



TAPAS

TOP SHELF GUACAMOLE ● ▲ ■
Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 13.00

CHILI CON QUESO ▲
Creamy queso, jalapeño, tomato 8.50 cup | 11.00 bowl

QUESO LAREDO ▲
Queso with seared ground sirloin and pico de gallo 12.25

QUESO Y GUACAMOLE COMBINACIÓN ▲
Chili con Queso and guacamole with diced tomato and queso fresco 11.75

CEVICHE*
Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula* 14.50

QUESADILLAS
Monterey Jack, green onions and tomato Vegetarian ■ 11.50
Grilled Chicken 17.50 | Fire-charred Skirt Steak 21.00

NACHOS
Crispy tostada shells, beans, melted cheddar 10.00 | Grilled Chicken 16.50
Fire-charred Skirt Steak 20.00 | NEW Carnitas 18.00

AHI TUNA TACOS* ● ▲
Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 13.50

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

ENSALADA DE CILANTRO ▲
Field greens, Veracruz vegetables, black beans, roasted red pepper, Monterey Jack, avocado, cilantro-lime vinaigrette 11.75
Grilled Chicken 16.75 | Salmon 18.50

NEW CHOPPED SALAD
Field greens, Veracruz vegetables, black beans, avocado, strawberries, queso fresco, spicy pumpkin seeds with cilantro-lime vinaigrette 12.00
with Chicken 17.25 | with Salmon 19.00

ENSALADA DE MANGO Y POLLO ▲
Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 16.75

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 15.25 | two taco lunch 12.25

CARNE TACOS
Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream, and Monterey Jack three taco dinner 19.75 | two taco lunch 16.50

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 18.00 | two taco lunch 14.75

NEW CHICKEN CASCABEL TACOS
Marinated chicken breast seared in corn tortillas with cascabel sauce, topped with onions, queso fresco, and cilantro three taco dinner 17.00 | two taco lunch 13.75

POLLO ASADO TACOS
Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce, and Monterey Jack three taco dinner 17.00 | two taco lunch 13.75

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 17.75 | two taco lunch 15.50

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 20.50

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 18.00

GRILLED STEAK FAJITA
Flour tortilla filled with skirt steak, refried beans, roasted poblano pepper, chipotle wine sauce, chili con queso 18.75

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 ▲ 24.50
Fire-charred chicken breast

STEAK 29.50
Fire-charred skirt steak

FAJITAS TRES 31.50
Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with jack cheese and jalapeño

COMBINACIÓN 27.50
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 21.75

CARNE ASADA*
Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro-lime rice 28.50

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 31.25

PESCADO DEL DÍA ●
Ask about our daily fish selection MP

NEW MAHI MAHI ●
Mahi Mahi topped with roasted red bell pepper sauce, served over a bed of cilantro-lime rice and grilled asparagus 23.00

CANCUN
Ground sirloin enchilada with chile con carne, chicken enchilada with poblano sour cream sauce, crispy beef taco, Mexican rice, refried beans 17.50

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 19.25

COCHINITA PIBIL
Yucatán-style braised pork in banana leaf, tangy achiote sauce, pickled red onions, cilantro-lime rice and black beans 19.50

POLLO MOLE
Seared chicken breast with a traditional Puebla-style mole sauce, Mexican rice, mango pico 19.50

ENCHILADAS

served with beans and rice

CHICKEN
Pulled chicken enchiladas, Monterey Jack, with sour cream poblano sauce two 14.50 | three 16.75

BEEF
Ground sirloin enchiladas with chili con carne sauce and cheddar cheese two 14.50 | three 16.75

ESPINACA ■
Two enchiladas with sautéed spinach, Monterey Jack and mushrooms, sour cream poblano sauce 14.50

VERACRUZ
Two pulled chicken, spinach and Monterey Jack enchiladas with tomatillo sauce, jicama, marinated vegetables, queso fresco 16.75

MOLE
Two pulled chicken enchiladas with traditional dried chili mole, pickled red onions 16.50

POSTRES

MEXICAN APPLE PIE ●
Sizzled in Mexican brandy butter, with cinnamon ice cream 9.25

FLAN
Mexican custard with caramel sauce and a hint of Cointreau 9.00

TRES CHOCOLATE BROWNIE ●
With walnuts on a sizzling skillet, Mexican brandy butter, vanilla ice cream 9.25

LEMON BERRY CAKE
Topped with lemon cream sauce 9.25

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

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 15.75

SALMON* ▲
Grilled salmon, chimichurri sauce. With asparagus and cilantro-lime rice 19.00

FAJITAS
Grilled chicken ▲ 17.75 | Combinación 19.75 | Fire-charred skirt steak 20.25

● 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.

PLAYA TIME

RED REVIVAL Espolòn Reposado Tequila, Reàl Mango Puree, fresh lemon juice, Red Bull Red Edition (Watermelon) 15.00

TEQUILA TAI El Mayor Blanco Tequila, Cointreau, pineapple juice, Finest Call Orgeat, fresh lime juice 13.00

COCO RUM ‘RITA Don Q Coco Rum, 1800 Blanco Tequila, pineapple juice, Coco Reàl Cream of Coconut, fresh lime juice 13.00

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 Reàl, 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 Reàl 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

ask about happy hour and our full tequila list

A 2% fee is applied to all checks and is collected by Grand Boulevard to support local art and entertainment.

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*

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

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 Reàl, 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 Avión Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 14.00

GRILLED PEACH ‘RITA Herradura Silver Tequila, Cointreau, Peach Reàl, 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	IMPORT BOTTLE
Bud Light	Corona Extra
Coors Light	Corona Premier
Michelob Ultra	Corona Sunbrew Citrus
Blue Moon	Dos XX Lager
Miller Lite	Heineken
Voodoo Ranger Juicy Haze IPA	Modelo Negra
	Pacifico
	Tecate
	Corona Non-Alcoholic

DRAFT	
Dos XX Ambar	Modelo Especial
Ask Server for Additional Selections	