



Dips

TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 10.50

CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.25 cup 8.50 bowl

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 8.50

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 8.50

TAPAS

QUESADILLAS

Monterey jack, green onions and tomato

with Grilled Chicken 11.00

with Fire-Charred Skirt Steak 11.75

Vegetarian ■ 9.00

NACHOS

Crispy tostada shells, beans, melted cheddar 9.00

with Grilled Chicken 12.00 with Fire-Charred Skirt Steak 13.00

AHI TUNA TACOS* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole,

pickled red onion and chipotle aioli 9.75

Ensaladas Y SOPA

ENSALADA DE MANGO Y POLLO ▲

Marinated chicken breast on field greens with mango, mint, jicama, red grapes, spicy pepitas, queso fresco and honey vinaigrette 11.00

ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, and queso fresco 14.75

SOPA DE TORTILLA ▲

Pulled chicken, avocado and crispy tortillas 5.00 cup 7.25 bowl

Burritos

Served with rice and beans

POLLO ASADO

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 13.25

CARNE ASADA FAJITA

Flour tortilla filled with Certified Angus Beef™ skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, with chili con queso 14.00

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 15.00

STEAK

Fire-charred skirt steak 16.50

COMBINACIÓN

Grilled chicken breast and skirt steak 16.00

ESPECIALIDADES

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 18.00

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 20.00

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 24.50

SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 15.00

TACOS

Served with rice and beans

TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese and tomato

(2) 10.00 (3) 11.50

CARNE ASADA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack (2) 11.00 (3) 14.75

POLLO ASADO ▲

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack (2) 10.00 (3) 13.75

BARBACOA ▲

Slow-roasted brisket, cilantro, charred corn, Monterey jack, pickled red onion, roasted tomatillo sauce (2) 11.00 (3) 14.75

ENCHILADAS

Served with rice and beans

CHEESE

Cheddar, chili con carne, red onion (2) 10.00 (3) 11.50

CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce (2) 10.00 (3) 12.50

BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese (2) 10.00 (3) 12.50

ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 10.00

VERACRUZ

Two enchiladas filled with pulled chicken breast, spinach and monterey jack, with tomatillo sauce, marinated vegetables and queso fresco 11.75

Combinaciones

Served with rice and beans

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 12.75

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 14.50

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 16.50



MARGARITAS

CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 8.50
 Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 9.50
 230-490CAL

CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 13.25 240CAL

CUCUMBER CHILI RITA

Hornitos Silver, Cointreau, Monin Cucumber, jalapeño, agave nectar, fresh lime juice 9.50 290CAL

SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, Blueberry Reál and fresh lemon juice topped with lemonade 15.00 250CAL

MUCHO TROPICAL

Cuervo Gold, pineapple juice, mango, ginger beer and pomegranate 9.50
 310CAL

HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 9.25
 90-120CAL

PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 12.75 260CAL

TAJÍN WATERMELON RITA

Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, jalapeño, agave nectar, muddled watermelon, fresh lime juice and Tajín 12.50 340CAL

PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado and Domaine de Canton Ginger 12.00
 180CAL

Cantina Classics

CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, cane sugar 10.25
 Pomegranate, Strawberry, Pineapple Coco or Mango 10.75 280-310CAL

PASSION FRUIT COLADA

Mount Gay Eclipse Rum with passion fruit, coconut, lime and pineapple juice 10.50 350CAL

GRAPEFRUIT SIESTA PALOMA

Don Julio Blanco Tequila, fresh lime and grapefruit juices topped with Hella Bitters & Soda Dry 11.00 160CAL

BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 8.00 210CAL

VINO

ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27
 Kenwood Yulupa Brut (187 ml) 9.5
 Lunetta Prosecco (187 ml) 10

RED WINE

La Crema Monterey Pinot Noir 12 / 45
 Columbia Crest Grand Estates Merlot 9.5 / 35
 Santa Rita "120" Cabernet Sauvignon 7.5 / 27
 Joel Gott "815" Cabernet Sauvignon 13.5 / 51

WHITE WINE

Brancott Sauvignon Blanc 9.5 / 35
 Ruffino 'Lumina' Pinot Grigio 9.5 / 35
 Trinity Oaks Chardonnay 7.5 / 27
 Kendall-Jackson Chardonnay 9.5 / 35

POSTRES

MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 7.50 1030CAL

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 7.50 790CAL

TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 7.50 1570CAL

CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 7.50 1010cal

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
 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.