

## 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

## CÓCTEL CELEBRACIÓN

**THE GRAND SANGRIA** Grand Marnier, One Hope Cabernet Sauvignon, Monin Desert Pear & Red Passion fruit syrups, fresh lime juice 13.00

**ESPOLÓN SPICED FASHIONED** Espolón Reposado Tequila, Ancho Reyes Chile Liqueur, Grand Marnier, Fee Brothers Aztec Chocolate Bitters 13.00

**HERRADURA CRANBERRY 'RITA** Herradura Reposado Tequila, Monin Honey Syrup, fresh lime juice, cranberry juice 14.00

## Cantina Classics

**CANTINA MOJITO** Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 11.00

*Pomegranate, Strawberry, Mango, Pickly 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, Espolón 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

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

**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** Aviión 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

## MARGARITAS

**EL DIAMANTE MARGARITA** Aviión 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 Aviión 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



ask about happy hour and our full tequila list