



TAPAS

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

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 | **NEW** Carnitas 17.50

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

NEW SOPES DE CARNITAS

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

Ensaladas Y SOPA

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 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

ENCHILADAS

Served with beans and rice

CHICKEN

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

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

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

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

NEW MAHI MAHI •

Mahi Mahi topped with roasted red bell pepper sauce, served over a bed of cilantro lime rice and grilled asparagus 22.50

CARNITAS

Braised pork shanks with smoky chipotle wine sauce, charred 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, and 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 •

Yucatán-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

● SIGNATURE dish ■ VEGETARIAN dish ▲ ask about GLUTEN-FREE version

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. *Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.



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

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
Dos XX Lager
Heineken
Modelo Negra
Pacífico
Tecate
Corona Non-Alcoholic

DRAFT

Dos XX Lager
Dos XX Ambar
Pacífico
Modelo Negra
Modelo Especial
Corona Premier

Ask Server for Additional Selections



ask about happy hour and our full tequila list

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

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

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

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

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