

Dips

TOP SHELF GUACAMOLE ● ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 14.99

CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 8.99 cup | 10.99 bowl

QUESO BLANCO ▲

White queso with poblano peppers, spinach, scallions and artichokes 12.99

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 12.99

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 12.99

Ensaladas Y SOPA

ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, Monterey jack, avocado, cilantro lime vinaigrette 12.49
with chicken 16.99 | with salmon 18.99

ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 16.99

ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, and queso fresco 17.99

SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 6.49 cup | 10.29 bowl

TAPAS

TAMALES

Spiced seasoned pulled beef tamales topped with roasted red bell pepper, tomatillo sauce, cilantro, queso fresco and roasted chorizo corn 12.99

QUESADILLAS

Monterey jack, green onions and tomato ■ Vegetarian ■ 13.49
Grilled chicken 16.99 | Fire-charred skirt steak 17.99

NACHOS

Crispy tostada shells, beans, melted cheddar 11.99
Grilled chicken 16.99 | Fire-charred skirt steak 17.99

AHI TUNA TACOS* ● ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 17.49

CEVICHE* ▲

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula® 15.99

BOTANAS

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 19.49

TACOS

served with beans and rice

BIRRIA

Slow cooked brisket with mix of spices added to corn tortillas with cheese, cilantro, white onion. Served with rice and beans 18.99

STEAK FAJITA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream drizzle and queso fresco 15.99

POLLO FAJITA

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano drizzle and queso fresco 14.49

BARBACOA TACOS ▲

Two corn tortillas with slow-roasted, pulled beef, cilantro, charred corn, marinated red onion, roasted tomatillo sauce and Monterey jack 13.99

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 14.99

TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato 13.99

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 23.49

STEAK

Fire-charred skirt steak 27.49

COMBINACIÓN

Grilled chicken breast and skirt steak 26.49

WAGYU 57.99

FAJITA TRES

Charbroiled steak, chicken, and three bacon-wrapped shrimp 32.99

POLLO CHIPOTLE FAJITAS

Fire-charred chicken breast topped with jack cheese, chipotle wine sauce, sautéed mushrooms and bacon 26.99

ESPECIALIDADES

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 31.99

GRILLED NORTH ATLANTIC SALMON

Chimichurri sauce, cilantro rice, grilled asparagus MP

PAN-SEARED CHILEAN SEA BASS

Jalapeño buerre blanc, cilantro rice, grilled asparagus MP

CASCABEL RIBEYE

16 oz. Certified Angus Beef® brand cowboy cut bone in ribeye, aged 21 days, then basted with Cascabel marinade MP

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 27.99

TAMPICO

Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach, red peppers, with sour cream poblano sauce and Monterey jack cheese 21.99

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 22.99

CANCUN

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

PUERTO VALLARTA

Beef taco al carbon, chicken enchilada with poblano sour cream sauce, cheese enchilada with chili con carne sauce. Served with Mexican rice and refried beans 19.00

ASADA Y ENCHILADA* ●

Grilled skirt steak with house marinated onions and chimichurri sauce. With a Veracruz enchilada, black beans and cilantro lime rice 19.99

POLLO CHIPOTLE

Grilled chicken breast with chipotle wine sauce and Monterey jack. Charred corn and black beans 15.99

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 17.99

GRILLED STEAK FAJITA

Flour tortilla filled with skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 19.99

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 17.99

ENCHILADAS

served with beans and rice

CHICKEN

Pulled chicken enchiladas, Monterey jack, with sour cream poblano sauce two 14.79 | three 17.49

BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 14.99 | three 17.49

ESPINACA ■

Two enchiladas with sautéed spinach, Monterey jack and mushrooms, with sour cream poblano sauce two 14.49 | three 16.99

VERACRUZ

Two pulled chicken, spinach and Monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco two 16.49 | three 19.99

● 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 food-borne 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.

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, 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, 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