



Cantina LAREDO[®]

modern mexican

Dips

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 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 10.75

Ensaladas Y SOPA

ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, queso fresco, honey vinaigrette 15.75

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 5.75 cup | 9.50 bowl

TAPAS

QUESADILLAS

Monterey jack, green onions and tomato Vegetarian ■ 10.75
Grilled Chicken 16.00 | Fire-Charred Certified Angus Beef® brand Skirt Steak 17.00

NACHOS

Crispy tostada shells, beans, melted cheddar 9.50 | Grilled Chicken 15.00
Fire-Charred Certified Angus Beef® brand Skirt Steak 17.00

FLAUTITAS •

Chicken flautitas with roasted poblano sauce, lettuce, tomato, jalapeño, red onion, cilantro, Monterey Jack and sour cream drizzle. 11.00

TACOS

served with beans and rice

TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato
three taco dinner 13.75 | two taco lunch 10.75

CARNE

Corn tortillas with grilled Certified Angus Beef® brand skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack
three taco dinner 16.75 | two taco lunch 13.75

POLLO ASADO

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

CAMARONE* • ▲

Corn tortillas with sautéed shrimp, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper and queso fresco
three taco dinner 16.75 | two taco lunch 13.75

ENCHILADAS

served with beans and rice

CHEESE

Cheddar cheese, white onion, chili con carne
two 12.00 | three 13.00

CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce
two 13.00 | three 16.00

BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese
two 13.00 | three 16.00

ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 13.00

VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 15.50

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 17.50

SHRIMP

Grilled 25.00 Bacon wrapped 28.99

FAJITAS FOR TWO

Grilled chicken breast & skirt steak 39.75

STEAK

Fire-charred skirt steak 21.00

COMBINACIÓN

Grilled chicken breast and skirt steak 21.00

FAJITAS TRES

Chicken, skirt steak & bacon wrapped shrimp 30.00

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 20.00

CARNE ASADA*

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

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 29.00

ENCHILADAS DE RANCHERA

Two ground sirloin and cheddar cheese enchiladas, house made ranchera sauce, queso fresco served with charred street corn and black beans 15.75

TAMALES

Two beef tamales, cheddar, chili con carne, white onion served with mexican rice and refried beans 12.75

FAJITA BOWL

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo and monterey jack topped with chipotle wine sauce, sour cream drizzle and cilantro with Chicken 14.50
with Fire-Charred Skirt Steak 16.75 with Shrimp 18.75

SALMON*

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

COMBINACIONES

CANCUN

Sirloin enchilada with chile con carne, chicken enchilada with poblano sour cream sauce, crispy beef taco, Mexican rice, refried beans 16.29

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 19.00

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 17.29

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 15.25

GRILLED STEAK FAJITA

Flour tortilla filled with Certified Angus Beef® brand skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 16.50

POSTRES

MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 8.50

TRES CHOCOLATE BROWNIE •

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

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 8.50

• 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.

COCO LOCO CONCOCTIONS

PASSION FRUIT PIÑA COLADA Mount Gay Eclipse Rum, Coco Reál Crem of Coconut, Monin Red Passion Fruit, fresh-squeezed lime juice & pineapple juice 12.00

COCO LOCO `RITA Malibu Coconut Rum, Altos 100% Blue Agave Tequila, Cointreau Orange Liqueur, simple syrup, fresh lime & lemon juices 13.00

TROPICAL BLISS Malibu Coconut Rum, Don Q Cristal Rum, Fireball Whisky, Coco Reál Cream of Coconut, orange juice topped & served with Red Bull Yellow Edition 14.00

Cantina Classics

CANTINA MOJITO Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 11.25
Pomegranate, Strawberry, Mango, Prickly Pear, Peach or Pineapple Coconut 12.25

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

PINEAPPLE MOJITO SANGRIA Don Q Cristal Rum, Ruffino 'Lumina' Pinot Grigio, Pineapple Reál, fresh mint, fresh lime juice 13.00

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

RUMMY HONEY Mount Gay Eclipse Rum, Banana Reál, Monin Honey Syrup, fresh lime juice, Fever-Tree Ginger Beer 12.00

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
Prickly Pear, Passion Fruit, Pomegranate, Peach 12.50

AGAVE ESPRESSO MARTINI Aviòn Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reál, cold brew coffee 15.00

CERVEZAS

DOMESTIC BOTTLE

Bud Light
Coors Light
Michelob Ultra
Blue Moon
Miller Lite
Voodoo Ranger Juicy Haze IPA

HARD SELTZER

White Claw Black Cherry
White Claw Mango

IMPORT BOTTLE

Corona Extra
Corona Premier
Dos XX Lager
Heineken
Modelo Negra
Pacífico
Tecate
Heineken 0.0 (non-alcoholic)

DRAFT

Dos XX Ambar | Modelo Especial

Ask Server for Additional Selections



ask about happy hour and our full tequila list

MARGARITAS

EL DIAMANTE MARGARITA Aviòn 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 29.00

CASA RITA Monte Alban 100% Agave Silver Tequila, Cointreau, fresh-squeezed lemon & lime juices 10.50
Pomegranate, Strawberry, Mango, Passion Fruit or Sangria Swirl 11.50

SANGRIA SWIRL Frozen margarita with Monte Alban 100% Agave Silver Tequila and Cointreau swirled with our Blood Orange Sangria 12.00

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

WHERE THERE'S SMOKE Casamigos Blanco Tequila, Casamigos Mezcal, Monin Agave Nectar, lime and lemon juices, orange bitters 15.00

MANGO PALOMA `RITA Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh-squeezed lemon & lime juices 12.00

HORNITOS SKINNY RITA Hornitos Plata Tequila, fresh lime juice, Monin Agave Nectar 11.00 *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 13.50

PINEAPPLE INFUSED RITA Pineapple-infused Aviòn Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 13.50

GRILLED PEACH RITA Herradura Silver Tequila, Cointreau, Peach Reál, fresh lime juice 12.00

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 11.50

VINO

ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 8.5 / 32
Freixenet Blanc de Blancs Brut 7.5 / 27
Lunetta Prosecco (187 ml) 12.25

WHITE WINE

Brancott Sauvignon Blanc 10 / 40
Ruffino 'Lumina' Pinot Grigio 10 / 40
Trinity Oaks Chardonnay 8.5 / 32
J. Lohr Estates 'Riverstone' Chardonnay 9 / 33
Sonoma-Cutrer 'Russian River Ranches' Chardonnay 13.5 / 51
Chateau Ste. Michelle Riesling 9.5 / 34

RED WINE

Decoy Pinot Noir 12.5 / 45
Catena 'Vista Flores' Malbec 10 / 37
Columbia Crest Grand Estates Merlot 9.5 / 35
One Hope Cabernet Sauvignon 8.5 / 32
Knotty Vines Cabernet Sauvignon 10 / 37
Joel Gott '815' Cabernet Sauvignon 13.5 / 51
Campo Viejo Reserva Rioja 11 / 40