

Aperitivos, SOPAS y ENSALADAS

TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, jalapeño, tomato, red onion, cilantro and lime juice 15.58

CHILI CON QUESO ▲

With chopped tomato Bowl 13.78 | Cup 10.99

QUESO LAREDO ▲

Queso with seasoned ground sirloin and pico de gallo 15.79

QUESADILLAS

Monterey Jack, green onions and tomato
Vegetarian ■ 14.92 | Grilled Chicken 22.60 | Steak 25.99

SOPA DE TORTILLA ▲

Bowl 13.82 | Cup 9.99

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 21.64

NEW CHOPPED SALAD

Field greens, Veracruz vegetables, black beans, avocado, strawberries, queso fresco, spicy pumpkin seeds with cilantro-lime vinaigrette 15.70 | Grilled Chicken 22.02 | Salmon 25.28

ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, Monterey Jack, avocado, cilantro-lime vinaigrette 15.50
Grilled Chicken 21.64 | Salmon 24.90

CRISPY CARNITAS BOWL

Pork carnitas, cilantro lime rice, black beans, corn, jalapeño, pico de gallo and Monterey Jack. With chipotle wine sauce and cilantro 15.99

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 ▲ 31.03 | Steak 39.77 | Combination 37.08

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 33.72

SALMON ▲

Grilled salmon, chimichurri sauce. With seasonal vegetables and cilantro lime rice 27.58

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and Monterey Jack. With charred corn and black beans 20.10

ENCHILADAS DE ESPINACA ■

Two sautéed spinach, Monterey Jack and mushroom enchiladas topped with sour cream poblano sauce. With black beans and cilantro lime rice 18.77

ENCHILADA VERACRUZ

Two pulled chicken, spinach and Monterey Jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco. With black beans and Mexican rice 20.87

ENCHILADAS served with Mexican rice and refried beans

Cheese and onion three 18.99 | two 16.99
Beef or Chicken three 23.55 | two 19.15

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 25.47

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 22.60

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 19.34

CARNE TACOS

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream, and Monterey Jack 27.00

NEW CARNITAS TACOS ▲

Corn tortillas filled with pulled pork topped with chipotle wine sauce, Monterey Jack, Yucatán red onions, queso fresco, and cilantro 21.83

NEW CHICKEN CASCABEL TACOS

Marinated chicken breast seared in corn tortillas with cascabel sauce, topped with onions, queso fresco, and cilantro 21.07

NEW BRISKET TACOS

Three corn tortillas filled with braised and pulled Certified Angus Beef™ brisket, with onion, cilantro, roasted tomatillo sauce, and Monterey Jack 23.75

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 34.55 | Chicken 28.73

POSTRES

LEMON BERRY CAKE

Topped with Lemon Cream Sauce 11.25

MEXICAN APPLE PIE •

Sizzled in Mexican Brandy Butter and topped with cinnamon ice cream 11.67

CINNAMON ICE CREAM 4.50

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.

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