



## Aperitivos, SOPAS y ENSALADAS

### TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, jalapeño, tomato, red onion, cilantro and lime juice 15.08

### CHILI CON QUESO ▲

With chopped tomato Bowl 12.78 | Cup 10.48

### QUESO LAREDO ▲

Queso with seasoned ground sirloin and pico de gallo 14.22

### QUESADILLAS

Monterey Jack, green onions and tomato  
Vegetarian ■ 13.65 | Grilled Chicken 19.97 | Steak 23.42

### SOPA DE TORTILLA ▲

Bowl 12.82 | Cup 8.22

### 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 19.40

### NEW CHOPPED SALAD

Field greens, Veracruz vegetables, black beans, avocado, strawberries, queso fresco, spicy pumpkin seeds with cilantro-lime vinaigrette 13.80 | Grilled Chicken 19.55 | Salmon 21.28

### ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, Monterey Jack, avocado, cilantro-lime vinaigrette 13.51  
Grilled Chicken 19.40 | Salmon 19.90

### CRISPY CARNITAS BOWL

Pork carnitas, cilantro lime rice, black beans, corn, jalapeño, pico de gallo and Monterey Jack. With chipotle wine sauce and cilantro 14.65

## 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 ▲ 27.45 | Steak 32.62 | Combination 30.32

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 31.47

### SALMON ▲

Grilled salmon, chimichurri sauce. With seasonal vegetables and cilantro lime rice 27.19

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and Monterey Jack. With charred corn and black beans 17.15

### ENCHILADAS DE ESPINACA ■

Two sautéed spinach, Monterey Jack and mushroom enchiladas topped with sour cream poblano sauce. With black beans and cilantro lime rice 16.81

### ENCHILADA VERACRUZ

Two pulled chicken, spinach and Monterey Jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco. With black beans and Mexican rice 19.11

### ENCHILADAS *served with Mexican rice and refried beans*

Cheese and onion three 16.52 | two 15.37  
Beef or Chicken three 19.40 | two 16.81

### 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 23.13

### 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 20.26

### 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 17.67

### CARNE TACOS

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream, and Monterey Jack 22.27

### NEW CARNITAS TACOS ▲

Corn tortillas filled with pulled pork topped with chipotle wine sauce, Monterey Jack, Yucatán red onions, queso fresco, and cilantro 20.13

### NEW CHICKEN CASCABEL TACOS

Marinated chicken breast seared in corn tortillas with cascabel sauce, topped with onions, queso fresco, and cilantro 18.98

### NEW BRISKET TACOS

Three corn tortillas filled with braised and pulled Certified Angus Beef™ brisket, with onion, cilantro, roasted tomatillo sauce, and Monterey Jack 22.95

### 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  
Steak 31.05 | Chicken 27.60

## POSTRES

### LEMON BERRY CAKE

Topped with Lemon Cream Sauce 11.06

### MEXICAN APPLE PIE •

Sizzled in Mexican Brandy Butter and topped with cinnamon ice cream 11.06

CINNAMON 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.



Cantina **LAREDO**®

*modern mexican*

## MARGARITAS

### CASA RITA

Monte Alban 100% Agave Silver Tequila, Cointreau, fresh squeezed lemon & lime juices 13.80

### CABO FLIP

Cabo Wabo Reposado Tequila, Grand Marnier and a lime boat of Cabo Wabo Blanco Tequila 17.83

### ESPOLÒN SKINNY RITA

Espolòn Blanco Tequila, fresh lime juice, Monin Agave Nectar 13.51 *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 17.25

### FIERO SPICY RITA

Fiero Habanero Tequila, Ancho Reyes Chile Liqueur, simple syrup, fresh lime and lemon juice 14.09

### SANGRIA SWIRL

Frozen margarita with Monte Alban 100% Agave Silver Tequila and Cointreau swirled with our Blood Orange Sangria 14.66

### GRILLED PEACH 'RITA

Herradura Silver Tequila, Cointreau, Peach Reàl, fresh lime juice 16.68

### CUCUMBER CHILI 'RITA

Hornitos Silver Tequila, Cointreau, Monin Cucumber, jalapeño, agave, fresh squeezed lime juice 13.51

### SPICY STRAWBERRY 'RITA

Herradura Reposado Tequila, Cointreau, Strawberry Reàl, Monin Spicy Agave Nectar, fresh lime juice 17.54

### MANGO PALOMA RITA

Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh squeezed lemon and lime juices 13.80

### TAJÍN WATERMELON RITA

Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, jalapeño, agave nectar, muddled watermelon, fresh lime juice, and Tajín 16.10

### 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 14.95

### 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 14.66

### PASSION FRUIT PIÑA COLADA

Mount Gay Eclipse Rum, Coco Reàl Cream of Coconut, Monin Red Passion Fruit, fresh squeezed lime juice, pineapple juice 14.66

### TITO'S REFRESCO

Tito's Handmade Vodka, pineapple, fresh lime juice, simple syrup, tarragon and Topo Chico Mineral Water 14.09

### 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

Bud Light	Corona Extra
Coors Light	Corona NA
EIGHT Elite	Modelo Especial
Michelob Ultra	Modelo Negra
Miller Lite	Dos XX
Deep Ellum Dallas Blonde	Pacifico
Deep Ellum IPA	Stella Artois
Shiner Bock	NÜTRL Vodka Seltzer