



## 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, cherred 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

### SALMON ▲

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

### 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

### 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 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 12.00

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and Monterey Jack. With charred corn and black beans 15.00

### SALMON ▲

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

### FAJITAS

Grilled chicken 16.50 Fire-charred skirt steak 19.00 Combinación 18.50

## SIP INTO THE SEASON

- HORCHATA MARTINI

Avión Silver Tequila, Kahlúa, Monin Cinnamon Bun Syrup, half & half

11.00
- OAXACA SPICED FASHIONED

1800 Blanco Tequila, Dos Hombres Mezcal, Monin Spiced Brown Sugar Syrup, Fee Brothers Aztec Chocolate Bitters

14.00
- WINTER MARGARITA

Cantera Negra Reposado Tequila, Monin Blood Orange Purée, Reàl Madagascar Vanilla, Monin Agave Nectar, fresh lime juice

16.00

## 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
- TITO’S REFRESCO

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

12.00
- 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
- 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
- CANTINA CAFÉ-TINI

Cantera Negra Silver Tequila, Cantera Negra Café, Ancho Reyes Chile Liqueur, orange bitters, cold brew coffee

16.00

## CERVEZAS

- DOMESTIC BOTTLE

Bud Light

Coors Light

Michelob Ultra

Blue Moon

Miller Lite

Voodoo Ranger Juicy Haze IPA
- IMPORT BOTTLE

Corona Extra

Corona Premier

Dos XX Lager

Heineken

Modelo Negra

Pacifico

Tecate

Corona Non-Alcoholic
- HARD SELTZER

White Claw Mango

## MARGARITAS

- EL DIAMANTE MARGARITA

Avión 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

11.50

*Pomegranate, Strawberry, Mango, Passion Fruit or Sangria Swirl*

12.50
- SANGRIA SWIRL

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

12.50
- CABO FLIP

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

15.00
- MANGO PALOMA ‘RITA

Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh lime & lemon juice

11.75
- SPICY STRAWBERRY ‘RITA

Herradura Reposado Tequila, Cointreau, Strawberry Reàl, Monin Spicy Agave Nectar, fresh lime juice

15.00
- ESPOLÒN SKINNY ‘RITA

Espolòn Blanco Tequila, fresh lime juice, Monin Agave Nectar

11.50

*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

13.75
- PINEAPPLE INFUSED ‘RITA

Pineapple-infused Avión Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice

13.75
- GRILLED PEACH ‘RITA

Herradura Silver Tequila, Cointreau, Peach Reàl, fresh lime juice

14.25
- FIERO SPICY ‘RITA

Fiero Habanero Tequila, Ancho Reyes Chile Liqueur, simple syrup, fresh lime & lemon juice

12.00
- MEZCAL-RITA

Dos Hombres Mezcal, Cointreau, Monin Agave Syrup, fresh lime juice

16.00
- CUCUMBER CHILI ‘RITA

Bribon Blanco Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, fresh-squeezed lime juice

11.50
- PERFECT PATRÓN ‘RITA

Patrón Silver Tequila, Patrón Citrónge, fresh lime juice

14.75
- RED PEPPER ‘RITA

Espolòn Blanco Tequila, Dos Hombres Mezcal, Reàl Pepper Puree, fresh lime & lemon juice

13.00

## VINO

- ROSÉ AND SPARKLING

Marqués de Cáceres Rosé

8 / 28

Freixenet Blanc de Blancs Brut

8 / 28

Lunetta Prosecco (187 ml)

10
- WHITE WINE

The Crossings Sauvignon Blanc

9.5 / 35

Ruffino ‘Lumina’ Pinot Grigio

9.5 / 35

Trinity Oaks Chardonnay

8 / 28

J. Lohr Estates ‘Riverstone’ Chardonnay

9 / 33

Sonoma-Cutrer ‘Russian River Ranches’ Chardonnay

13.5 / 51

Chateau Ste. Michelle Riesling

8 / 28

### 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



ask about happy hour and our full tequila list