

## LUNCH

Served daily until 3 p.m.

### Dips

#### TOP SHELF GUACAMOLE ● ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 14.99

#### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 8.99 cup | 10.99 bowl

#### QUESO BLANCO ▲

White queso with poblano peppers, spinach, scallions and artichokes 12.99

#### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 12.99

#### QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 12.99

## Ensaladas Y SOPA

#### ENSALADA DE CILANTRO ▲

Field greens, Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado, cilantro lime vinaigrette 12.49  
with chicken 16.99 | with salmon 18.99

#### ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 16.99

#### ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp with field greens, pineapple, jicama, strawberries, avocado, candied walnuts, and queso fresco 17.99

#### SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 6.49 cup | 10.29 bowl

## TAPAS

#### TAMALES

Spiced seasoned pulled beef tamales topped with roasted red bell pepper, tomatillo sauce, cilantro, queso fresco and roasted chorizo corn 12.99

#### QUESADILLAS

Monterey jack, green onions and tomato Vegetarian ■ 13.49

Grilled chicken 16.99 | Fire-charred skirt steak 17.99

#### NACHOS

Crispy tostada shells, beans, melted cheddar 11.99

Grilled chicken 16.99 | Fire-charred skirt steak 17.99

#### AHI TUNA TACOS\* ● ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 17.49

#### CEVICHE\* ▲

Lime marinated fish and shrimp, cilantro, green olives, avocado, and a touch of Cholula\* 15.99

#### BOTANAS

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 19.49

## 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 17.99

#### GRILLED STEAK FAJITA

Flour tortilla filled with skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 19.99

#### 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 17.99

## DAILY FEATURES

#### MONDAY POLANCO BURRITO

Flour tortilla stuffed with fajita chicken, black beans, rice, lettuce, tomato, Monterey jack, topped with tomatillo sauce 12.99

#### TUESDAY GROUPEL TACOS

Two corn tortillas with fresh fried Grouper fillets, lettuce, tomato, and queso fresco 15.99

#### WEDNESDAY HONGO Y GREEN CHILI QUESADILLA

Seared mushrooms, poblano peppers, jack cheese in a crispy quesadilla with lettuce salad with pico de gallo and queso fresco 12.99

#### THURSDAY ENSALADA DE POLLO

Shredded chicken breast, shredded iceberg lettuce, grilled corn, black beans and roasted peppers, with cilantro-lime ranch dressing 14.49

#### FRIDAY "STACKED" POLLO TINGA ENCHILADAS

Poblano pulled chicken, chorizo, avocado, roasted bell pepper and sour cream sauce layered with corn tortillas. Topped with tomatillo salsa and a sunny side up egg. Served with black beans and rice 13.99

## ESPECIALIDADES

#### CRISPY CARNITAS BOWL

Pork carnitas, cilantro lime rice, black beans, corn, jalapeño, pico de gallo and Monterey jack. With chipotle wine sauce and cilantro 11.99

#### ASADA Y ENCHILADA\* ●

Grilled skirt steak with house marinated onions with chimichurri sauce. With a Veracruz enchilada, black beans and cilantro lime rice 19.99

#### POLLO CHIPOTLE

Grilled chicken breast with chipotle wine sauce and Monterey jack. Charred corn and black beans 15.99

#### SALMON

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 18.99

#### FAJITAS

Grilled chicken ▲ 17.99 | Fire-charred steak 19.99 | Combinación 18.99

## ENCHILADAS

served with beans and rice

#### CHICKEN

Pulled chicken enchiladas, Monterey jack, with sour cream poblano sauce two 14.79 | three 17.49

#### BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 14.99 | three 17.49

#### ESPINACA ■

Two enchiladas with sautéed spinach, Monterey jack and mushrooms, with sour cream poblano sauce two 14.49 | three 16.99

#### VERACRUZ

Two pulled chicken, spinach and Monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco two 16.49 | three 19.99

## TACOS

served with beans and rice

#### BIRRIA

Slow cooked brisket mixed with spices in corn tortillas with cheese, cilantro, white onion. Served with rice and beans 18.99

#### STEAK FAJITA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream drizzle and queso fresco 15.99

#### POLLO FAJITA

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano drizzle and queso fresco 14.49

#### BARBACOA TACOS ▲

Two corn tortillas with slow-roasted, pulled beef, cilantro, charred corn, marinated red onion, roasted tomatillo sauce and Monterey jack 13.99

#### 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 14.99

#### TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato 13.99

## CÓCTEL CELEBRACIÓN

**THE GRAND SANGRIA** Grand Marnier, One Hope Cabernet Sauvignon, Monin Desert Pear & Red Passion fruit syrups, fresh lime juice 13.00

**ESPOLÓN SPICED FASHIONED** Espolón Reposado Tequila, Ancho Reyes Chile Liqueur, Grand Marnier, Fee Brothers Aztec Chocolate Bitters 13.00

**HERRADURA CRANBERRY 'RITA** Herradura Reposado Tequila, Monin Honey Syrup, fresh lime juice, cranberry juice 14.00

## Cantina Classics

**CANTINA MOJITO** Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 11.00 *Pomegranate, Strawberry, Mango, Prickly Pear, Peach 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

**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, Espolón 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

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

**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** Avión 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

## MARGARITAS

**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 29.00

**CASA RITA** Monte Alban 100% Agave Silver Tequila, Cointreau, fresh-squeezed lemon & lime juices 11.00  
*Pomegranate, Strawberry, Mango, Passion Fruit or Sangria Swirl* 12.00

**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 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 Avión Reposado Tequila & Domaine de Canton Ginger, fresh lemon juice 13.00

**GRILLED PEACH RITA** Herradura Silver Tequila, Cointreau, Peach Reál, fresh lime juice 14.00

**BLOOD ORANGE BLISS** Aзуñia 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

## VINO

### ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27  
Freixenet Blanc de Blancs Brut 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  
One Hope Cabernet Sauvignon 8 / 29  
Knotty Vines Cabernet Sauvignon 10 / 37  
Joel Gott '815' Cabernet Sauvignon 13.5 / 51  
Campo Viejo Reserva Rioja 11 / 40



ask about happy hour and our full tequila