
Joel Gott '815' Cabernet Sauvignon, California 14 | 53  
Decoy Cabernet Sauvignon, California 14.5 | 52  
Bogle Vineyards Cabernet Sauvignon, California 8.5 | 30  
Decoy Pinot Noir, California 12.5 | 45  
Catena 'Vista Flores' Malbec, Argentina 10.5 | 39  
Campo Viejo Tempranillo, Rioja 10 | 37  
Columbia Crest 'Grand Estates' Merlot, Columbia Valley 13 | 52



ask about happy hour and our full tequila list