



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 8.00 cup 9.50 bowl

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 10.00

QUESO BLANCO ▲

White queso with poblano peppers, spinach and artichokes 9.25

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 9.50

Ensaladas Y SOPA

ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado, cilantro lime vinaigrette 10.00 with Chicken 13.00 with Salmon 14.50

ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 14.75

SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 5.00 cup 7.25 bowl

TAPAS

FLAUTITAS

Chicken flautas with roasted poblano sauce, crisp lettuce, tomato, jalapeño, red onion, avocado, cilantro and monterey jack 12.00

QUESADILLAS

Monterey jack, green onions and tomato
with Grilled Chicken 12.75 Fire-Charred Skirt Steak 14.50 Combinación 14.00
Vegetarian ■ 9.25

NACHOS

Crispy tostada shells, beans, melted cheddar 9.00
with Grilled Chicken 12.75 Fire-Charred Skirt Steak 14.50 Combinación 14.00

AHI TUNA TACOS* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 10.50

CEVICHE* ▲

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula 13.00

ENCHILADAS

Served with beans and rice

CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce
two 10.50 three 13.00

BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese
two 10.50 three 13.00

ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 10.75

VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 13.25

TACOS

Served with beans and rice

TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato
Three Taco Dinner 11.75 Two Taco Lunch 9.25

CARNE

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack
Three Taco Dinner 15.00 Two Taco Lunch 11.00

POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack
Three Taco Dinner 13.75 Two Taco Lunch 10.00

BARBACOA ▲

Corn tortillas with slow-roasted, pulled Certified Angus Beef,[™] cilantro, charred corn, marinated red onion, roasted tomatillo sauce and monterey jack
Three Taco Dinner 14.75 Two Taco Lunch 11.00

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 15.00 Two Taco Lunch 11.00

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 18.50

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 23.50

CARNITAS • ▲

Braised pork shanks with smoky chipotle wine sauce. Charred street corn and black beans. 19.00

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 24.75

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 13.50

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 14.75

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 ▲

Fire-charred chicken breast 21.00

STEAK

Fire-charred skirt steak 24.50

COMBINACIÓN

Grilled chicken breast and skirt steak 23.00

FAJITA TRES

Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with jack cheese and jalapeño 28.00

Burritos

Served with beans and rice

GRILLED STEAK FAJITA

Flour tortilla filled with Certified Angus Beef[™] skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 14.50

GRILLED CHICKEN FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 13.50

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 12.75

POSTRES

MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 7.50

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 7.50

TRES CHOCOLATE BROWNIE •

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

CHURROS

With raspberry chocolate sauce and creamy mango sauce to dip 7.50

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 9.00

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 13.75

SALMON ▲

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

FAJITAS

Grilled Chicken ▲ 16.00 Fire-Charred Steak 18.00 Combinación 17.00

• 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.



Cantina Classics

SEASONAL FEATURE | CLASSICS WITH A TWIST

AÑEJO HONEY BEE

Cabo Wabo Añejo Tequila, Grand Marnier, Monin Honey Syrup, fresh lemon juice, Fee Brothers Cardamom Bitters 15.00

MOJITARITA

Avion Silver Tequila, Cointreau Orange Liqueur, Monin Agave Nectar & Hibiscus Syrups, mint, strawberry, lime juice 13.00

PROSECCO COLADA

RumHaven Coconut Rum, Coco Reál Cream of Coconut, pineapple juice topped with Lunetta Prosecco 11.00

PASSION FRUIT PIÑA COLADA

Mount Gay Eclipse Rum, Coco Reál, Monin Passion Fruit, lime, pineapple juice 10.50

GRAPEFRUIT SIESTA PALOMA

Don Julio Blanco Tequila, fresh lime & grapefruit, Hella Bitters & Soda Dry 11.00

BLOOD ORANGE SANGRIA

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

CANTINA MULE

Lime juice, Fever-Tree Ginger Beer with your choice of Montelobos Mezcal, 1800 Silver Tequila, Tito's Handmade Vodka or Jack Daniel's Tennessee Whiskey 11.50

PRICKLY PEAR MULE

Código 1530 Blanco Tequila, Monin Prickly Pear Syrup, lime juice, Fever-Tree Ginger Beer 14.00

SAVED BY THE BELLE

Belle Meade Sour Mash Bourbon, Aperol, rhubarb syrup, pineapple, lemon juice 12.00

VINO

ROSÉ AND SPARKLING

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

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
Sonoma-Cutrer Chardonnay 13.5/51
Conundrum White Blend 10/37

RED WINE

La Crema Monterey Pinot Noir 12 / 45
Catena 'Vista Flores' Malbec 10 / 37
Columbia Crest Grand Estates Merlot 9.5 / 35
Santa Rita "120" Cabernet Sauvignon 7.5 / 27
Joel Gott "815" Cabernet Sauvignon 13.5 / 51
Campo Viejo Tempranillo 9.5/35

MARGARITAS

CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 9.00
Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 10.00

CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 13.75

SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, lemon juice, Blueberry Reál, lemonade 15.00

LA VIDA BURR-ITA

Dulce Vida Organic Blanco Tequila, Naranja Orange Liqueur, fresh lime juice, ginger simple syrup, Fever-Tree Ginger Beer 11.00

HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 9.25

PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 13.25

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

PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado & Domaine de Canton Ginger, lemon juice 12.00

SMOKE & SPICE

Bribón Blanco Tequila, Ancho Reyes Chile Liqueur, Del Maguey VIDA Mezcal, lime juice, simple syrup, Guava Reál 12.00

BLOOD ORANGE BLISS

Azuña Organic Blanco Tequila, lime juice, Monin Blood Orange Purée & Agave Syrup 12.00

CUCUMBER CHILI

Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, lime juice 9.75

CERVEZAS

IMPORT

Carte Blanca	Modelo Negra
Corona Extra	Modelo Especial
Corona Light	Pacifico
Dos XX Lager	Tecate
Heineken	Heineken 0.0 (non-alcoholic)

DOMESTIC

Bud Light	Blue Moon
Coors Light	Miller Lite
Michelob Ultra	
Stone Buenaveza Salt & Lime Lager	
Voodoo Ranger Juicy Haze IPA	
White Claw Black Cherry Hard Seltzer	
White Claw Mango Hard Seltzer	

DRAFT

Dos XX Ambar
Modelo Especial
Ask Server for Additional Selections

