



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 10.00 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 11.00

QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken 16.00 with Fire-Charred Skirt Steak 19.00 Vegetarian ■ 11.00

NACHOS

Crispy tostada shells, beans, melted cheddar 10.00 with Grilled Chicken 15.00 with Fire-Charred Skirt Steak 18.00

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 14.00 three 16.00

BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 14.00 three 16.00

ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 14.00

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 traditional dried chili mole, pickled red onions 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 18.50 Two Taco Lunch 14.50

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 23.00

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 26.00

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 29.50

PESCADO DEL DÍA •

Ask about our daily fish selection MP

COCHINITA PIBIL

Yucatan-styled braised pork in banana leaf, tangy achiote sauce, pickled red onions, cilantro lime rice and black beans 18.50

NEW POLLO MOLE

Seared chicken breast with a traditional Puebla style mole sauce, Mexican rice, mango pico 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 16.50

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 28.00

COMBINACIÓN

Grilled chicken breast and skirt steak 25.50

FAJITA TRES

Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with jack cheese and jalapeño 30.00

Burritos

Served with beans and rice

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 18.00

GRILLED CHICKEN FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 17.00

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 16.00

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 19.00 Combinación 18.50

• 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.



FIESTA FLIGHT

Enjoy a flight of these Cantina Margaritas 18.00
full-sized single versions also available

FIERO SPICY 'RITA Fiero Habanero Tequila, Ancho Reyes Chile Liqueur, simple syrup, fresh lime and lemon juices 12.00

GRILLED PEACH 'RITA Herradura Silver Tequila, Cointreau, Peach Reál, fresh lime juice 14.00

PERFECT PATRÓN 'RITA Patrón Silver Tequila, Patrón Citrónge fresh lime juice 14.50

Cantina Classics

CANTINA MOJITO Don Q Cristal Rum, mint, fresh lime, club soda, sugar cane 12.50

Pomegranate, Strawberry, Mango, Prickly Pear, Peach or Pineapple Coconut 13.50

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 13.00

CHILTON TRAIL Tito's Handmade Vodka, Monin Spicy Agave Syrup, fresh lime juice and Topo Chico Mineral Water 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 13.00

MANGO COLADA Don Q Cristal Rum, Harmless Harvest Organic Coconut Water, pineapple juice, fresh lime juice, Reál Mango, Coco Reál Cream of Coconut 12.00

LA VIDA RANCH WATER Dulce Vida Organic Blanco Tequila, fresh-squeezed lime juice, Topo Chico Mineral Water 12.00
Prickly Pear, Passion Fruit, Pomegranate, Peach 13.00

AGAVE ESPRESSO MARTINI Aviòn Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reál, cold brew coffee 15.50

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 Rémy 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 14.75

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 11.50

ESPOLÒN SKINNY 'RITA Espolòn Blanco Tequila, fresh lime juice, Monin Agave Nectar 11.00 *Your choice of Lime, Raspberry or Peach*

TAJÍN WATERMELON 'RITA Espolòn Blanco Tequila, St. Elder Blood Orange Liqueur, triple sec, Monin Cucumber, Jalapeño & Agave Nectar, muddled watermelon, fresh-squeezed lime juice and Tajín 13.50

PINEAPPLE INFUSED 'RITA Pineapple-infused Aviòn Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 13.50

DESERT PEAR 'RITA Espolòn Blanco Tequila, Grand Marnier, Monin Desert Pear Syrup, fresh lime and lemon juices 13.00

CUCUMBER CHILI 'RITA Bribon Blanco Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, fresh-squeezed lime juice 11.00

COCONUT PASSION 'RITA Espolòn Blanco Tequila, Grand Marnier, Harmless Harvest Organic Coconut Water, Monin Agave Nectar, Reál Passion Fruit 13.00

VINO

ROSÉ AND SPARKLING

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

WHITE WINE

Brancott Sauvignon Blanc 10 / 35
Badenhorst 'Secateurs' Chenin Blanc 13.5 / 51
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 8 / 27

RED WINE

Decoy Pinot Noir 13 / 45
Catena 'Vista Flores' Malbec 10 / 37
Columbia Crest Grand Estates Merlot 10 / 35
Clos du Bois Cabernet Sauvignon 10 / 35
Rodney Strong Sonoma Cabernet Sauvignon 12 / 43
Joel Gott '815' Cabernet Sauvignon 14 / 51