

Para la MESA

TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 11.75

CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 8.25 cup 9.50 bowl

QUESO BLANCO ▲

White queso with poblano peppers, spinach and artichokes 9.25 cup 10.50 bowl

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 11.25

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 11.00

BOTANAS PLATTER

Pollo asado tacos, chicken fajita quesadillas, chili con queso, bacon wrapped shrimp and beef, pineapple & vegetable skewers 18.99

TAMALES

Spiced seasoned pulled beef tamales topped with roasted red bell pepper, tomatillo sauce, cilantro, queso fresco and roasted chorizo corn 10.75

QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken 14.75 with Fire-Charred Skirt Steak 16.00 Vegetarian ■ 10.25

AHI TUNA TACOS* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 11.75

NACHOS

Crispy tostada shells, beans, melted cheddar 9.50 with Grilled Chicken 13.75 with Fire-Charred Skirt Steak 15.75

IMPOSSIBLE™ NACHOS ▼

Spiced black beans, vegan cheddar, Impossible meat, roasted red peppers, sautéed poblano, mushrooms, avocado slices, artichokes on crispy corn nacho chips 14.00

Ensaladas Y SOPA

ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado, cilantro lime vinaigrette 11.00 with Chicken 15.25 with Salmon 16.75

ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 15.00

ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, and queso fresco 15.75

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 14.75

SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 5.25 cup 8.75 bowl

ENCHILADAS

Served with beans and rice

CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce two 12.50 three 15.50

BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 12.50 three 15.50

ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 12.75

VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 15.00

ENCHILADAS DE VEGETALES ▼

Roasted red peppers, sautéed poblano, mushrooms, artichokes, spinach, spiced black beans, ranchera sauce, rice, avocado wedge 12.00

POSTRES

MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 8.50

SOPAPILLAS

Two warm Mexican pastries dusted with cinnamon sugar. Served with honey & butter 5.00

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 8.50

TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 8.50

ESPECIALIDADES Y COMBINACIONES

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 27.00

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 19.75

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 24.00

CAMARONES ESCONDIDOS • ▲

Grilled chicken breast stuffed with shrimp, topped with sautéed spinach and chipotle-wine sauce 21.99

NEW! GRILLED NORTH ATLANTIC SALMON*

Chimichurri sauce, cilantro rice, grilled asparagus served with side salad 19.00

TACOS AL CARBON

Three chicken or beef tacos and queso 20.99

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 & cheddar 15.75

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 17.75

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 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 ▲

Fire-charred chicken breast 22.00

STEAK

Fire-charred skirt steak 26.00

COMBINACIÓN

Grilled chicken breast and skirt steak 24.50

PORTABELLA ▼

Grilled portabella mushroom with sautéed peppers, onions, and zucchini, roasted tomato, spinach, and chimichurri served with black beans, rice, pico de gallo, guacamole, corn tortillas 17.00

CHIPOTLE POLLO ▲

Chicken fajitas with chipotle wine sauce, bacon, mushrooms & Monterey Jack 22.00

FAJITA TRES

Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with jack cheese and jalapeño 27.50

TACOS

Served with beans and rice

TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato two 10.75 three 13.75

CARNITAS

Slow-roasted pork with chipotle wine sauce two 13.00 three 16.75

CARNE

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack two 13.75 three 16.75

POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack two 12.75 three 16.00

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 two 13.75 three 16.50

SHRIMP* • ▲

Corn tortillas with sautéed shrimp, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper and queso fresco two 13.75 three 16.50

IMPOSSIBLE™ TACOS ▼

Seared Impossible meat, vegan cheddar cheese, lettuce, pico de gallo and roasted tomato salsa in corn tortillas, served with black beans two 13.00 three 18.75

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 16.75

GRILLED CHICKEN FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 15.75

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 15.75

• SIGNATURE dish

■ VEGETARIAN dish

▲ ask about GLUTEN-FREE version

Steak, eggs & seafood are available cooked to order and may be served undercooked. 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 | RUM INTO CANTINA

PINEAPPLE MOJITO SANGRIA

Don Q Cristal Rum, Ruffino 'Lumina' Pinot Grigio, Reál Pineapple, fresh mint, fresh-squeezed lime juice 13.00

PASSION FRUIT PIÑA COLADA

Mount Gay Eclipse Rum, Coco Reál, Monin Passion Fruit, fresh-squeezed lime juice, pineapple juice 12.00

WATERMELON MOJITO

Cruzan Aged Light Rum, Red Bull Red Edition, mint, fresh-squeezed lime juice 14.00

CANTINA MOJITO

Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 11.00
Pomegranate, Strawberry, Mango or Pineapple Coconut 12.00

BLOOD ORANGE SANGRIA

Beso del Sol Red Sangria, Monin Blood Orange Puree, orange juice, Fever-Tree Ginger Beer 9.00

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 12.00

PRICKLY PEAR MOJITO

RumHaven Coconut Rum, Monin Desert Pear Syrup, fresh-squeezed lime juice, mint, club soda 12.25

AÑEJO HONEY BEE

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

LA VIDA RANCH WATER

Dulce Vida Organic Blanco Tequila, fresh-squeezed lime juice, Topo Chico Mineral Water 11.50

MARGARITAS

CASA RITA

Monte Alban 100% Agave Silver Tequila, Cointreau, fresh-squeezed lemon & lime juices 10.25
Pomegranate, Strawberry, Mango, Passion Fruit or Sangria Swirl 11.25

CABO FLIP

Cabo Wabo Reposado Tequila, Grand Marnier and a lime boat of Cabo Wabo Blanco Tequila 14.25

SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, fresh lemon juice, Blueberry Reál, lemonade 15.25

MANGO PALOMA 'RITA

Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh-squeezed lemon & lime juices 10.50

HORNITOS SKINNY RITA

Hornitos Plata Tequila, fresh lime juice, Monin Agave Nectar 10.00
Your choice of Lime, Raspberry or Peach

PERFECT PATRÓN RITA

Patrón Silver Tequila, Patrón Citrónge fresh lime juice 14.00

TAJÍN WATERMELON RITA

Hornitos Plata Tequila, St. Elder Blood Orange Liqueur, triple sec, Monin Cucumber, Jalapeño & Agave Nectar, muddled watermelon, fresh-squeezed lime juice and Tajín 13.00

PINEAPPLE INFUSED RITA

Pineapple-infused Aviòn Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 13.00

SMOKE & SPICE

Bribón Blanco Tequila, Ancho Reyes Chile Liqueur, Del Maguey VIDA Mezcal, fresh-squeezed lime juice, simple syrup, Guava Reál 12.50

BLOOD ORANGE BLISS

Azuñia Organic Blanco Tequila, fresh-squeezed lime juice, Monin Blood Orange Purée & Agave Syrup 12.50

CUCUMBER CHILI 'RITA

Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, fresh-squeezed lime juice 10.50

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 10.00

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 14.75

SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 16.00

GRILLED CHICKEN FAJITAS▲

Fire-charred chicken breast 16.50

FIRE-CHARRED STEAK

Fire-charred skirt steak 17.75

COMBINACIÓN

Grilled chicken breast and skirt steak 17.25

IMPOSSIBLE™ BOWL ▼

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo, cilantro, Impossible meat 13.00

VINO

ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27
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
J. Lohr Estates 'Riverstone' Chardonnay 9 / 33
Sonoma-Cutrer 'Russian River Ranches' Chardonnay 13.5 / 51
Chateau Ste. Michelle Riesling 7.5 / 27

RED WINE

Decoy Pinot Noir 12.5 / 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
Decoy Cabernet Sauvignon 14.5 / 52
Campo Viejo Tempranillo 9.5 / 35

CERVEZAS

IMPORT BOTTLE

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

DOMESTIC BOTTLE

Bud Light
Coors Light
Michelob Ultra
Miller Lite
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 about happy hour & our full tequila list