

## TAPAS

### TOP SHELF GUACAMOLE ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 12.75

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 8.25 cup | 10.75 bowl

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 12.00

### QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 11.50

### CEVICHE\*

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula 14.25

### QUESADILLAS

Monterey Jack, green onions and tomato Vegetarian ■ 11.50  
Grilled Chicken 17.00 | Fire-charred Skirt Steak 20.00

### NACHOS

Crispy tostada shells, beans, melted cheddar 10.00 | Grilled Chicken 16.00  
Fire-charred Skirt Steak 19.50 | NEW Carnitas 17.50

### AHI TUNA TACOS\* ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 13.00

### NEW SOPES DE CARNITAS

Two sopescitos with slow-cooked pork carnitas, black beans, Monterey Jack cheese. Finished with fresh romaine, tomatoes, queso fresco, sour cream 8.00

## Ensaladas Y SOPA

### ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, Monterey Jack, avocado, cilantro-lime vinaigrette 11.75  
Grilled Chicken 16.50 | Salmon 18.00

### NEW CHOPPED SALAD

Field greens, Veracruz vegetables, black beans, avocado, strawberries, queso fresco, spicy pumpkin seeds with cilantro-lime vinaigrette 12.00  
with Chicken 17.00 | with Salmon 18.50

### ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 16.50

### SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 6.75 cup | 10.75 bowl

## TACOS

served with beans and rice

### TRADICIONAL TACOS

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato  
three taco dinner 15.00 | two taco lunch 12.00

### CARNE TACOS

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream, and Monterey Jack  
three taco dinner 19.25 | two taco lunch 16.00

### NEW CARNITAS TACOS ▲

Corn tortillas filled with pulled pork topped with chipotle wine sauce, Monterey Jack, Yucatán red onions, queso fresco, and cilantro  
three taco dinner 17.50 | two taco lunch 14.25

### NEW CHICKEN CASCABEL TACOS

Marinated chicken breast seared in corn tortillas with cascabel sauce, topped with onions, queso fresco, and cilantro  
three taco dinner 16.50 | two taco lunch 13.25

### POLLO ASADO TACOS

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce, and Monterey Jack  
three taco dinner 16.50 | two taco lunch 13.25

### PESCADO TACOS ● ▲

Corn tortillas with sautéed Mahi Mahi, Monterey Jack, jicama, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper, and queso fresco  
three taco dinner 17.25 | two taco lunch 15.00

### 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 19.00 | two taco lunch 14.00

### NEW BRISKET TACOS

Three corn tortillas filled with braised and pulled Certified Angus Beef™ brisket, with onion, cilantro, roasted tomatillo sauce, and Monterey Jack 19.95

## 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 17.50

### GRILLED STEAK FAJITA

Flour tortilla filled with skirt steak, refried beans, roasted poblano pepper, chipotle wine sauce, chili con queso 18.25

## 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 ▲ 24.00  
Fire-charred chicken breast

STEAK 28.50  
Fire-charred skirt steak

FAJITAS TRES 30.50  
Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with Jack cheese and jalapeño

COMBINACIÓN 26.50  
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 21.50

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro-lime rice 27.50

### 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 30.75

### PESCADO DEL DÍA ●

Ask about our daily fish selection MP

### NEW MAHI MAHI ●

Mahi Mahi with sautéed Veracruz vegetables and a light lemon-butter sauce. Served with cilantro-lime rice 22.50

### CANCUN

Ground sirloin enchilada with chile con carne, chicken enchilada with poblano sour cream sauce, crispy beef taco, Mexican rice, refried beans 17.25

### 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 19.00

### POLLO MOLE

Seared chicken breast with a traditional Puebla style mole sauce, Mexican rice, mango pico 19.00

## ENCHILADAS

served with beans and rice

### CHICKEN

Pulled chicken enchiladas, Monterey Jack, with sour cream poblano sauce  
two 14.25 | three 16.50

### BEEF

Ground sirloin enchiladas with chili con carne sauce and cheddar cheese  
two 14.25 | three 16.50

### ESPINACA ■

Two enchiladas with sautéed spinach, Monterey Jack and mushrooms, sour cream poblano sauce 14.25

### VERACRUZ

Two pulled chicken, spinach and Monterey Jack enchiladas with tomatillo sauce, jicama, marinated vegetables, queso fresco 16.50

### MOLE

Two pulled chicken enchiladas with traditional dried chili mole, pickled red onions 16.25

## POSTRES

### MEXICAN APPLE PIE ●

Sizzled in Mexican brandy butter, with cinnamon ice cream 9.00

### FLAN

Mexican custard with caramel sauce and a hint of Cointreau 8.75

### TRES CHOCOLATE BROWNIE ●

With walnuts on a sizzling skillet, Mexican brandy butter, vanilla ice cream 9.00

### LEMON BERRY CAKE

Topped with Lemon Cream 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 11.50

### IMPOSSIBLE BOWL ▼

Cilantro lime rice, black beans, corn, jalapeño, pico de gallo, cilantro, Impossible™ meat 14.00

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and Monterey Jack. With charred corn and black beans 15.25

### SALMON\* ▲

Grilled salmon, chimichurri sauce. With asparagus and cilantro lime rice 18.50

### FAJITAS

Grilled chicken ▲ 17.25 | Combinación 19.25 | Fire-charred skirt steak 19.75

● 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.

## VIVA MEXICO

**CUCUMBER CANTARITO** Herradura Silver Tequila, Monin Cucumber Syrup, ruby red grapefruit juice, fresh lime juice topped with club soda 16.00

**REPOSADO GLOW** Cantera Negra Reposado, Domaine de Canton Ginger Liqueur, simple syrup, fresh lemon juice 16.00

**CABO FLIP** Fresh lime margarita made with Cabo Wabo Reposado Tequila and Grand Marnier with a lime boat full of Cabo Wabo Blanco Tequila 15.50

*Also Featuring: Modelo Especial Draft & Corona Sunbrew Citrus Cerveza Bottle*

## Cantina Classics

**CANTINA MOJITO** Don Q Cristal Rum, mint, fresh lime, club soda, sugar cane 12.00 *Pomegranate, Strawberry, Mango, Prickly Pear, Peach or Pineapple Coconut 13.00*

**BLOOD ORANGE SANGRIA** Beso del Sol Red Sangria, Monin Blood Orange Puree, orange juice, Fever-Tree Ginger Beer 9.50

**PINEAPPLE MOJITO SANGRIA** Don Q Cristal Rum, Ruffino 'Lumina' Pinot Grigio, Pineapple Reál, fresh mint, fresh lime juice 13.50

**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 12.75

**TITO'S REFRESCO** Tito's Handmade Vodka, pineapple, fresh lime juice, simple syrup, tarragon and Topo Chico Mineral Water 12.25

**PASSION FRUIT PIÑA COLADA** Mount Gay Eclipse Rum, Coco Reál Cream of Coconut, Monin Red Passion Fruit, fresh-squeezed lime juice, pineapple juice 12.75

**LA VIDA RANCH WATER** Dulce Vida Organic Blanco Tequila, fresh-squeezed lime juice, Topo Chico Mineral Water 12.50  
*Prickly Pear, Passion Fruit, Pomegranate, Peach 13.00*

**CANTINA CAFÉ-TINI** Cantera Negra Silver Tequila, Cantera Negra Café, Ancho Reyes Chile Liqueur, orange bitters, cold brew coffee 16.00

## 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

**RED WINE**  
Decoy Pinot Noir 12.5 / 45  
Catena 'Vista Flores' Malbec 10 / 37  
Clos du Bois Cabernet Sauvignon 9.5 / 35  
Rodney Strong Sonoma Cabernet Sauvignon 12 / 43  
Joel Gott '815' Cabernet Sauvignon 13.5 / 51

## MARGARITAS

**EL DIAMANTE MARGARITA** Gran Centenario 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** Cuervo Tradicional 100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 12.00  
*Pomegranate, Strawberry, Mango, Passion Fruit or Sangria Swirl 13.00*

**SANGRIA SWIRL** Frozen margarita with Cuervo Tradicional 100% Agave Silver Tequila and Cointreau swirled with our Blood Orange Sangria 12.75

**MANGO PALOMA 'RITA** Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh-squeezed lemon & lime juices 12.00

**SPICY STRAWBERRY 'RITA** Herradura Reposado Tequila, Cointreau, Strawberry Reál, Monin Spicy Agave Nectar, fresh lime juice 15.25

**ESPOLÒN SKINNY 'RITA** Espolòn Blanco Tequila, fresh lime juice, Monin Agave Nectar 11.75 *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 14.00

**PINEAPPLE INFUSED 'RITA** Pineapple-infused Aviòn Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 14.00

**GRILLED PEACH 'RITA** Herradura Silver Tequila, Cointreau, Peach Reál, fresh lime juice 14.50

**FIERO SPICY 'RITA** Fiero Habanero Tequila, Ancho Reyes Chile Liqueur, simple syrup, fresh lime and lemon juice 12.25

**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 11.75

**PERFECT PATRÓN 'RITA** Patrón Silver Tequila, Patrón Citrónge fresh lime juice 15.00

**TROPICAL COCONUT 'RITA** 1800 Coconut Tequila, pineapple juice, Monin Agave Nectar, fresh lime juice, Red Bull Tropical Yellow Edition 14.00

## CERVEZAS

**DOMESTIC BOTTLE**  
Bud Light  
Coors Light  
Michelob Ultra  
Blue Moon  
Miller Lite  
Voodoo Ranger Juicy Haze IPA

**HARD SELTZER**  
White Claw Mango

**IMPORT BOTTLE**  
Corona Extra  
Corona Premier  
Corona Sunbrew Citrus  
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