

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

Ground 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. With charred corn and black beans 14.75

SALMON* ▲

Grilled salmon, chimichurri sauce. With asparagus and cilantro lime rice 17.50

FAJITAS

Grilled chicken ▲ 16.50 | Combinación 18.50 | Fire-charred skirt steak 19.00

LIMONADA LIBATIONS

STRAWBERRY SPARKLER Camarena Silver Tequila, Reál Strawberry, fresh lemon and lime juice topped with Fever-Tree Sparkling Sicilian Lemonade 14.00

PASSION FRUIT LIMONADA Casa Noble Blanco Tequila, Cointreau Orange Liqueur, Monin Red Passion Fruit, fresh lime juice, pineapple juice 15.00

COCONUT LEMONADE Tres Agaves Organic Blanco Tequila, Coco Reál Cream of Coconut, lemonade, fresh lemon juice 13.00

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 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 12.50

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 12.50

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 12.50

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
Corona Non-Alcoholic

DRAFT

Dos XX Ambar | Modelo Especial
Ask Server for Additional Selections



ask about happy hour and our full tequila list

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

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

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