

Para la MESA

- TOP SHELF GUACAMOLE

● ▲ ■

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

11.75
- CHILI CON QUESO

▲

Creamy queso, jalapeño, tomato

8.25 cup 9.50 bowl
- QUESO LAREDO

▲

Queso with seared ground sirloin and pico de gallo

11.25
- QUESO Y GUACAMOLE COMBINACIÓN

▲

Chili con Queso and guacamole with diced tomato and queso fresco

11.00

BOTANAS PLATTER

Pollo asado tacos, chicken fajita quesadillas, chili con queso, bacon wrapped shrimp and beef, pineapple & vegetable skewers

18.99

QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken

15.75 | Fire-Charred Skirt Steak

17.75 | Vegetarian

■ 10.25

AHI TUNA TACOS*

● ▲

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

12.00

NACHOS

Crispy tostada shells, beans, melted cheddar

9.75 with Grilled Chicken

14.75 | Fire-Charred Skirt Steak

16.75

IMPOSSIBLE™ NACHOS

▼

Spiced black beans, vegan cheddar, Impossible meat, roasted red peppers, sautéed poblano, mushrooms, avocado slices, artichokes on crispy corn nacho chips

14.00

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

15.50 | with Salmon

17.00

ENSALADA DE MANGO Y POLLO

▲

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

15.50

TACO SALAD

Crispy flour tortilla shell filled with choice of seasoned ground sirloin or shredded chicken refried beans, mesclun salad mix, tomato and cheddar. Served with cilantro vinaigrette dressing

15.50

SOPA DE TORTILLA

▲

Pulled chicken, avocado, crispy tortillas

5.75 cup | 9.50 bowl

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

15.50

ENCHILADAS DE VEGETALES

▼

Roasted red peppers, sautéed poblano, mushrooms, artichokes, spinach, spiced black beans, ranchera sauce, rice, avocado wedge

12.00

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

16.50

ESPECIALIDADES y COMBINACIONES

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

29.00

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

CARNE ASADA*

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

25.00

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 & cheddar

16.00

PUERTO VALLARTA

Taco al carbon with Certified Angus Beef™ skirt steak, chicken enchilada with poblano sour cream sauce, cheese enchilada with chili con carne and cheddar

19.00

NEW COCHINITA PIBIL

Yucatan-styled braised pork in banana leaf, tangy achiote sauce, pickled red onions, cilantro lime rice and black beans

18.00

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

22.75

STEAK

Fire-charred skirt steak

26.75

COMBINACIÓN

Grilled chicken breast and skirt steak

25.00

PORTABELLA

▼

Grilled portabella mushroom with sautéed peppers, onions, and zucchini, roasted tomato, spinach, and chimichurri served with black beans, rice, pico de gallo, guacamole, corn tortillas

17.75

CHIPOTLE POLLO

▲

Chicken fajitas with chipotle wine sauce, bacon, mushrooms & Monterey Jack

24.75

FAJITA TRES

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

29.00

TACOS

Served with beans and rice

TRADICIONAL

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

two 10.75 | three 14.00

CARNITAS

Slow-roasted pork with chipotle wine sauce

two 13.00 | three 16.75

CARNE

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

two 13.75 | three 16.75

POLLO ASADO

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

two 12.75 | three 16.00

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

two 14.50 | three 16.75

SHRIMP*

● ▲

Corn tortillas with sautéed shrimp, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper and queso fresco

two 14.50 | three 16.75

IMPOSSIBLE™ TACOS

▼

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

two 14.00 | three 18.75

POSTRES

MEXICAN APPLE PIE

●

Sizzled in Mexican brandy butter, with cinnamon ice cream

8.50

TRES CHOCOLATE BROWNIE

●

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

8.50

FLAN

Mexican custard with caramel sauce and a hint of Cointreau

8.50

Cantina Classics

SEASONAL FEATURE | FLAVORS OF THE SEASON

AGAVE ESPRESSO MARTINI

Avión Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reàl, cold brew coffee 15.00

SUGAR & SPICE MARGARITA

Espolòn Blanco Tequila, Ancho Reyes Chile Liqueur, fresh lime and orange juices, Monin Honey Syrup, pineapple juice, cinnamon 12.00

MULA DE MORA

Burrito Fiestero Mezcal, Blackberry Reàl Syrup, fresh lemon juice, topped with Fever-Tree Ginger Beer 13.00

CANTINA MOJITO

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

BLOOD ORANGE SANGRIA

Beso del Sol Red Sangria, Monin Blood Orange Puree, orange juice, Fever-Tree Ginger Beer 9.00

CANTINA MULE

Fresh-squeezed lime juice and Fever-Tree Ginger Beer with your choice of Montelobos Mezcal, Espolòn Blanco Tequila, Tito’s Handmade Vodka or Jack Daniel’s Tennessee Whiskey 12.00

PRICKLY PEAR MOJITO

RumHaven Coconut Rum, Monin Desert Pear Syrup, fresh-squeezed lime juice, mint, club soda 12.25

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-squeezed lime juice, Topo Chico Mineral Water 11.50

PASSION FRUIT PIÑA COLADA

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

MARGARITAS

CASA RITA

Monte Alban 100% Agave Silver Tequila, Cointreau, fresh-squeezed lemon & lime juices 11.00 *Pomegranate, Strawberry, Mango, Passion Fruit or Sangria Swirl 12.00*

CABO FLIP

Cabo Wabo Reposado Tequila, Grand Marnier and a lime boat of Cabo Wabo Blanco Tequila 14.25

SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, fresh lemon juice, Blueberry Reàl, lemonade 15.25

MANGO PALOMA ‘RITA

Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh-squeezed lemon & lime juices 10.50

HORNITOS SKINNY RITA

Hornitos Plata Tequila, fresh lime juice, Monin Agave Nectar 10.00
Your choice of Lime, Raspberry or Peach

PERFECT PATRÓN RITA

Patrón Silver Tequila, Patrón Citrónge fresh lime juice 14.00

TAJÍN WATERMELON RITA

Hornitos Plata Tequila, St. Elder Blood Orange Liqueur, triple sec, Monin Cucumber, Jalapeño & Agave Nectar, muddled watermelon, fresh-squeezed lime juice and Tajín 13.00

PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 13.00

SMOKE & SPICE

Bribón Blanco Tequila, Ancho Reyes Chile Liqueur, Del Maguey VIDA Mezcal, fresh-squeezed lime juice, simple syrup, Guava Reàl 12.50

BLOOD ORANGE BLISS

Azuñia Organic Blanco Tequila, fresh-squeezed lime juice, Monin Blood Orange Purée & Agave Syrup 12.50

CUCUMBER CHILI ‘RITA

Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, fresh-squeezed lime juice 10.50

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 10.50

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 14.75

SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 16.00

GRILLED CHICKEN FAJITAS▲

Fire-charred chicken breast 16.50

FIRE-CHARRED STEAK

Fire-charred skirt steak 17.75

COMBINACIÓN

Grilled chicken breast and skirt steak 17.25

IMPOSSIBLE™ BOWL ▼

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo, cilantro, Impossible meat 13.00

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 / 51
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

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
Michelob Ultra
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 about happy hour & our full tequila list