

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

QUESO BLANCO

White queso with poblano peppers, spinach and artichokes 10.50

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 10.00 with Grilled Chicken 15.00 | Fire-Charred Skirt Steak 17.00

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

TAMALES

Spiced seasoned pulled beef tamales topped with roasted red bell pepper, tomatillo sauce, cilantro, queso fresco and roasted chorizo corn 11.75

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 6.50 cup | 10.00 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 13.00

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

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 18.75

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 13.75 | 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

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 8.50

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

Steak, eggs & seafood are available cooked to order and may be served undercooked. 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, Real 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 Real, 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 Real, 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 Real, Monin Passion Fruit, fresh-squeezed lime juice, pineapple juice 12.00

AGAVE ESPRESSO MARTINI Avión Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Real, cold brew coffee 15.00

MARGARITAS

EL DIAMANTE MARGARITA Avión 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 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

GRILLED PEACH RITA Herradura Silver Tequila, Cointreau, Peach Real, 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

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

CANTINA LAREDO BURGER

8 oz of pure ground beef with cheddar cheese, chipotle aioli, pickled red onions, lettuce, tomatoes, and pickles on a locally baked Challah bun. Served with Mexican style french fries 14.00

VINO

ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27

Freixenet Blanc de Blancs Brut 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

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

CERVEZAS

IMPORT BOTTLE

Corona Extra

Corona Premier

Dos XX Lager

Heineken

Modelo Negra

Pacifico

Tecate

Heineken 0.0 (non-alcoholic)

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

DRAFT

Dos XX Ambar

Modelo Especial



Ask about happy hour & our full tequila list