



Cantina **LAREDO**
modern mexican

Aperitivos, SOPAS y ENSALADAS

- TOP SHELF GUACAMOLE ▲ ■

Ripe avocados, jalapeño, tomato, red onion, cilantro and lime juice 14.08
- CHILI CON QUESO ▲

With chopped tomato Bowl 11.78 | Cup 9.48
- QUESO LAREDO ▲

Queso with seasoned ground sirloin and pico de gallo 13.22
- QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 12.65
- QUESADILLAS

Monterey jack, green onions and tomato
Vegetarian ■ 12.65 | Grilled Chicken 18.97 | Steak 22.42

- SOPA DE TORTILLA ▲

Bowl 12.07 | Cup 7.47
- TACO SALAD

Crispy flour tortilla shell filled with choice of seasoned ground sirloin or shredded chicken, refried beans, mesclun salad mix, tomato and cheddar. Served with cilantro vinaigrette dressing 18.40
- ENSALADA DE CILANTRO Y POLLO ▲

Fajita chicken with mesclun salad mix, cilantro lime vinaigrette with black beans, roasted red bell pepper, monterey jack, avocado and Veracruz vegetables 18.40

Platillos MEXICANOS

- 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 tortillas
Chicken ▲ 26.45 | Steak 31.62 | Combination 29.32
- CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 30.47
- ASADA Y ENCHILADA*

Grilled skirt steak with house marinated onions on a bed of chimichurri sauce. With a veracruz enchilada, black beans and cilantro lime rice 37.26
- SALMON ▲

Grilled salmon, chimichurri sauce. With seasonal vegetables and cilantro lime rice 29.40
- 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. Served with Mexican rice and refried beans 19.26
- PUERTO VALLARTA

Taco al carbon with Certified Angus Beef™ skirt steak, chicken enchilada with poblano sour cream sauce, cheese enchilada with chili con carne and cheddar. Served with Mexican rice and refried beans 22.13

- ENCHILADAS DE ESPINACA ■

Two sautéed spinach, Monterey Jack and mushroom enchiladas topped with sour cream poblano sauce. With black beans and cilantro lime rice 15.81
- ENCHILADA VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco. With black beans and Mexican rice 18.11
- ENCHILADAS *served with Mexican rice and refried beans*

Cheese and onion three 15.52 | two 14.37
Beef or Chicken three 18.40 | two 15.81
- TACOS TRADICIONAL

Three crispy tacos filled with a choice of seasoned ground sirloin or shredded chicken, lettuce, cheddar and tomato. Served with Mexican rice and refried beans 16.67
- TACOS DE FAJITA

Certified Angus Beef™ skirt steak in three corn tortillas with avocado, pico de gallo, chopped cilantro, monterey jack and sour cream drizzle. Served with Mexican rice and refried beans 21.27
- TACOS DE POLLO ▲

Fajita chicken in three corn tortillas with avocado, pico de gallo, chopped cilantro, monterey jack and poblano drizzle. Served with Mexican rice and refried beans 18.40
- TACOS AL CARBON

Three flour tortillas brushed with cascabel sauce and filled with fajita chicken or skirt steak, guacamole, pico de gallo, sour cream and chili con queso for dipping. Served with Mexican rice and refried beans 30.47

POSTRES

- MEXICAN APPLE PIE

Sizzled in Mexican Brandy Butter and topped with cinnamon ice cream 10.06
- CINNAMON ICE CREAM 3.78
- TRES CHOCOLATE BROWNIE

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 10.06
- VANILLA ICE CREAM 3.78

BEBIDAS

ICED TEA SOFT DRINKS COFFEE

■ VEGETARIAN 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.
Please direct any food allergy concerns to the manager prior to placing your order.



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MARGARITAS

CASA RITA
Monte Alban 100% Agave Silver Tequila, Cointreau, fresh-squeezed
lemon & lime juices 13.25

CABO FLIP
Cabo Wabo Reposado Tequila, Grand Marnier and a lime boat of
Cabo Wabo Blanco Tequila 17.25

ESPOLÒN SKINNY RITA
Espolòn Blanco Tequila, fresh lime juice, Monin Agave Nectar
13.25 *Your choice of lime, raspberry or peach*

EL DIAMANTE MARGARITA
Avión 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 33.35

PERFECT PATRÓN RITA
Patrón Silver Tequila, Patrón Citrónge, fresh lime juice 16.95

FIERO SPICY RITA
Fiero Habanero Tequila, Ancho Reyes Chile Liqueur, simple syrup,
fresh lime and lemon juice 13.80

SANGRIA SWIRL
Frozen margarita with Monte Alban 100% Agave Silver Tequila and
Cointreau swirled with our Blood Orange Sangria 14.35

GRILLED PEACH ‘RITA
Herradura Silver Tequila, Cointreau, Peach Reàl, fresh lime juice
16.39

CUCUMBER CHILI ‘RITA
Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño,
Agave, fresh-squeezed lime juice 13.25

SPICY STRAWBERRY ‘RITA
Herradura Reposado Tequila, Cointreau, Strawberry Reàl, Monin
Spicy Agave Nectar, fresh lime juice 17.25

MANGO PALOMA RITA
Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit
juice, fresh squeezed lemon and lime juices 13.50

TAJIN WATERMELON RITA
Hornitos Silver Tequila, Solerno Blood Orange Liquer, triple sec,
Monin Cucumber, jalapeno, agave nectar, muddled watermelon,
fresh lime juice, and Tajin 15.80

MEZCAL-RITA
Dos Hombres Mezcal, Cointreau, Monin Agave Syrup, fresh lime
juice 18.40

Cantina Classics

CANTINA MOJITO
Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane
14.37

PINEAPPLE MOJITO SANGRIA
Don Q Cristal Rum, Ruffino ‘Lumina’ Pinot Grigio, Reàl Pineapple,
fresh mint, fresh-squeezed lime juice 15.52

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 14.35

PASSION FRUIT PIÑA COLADA
Mount Gay Eclipse Rum, Coco Reàl Cream of Coconut, Monin
Red Passion Fruit, fresh-squeezed lime juice, pineapple juice 14.35

TITO’S REFRESCO
Tito’s Handmade Vodka, pineapple, fresh lime juice, simple syrup,
tarragon and Topo Chico Mineral Water 13.80

CANTINA CAFÉ-TINI
Cantera Negra Silver Tequila, Cantera Negra Café, Ancho Reyes
Chile Liqueur, orange bitters, cold brew coffee 18.40

VINO

BLUSH
Sutter Home White Zinfandel 8.55 / 30.75

RED WINE
Trinity Oaks Merlot 10.80 / 39.85
Santa Rita Reserva Cabernet Sauvignon 8.55 / 30.75
Decoy Pinot Noir 15.35 / 58.05

WHITE WINE
Sycamore Lane Chardonnay 10.80 / 39.85
Sonoma-Cutrer Chardonnay 15.35 / 58.05
Seaglass Riesling 11.40 / 43.15
Bottega Vinaia Pinot Grigio 14.25 / 53.50
El Portillo Sauvignon Blanc 11.40 / 43.15

CERVEZAS

Corona Extra	Bud Light
Corona Premier	Coors Light
Modelo Especial	Michelob Ultra
Modelo Negra	Miller Lite
Dos XX	Deep Ellum Dallas Blonde
Pacifico	Deep Ellum IPA
Estrella Jalisco	Shiner Bock
	Topo Chico Hard Seltzer