



## 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 12.00

### 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 7.00 cup 10.00 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 16.00 with Fire-Charred Skirt Steak 18.00 Vegetarian ■ 11.00

### NACHOS

Crispy tostada shells, beans, melted cheddar 10.00 with Grilled Chicken 15.00 with Fire-Charred Skirt Steak 17.00

### 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

### CHICKEN

Served with beans and rice

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

## 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 18.00 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 25.00

### 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 29.00

### PESCADO DEL DÍA •

Ask about our daily fish selection MP

### NEW COCHINITA PIBIL

Yucatan-styled braised pork in banana leaf, tangy achiote sauce, pickled red onions, cilantro lime rice and black beans 18.00

### 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 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 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 23.00

### STEAK

Fire-charred skirt steak 27.00

### 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 15.00

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 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

### MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 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 17.50

### FAJITAS

Grilled Chicken ▲ 16.50 Fire-Charred Steak 18.00 Combinación 17.50

• 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.



## CARNAVAL DE COLORES

**DRAGON FRUIT FRESCA** Casamigos Blanco Tequila, Monin Dragon Fruit Syrup, fresh lime juice, Fever-Tree Sparkling Grapefruit 15.00

**MANGO CHILE `RITA** Cabo Wabo Blanco Tequila, Ancho Reyes Chile Liqueur, Reàl Mango Puree, Monin Agave Nectar, fresh lime juice 12.00

**CORONA SUNRISE** Espolòn Blanco Tequila, Corona Extra, orange juice, Finest Call Grenadine 12.00

## Cantina Classics

**CANTINA MOJITO** Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 11.00  
*Pomegranate, Strawberry, Mango, Prickly Pear, Peach 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

**PINEAPPLE MOJITO SANGRIA** Don Q Cristal Rum, Ruffino 'Lumina' Pinot Grigio, Pineapple Reàl, fresh mint, fresh lime juice. 13.00

**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

**RUMMY HONEY** Mount Gay Eclipse Rum, Banana Reàl, Monin Honey Syrup, fresh lime juice, Fever-Tree Ginger Beer 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-squeezed lime juice, Topo Chico Mineral Water 11.50  
*Prickly Pear, Passion Fruit, Pomegranate, Peach 12.50*

**PASSION FRUIT PIÑA COLADA** Mount Gay Eclipse Rum, Coco Reàl, Monin Passion Fruit, fresh-squeezed lime juice, pineapple juice 12.00

**AGAVE ESPRESSO MARTINI** Aviòn Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reàl, cold brew coffee 15.00

## CERVEZAS

### DOMESTIC BOTTLE

Bud Light  
Coors Light  
Michelob Ultra  
Blue Moon  
Miller Lite  
Voodoo Ranger Juicy Haze IPA

### HARD SELTZER

White Claw Black Cherry  
White Claw Mango

### IMPORT BOTTLE

Corona Extra  
Corona Premier  
Dos XX Lager  
Heineken  
Modelo Negra  
Pacifico  
Tecate  
Heineken 0.0 (non-alcoholic)

### DRAFT

Dos XX Ambar | Modelo Especial  
Ask Server for Additional Selections



ask about happy hour and our full tequila list

## MARGARITAS

**EL DIAMANTE MARGARITA** Aviòn Reserva Cristalino Tequila, Cointreau Noir a blend of Cointreau Orange Liqueur and Remy Martin Cognac, Monin Agave Nectar, fresh lime and lemon juices served over a large diamond ice cube 29.00

**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*

**SANGRIA SWIRL** Frozen margarita with Monte Alban 100% Agave Silver Tequila and Cointreau swirled with our Blood Orange Sangria 12.00

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

**WHERE THERE'S SMOKE** Casamigos Blanco Tequila, Casamigos Mezcal, Monin Agave Nectar, lime and lemon juices, orange bitters. 15.00

**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 11.00 *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 Aviòn Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 13.00

**GRILLED PEACH RITA** Herradura Silver Tequila, Cointreau, Peach Reàl, fresh lime juice 14.00

**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

## VINO

### ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 8 / 27  
Freixenet Blanc de Blancs Brut 7.5 / 27  
Lunetta Prosecco (187 ml) 10

### WHITE WINE

Brancott Sauvignon Blanc 10 / 35  
Ruffino 'Lumina' Pinot Grigio 10 / 35  
Trinity Oaks Chardonnay 8 / 27  
J. Lohr Estates 'Riverstone' Chardonnay 9 / 33  
Sonoma-Cutrer 'Russian River Ranches' Chardonnay 14 / 51  
Chateau Ste. Michelle Riesling 9 / 30

### RED WINE

Decoy Pinot Noir 13 / 45  
Catena 'Vista Flores' Malbec 10 / 37  
Columbia Crest Grand Estates Merlot 10 / 35  
One Hope Cabernet Sauvignon 8 / 29  
Knotty Vines Cabernet Sauvignon 10 / 37  
Joel Gott '815' Cabernet Sauvignon 13.5 / 51  
Campo Viejo Reserva Rioja 11 / 40