



## Dips

### TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 12.00

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 8.25 cup 9.50 bowl

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 12.00

### QUESO BLANCO ▲

White queso with poblano peppers, spinach and artichokes 11.00

### QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 11.00

## 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 CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, and queso fresco 17.50

### SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 6.00 cup 9.00 bowl

## TAPAS

### FLAUTITAS

Chicken flautas with roasted poblano sauce, crisp lettuce, tomato, jalapeño, red onion, avocado, cilantro and monterey jack 10.00

### QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken 15.00 with Fire-Charred Skirt Steak 16.00 Vegetarian ■ 10.25

### NACHOS

Crispy tostada shells, beans, melted cheddar 10.00 with Grilled Chicken 14.00 with Fire-Charred Skirt Steak 16.00

### AHI TUNA TACOS\* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 12.00

### CEVICHE\* ▲

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula 13.00

## ENCHILADAS

Served with beans and rice

### CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce two 13.00 three 16.00

### BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 13.00 three 16.00

### ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 13.00

### VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 15.00

## TACOS

Served with beans and rice

### TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato Three Taco Dinner 14.00 Two Taco Lunch 11.00

### CARNE

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack Three Taco Dinner 17.00 Two Taco Lunch 14.00

### POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack Three Taco Dinner 16.00 Two Taco Lunch 13.00

### 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 17.00 Two Taco Lunch 14.00

## 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 20.00

### CARNITAS

Braised pork shanks with smoky chipotle-wine sauce, charred street corn, and black beans 22.50

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 24.00

### 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 27.00

### PESCADO DEL DÍA •

Ask about our daily fish selection MP

### 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 16.00

### 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 17.00

## 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 22.00

### STEAK

Fire-charred skirt steak 26.00

### COMBINACIÓN

Grilled chicken breast and skirt steak 25.00

### FAJITA TRES

Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with jack cheese and jalapeño 28.00

## Burritos

Served with beans and rice

### GRILLED STEAK FAJITA

Flour tortilla filled with Certified Angus Beef™ skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 17.00

### GRILLED CHICKEN FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 16.00

### 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 14.00

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 9.00

### MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 9.00

### TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 9.00

### CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 9.00

## 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 11.00

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 15.00

### SALMON ▲

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

### FAJITAS

Grilled Chicken ▲ 16.50 Fire-Charred Steak 17.75 Combinación 17.25

• 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

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### SEASONAL FEATURE | RUM INTO CANTINA

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#### PINEAPPLE MOJITO SANGRIA

Don Q Cristal Rum, Ruffino 'Lumina' Pinot Grigio, Reál Pineapple, fresh mint, fresh-squeezed lime juice 13.00

#### PASSION FRUIT PIÑA COLADA

Mount Gay Eclipse Rum, Coco Reál, Monin Passion Fruit, fresh-squeezed lime juice, pineapple juice 12.00

#### WATERMELON MOJITO

Cruzan Aged Light Rum, Red Bull Red Edition, mint, fresh-squeezed lime juice 14.00

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#### CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, club soda, sugar cane 11.00  
*Pomegranate, Strawberry, Mango or Pineapple Coconut 12.00*

#### BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 10.00

#### 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 12.00

#### AÑEJO HONEY BEE

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

#### LA VIDA RANCH WATER

Dulce Vida Organic Blanco Tequila, fresh lime juice, Topo Chico Mineral Water 12.00

#### PRICKLY PEAR MOJITO

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

## VINO

#### ROSÉ AND SPARKLING

Marqués de Cáceres Rosé, *Rioja* 8 | 27  
Lunetta Prosecco, *Italy 187ml* 10

#### WHITE WINE

Trinity Oaks Chardonnay, *California* 8 | 27  
J. Lohr Estates 'Riverstone' Chardonnay, *Monterey County* 10 | 35  
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, *Sonoma* 14 | 51  
Brancott Sauvignon Blanc, *Marlborough* 10 | 35  
Ruffino 'Lumina' Pinot Grigio, *Italy* 10 | 35  
Chateau Ste. Michelle Riesling, *Columbia Valley* 9 | 30

#### RED WINE

Santa Rita '120' Cabernet Sauvignon, *Chile* 8 | 27  
Joel Gott '815' Cabernet Sauvignon, *California* 14 | 51  
Decoy Cabernet Sauvignon, *California* 15 | 52  
Decoy Pinot Noir, *California* 13 | 45  
Catena 'Vista Flores' Malbec, *Argentina* 10 | 37  
Campo Viejo Tempranillo, *Rioja* 10 | 35  
Columbia Crest 'Grand Estates' Merlot, *Columbia Valley* 10 | 35

## MARGARITAS

#### CASA RITA

Monte Alban 100% Agave 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 14.50

#### SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, lemon juice, Blueberry Reál, lemonade 15.95

#### MANGO PALOMA 'RITA

Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh-squeezed lemon & lime juices 11.00

#### HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 11.00

#### PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 14.00

#### TAJÍN WATERMELON RITA

Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, Jalapeño & Agave Nectar, muddled watermelon, fresh lime juice and Tajín 14.00

#### PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado & Domaine de Canton Ginger, lemon juice 14.00

#### SMOKE & SPICE

Bribón Blanco Tequila, Ancho Reyes Chile Liqueur, Del Maguey VIDA Mezcal, lime juice, simple syrup, Guava Reál 14.00

#### BLOOD ORANGE BLISS

Azuña Organic Blanco Tequila, lime juice, Monin Blood Orange Purée & Agave Syrup 14.00

#### CUCUMBER CHILI

Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, lime juice 11.00

## CERVEZAS

#### IMPORT

Corona Extra	Modelo Negra
Corona Light	Pacifico
Dos XX Lager	Tecate
Heineken	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  
Modelo Especial  
Pacifico  
Corona Premier  
Modelo Negra  
Blue Moon

Ask Server for Additional Selections



ask about happy hour and our full tequila list