

## 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 | 9.75 bowl

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 11.50

### QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 11.00

### CEVICHE\*

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula 13.00

## Ensaladas Y SOPA

### ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, Monterey Jack, avocado, cilantro lime vinaigrette 11.00  
Grilled Chicken 15.75 | Salmon 17.25

### ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 15.75

### SOPA DE TORTILLA ▲

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

## TAPAS

### QUESADILLAS

Monterey Jack, green onions and tomato ■ Vegetarian ■ 11.00  
Grilled chicken 16.00 | Fire-charred skirt steak 19.00

### NACHOS

Crispy tostada shells, beans, melted cheddar 9.50  
Grilled chicken 15.00 | 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

## 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 skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and Monterey Jack three taco dinner 18.50 | two taco lunch 15.45

### 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

## 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 16.50

### GRILLED STEAK FAJITA

Flour tortilla filled with skirt steak, refried beans, roasted poblano pepper, chipotle wine sauce, chili con queso 18.00

● 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 ▲ 23.00

Fire-charred chicken breast

STEAK 27.50

Fire-charred skirt steak

FAJITAS TRES 29.50

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

COMBINACIÓN 25.50

Grilled chicken breast and skirt steak

## ESPECIALIDADES

### RELLENO DE CAMARONES ▲

Shrimp, Monterey Jack, vegetable and mushroom stuffed roasted green chili, with avocado, roasted red pepper, poblano sauce, 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 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

### CANCUN

Sirloin enchilada with chile con carne, chicken enchilada with poblano sour cream sauce, crispy beef taco, Mexican rice, refried beans 16.50

### 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 18.50

### 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 13.50 | three 16.00

### BEEF

Ground sirloin enchiladas with chili con carne sauce and cheddar cheese two 13.50 | three 16.00

### ESPINACA ■

Two enchiladas with sautéed spinach, Monterey Jack and mushrooms, sour cream poblano sauce 13.50

### VERACRUZ

Two pulled chicken, spinach and Monterey Jack enchiladas with tomatillo sauce, marinated vegetables, queso fresco 15.50

### MOLE

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

## 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, vanilla ice cream 8.50

### MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 8.50

## 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 10.00

### IMPOSSIBLE BOWL ▼

Cilantro lime rice, black beans, corn, jalapeño, 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 18.50 | Fire-charred skirt steak 19.00

## FRESCAS & REFRESHERS

**YUZU AL FRESCO** Espolòn Reposado Tequila, Licor 43 Original, Licor 43 Horchata, Fever-Tree Sparkling Lime & Yuzu, fresh lime juice and mint 13.00

**COQUETA** Bribón Blanco Tequila, St. Elder Elderflower Liqueur, Raspberry Reàl, fresh lime juice and soda water 13.00

**CHILTON TRAIL** Tito's Handmade Vodka, Monin Spicy Agave Syrup, fresh lime juice and Topo Chico Mineral Water 12.00

## Cantina Classics

**CANTINA MOJITO** Don Q Cristal Rum, mint, fresh lime, club soda, sugar cane 11.50

*Pomegranate, Strawberry, Mango, Prickly Pear, Peach or Pineapple Coconut 12.50*

**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 Reàl, 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 12.50

**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 Reàl Cream of Coconut, Monin Red Passion Fruit, fresh-squeezed lime juice, pineapple juice 12.50

**MANGO COLADA** Don Q Cristal Rum, Harmless Harvest Organic Coconut Water, pineapple juice, fresh lime juice, Reàl Mango, Coco Reàl 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 12.50*

**AGAVE ESPRESSO MARTINI** Aviòn Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reàl, 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  
Pacífico  
Tecate  
Corona 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, Reàl Passion Fruit 13.00

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

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

## 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  
Badenhorst 'Secateurs' Chenin Blanc 13.5 / 51  
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  
Clos du Bois Cabernet Sauvignon 9.5 / 35  
Rodney Strong Sonoma Cabernet Sauvignon 12 / 43  
Joel Gott '815' Cabernet Sauvignon 13.5 / 51