

Dips

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

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

SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 6.50 cup | 10.00 bowl

TAPAS

QUESADILLAS

Monterey jack, green onions and tomato Vegetarian ■ 10.25
Grilled Chicken 16.00 | Fire-Charred Certified Angus Beef® brand Skirt Steak 18.00

NACHOS

Crispy tostada shells, beans, melted cheddar 9.50 | Grilled Chicken 15.00
Fire-Charred Certified Angus Beef® brand 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

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 10.75

CARNE

Corn tortillas with grilled Certified Angus Beef® brand skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack
three taco dinner 17.75 | two taco lunch 13.75

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 12.75

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 16.75 | two taco lunch 14.50

IMPOSSIBLE™ TACOS ▼

Seared Impossible meat, vegan cheddar cheese, lettuce, tomato, pico de gallo, roasted tomatillo salsa in corn tortillas, served with black beans
three taco dinner 18.25 | two taco lunch 12.99

POSTRES

MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 8.50

FLAN

Mexican custard with caramel sauce and a hint of Cointreau 8.50

TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 8.50

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 8.50

• SIGNATURE dish ■ VEGETARIAN dish ▼ VEGAN dish ▲ ask about GLUTEN-FREE version

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. 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.

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

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 20.00

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

CANCUN

Sirloin enchilada with chile con carne, chicken enchilada with poblano sour cream sauce, crispy beef taco, Mexican rice, refried beans 16.00

PUERTO VALLARTA

Beef taco al carbon, chicken enchilada with poblano sour cream sauce, cheese enchilada with chili con carne sauce, Mexican rice and refried beans 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

POLLO MOLE

Seared chicken breast with a traditional Puebla style mole sauce, Mexican rice, mango pico 18.00

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 15.50

MOLE

Two pulled chicken enchiladas with a traditional dried chili mole and pickled red onions 15.50

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 16.00

GRILLED STEAK FAJITA

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

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 10.00

IMPOSSIBLE™ BOWL ▼

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

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 17.50

FAJITAS

Grilled Chicken ▲ 16.50 | Combinación 17.50 | Fire-Charred Skirt Steak 18.00

COCO LOCO CONCOCTIONS

PASSION FRUIT PIÑA COLADA Mount Gay Eclipse Rum, Coco Reál Crem of Coconut, Monin Red Passion Fruit, fresh-squeezed lime juice & pineapple juice 12.00

COCO LOCO `RITA Malibu Coconut Rum, Altos 100% Blue Agave Tequila, Cointreau Orange Liqueur, simple syrup, fresh lime & lemon juices 13.00

TROPICAL BLISS Malibu Coconut Rum, Don Q Cristal Rum, Fireball Whisky, Coco Reál Cream of Coconut, orange juice topped & served with Red Bull Yellow Edition 14.00

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 Reál, 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 Reál, 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

AGAVE ESPRESSO MARTINI Aviòn Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reál, 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
Pacífico
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 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 Aviòn Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 13.00

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