



Cantina LAREDO.

modern mexican

Aperitivos, SOPAS y ENSALADAS

TOP SHELF GUACAMOLE ▲ ■

#1 Haas avocados, jalapeño, tomato, red onion, cilantro and lime juice 13.80

CHILI CON QUESO ▲

With chopped tomato Bowl 11.21 | Cup 9.48

QUESO LAREDO ▲

Queso with seasoned ground sirloin and pico de gallo 13.22

QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 12.65

QUESADILLAS

Monterey jack, green onions and tomato

Vegetarian ■ 12.65 | Grilled Chicken 18.40 | Steak 21.85

SOPA DE TORTILLA ▲

Bowl 11.50 | Cup 7.47

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 18.11

ENSALADA DE CILANTRO Y POLLO ▲

Fajita chicken with mesclun salad mix, cilantro lime vinaigrette with black beans, roasted red bell pepper, monterey jack, avocado and Veracruz vegetables 18.11

Platillos MEXICANOS

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 tortillas

Chicken ▲ 26.45 | Steak 31.62 | Combination 29.32

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 29.90

ASADA Y ENCHILADA*

Grilled skirt steak with house marinated onions on a bed of chimichurri sauce. With a veracruz enchilada, black beans and cilantro lime rice 36.68

SALMON ▲

Grilled salmon, chimichurri sauce. With seasonal vegetables and cilantro lime rice 29.40

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. Served with Mexican rice and refried beans 18.97

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. Served with Mexican rice and refried beans 21.85

ENCHILADAS DE ESPINACA ■

Two sautéed spinach, Monterey Jack and mushroom enchiladas topped with sour cream poblano sauce. With black beans and cilantro lime rice 15.52

ENCHILADA VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco. With black beans and Mexican rice 17.82

ENCHILADAS *served with Mexican rice and refried beans*

Cheese and onion three 15.52 | two 14.37

Beef or Chicken three 18.40 | two 15.52

TACOS TRADICIONAL

Three crispy tacos filled with a choice of seasoned ground sirloin or shredded chicken, lettuce, cheddar and tomato. Served with Mexican rice and refried beans 16.10

TACOS DE FAJITA

Certified Angus Beef™ skirt steak in three corn tortillas with avocado, pico de gallo, chopped cilantro, monterey jack and sour cream drizzle. Served with Mexican rice and refried beans 21.27

TACOS DE POLLO ▲

Fajita chicken in three corn tortillas with avocado, pico de gallo, chopped cilantro, monterey jack and poblano drizzle. Served with Mexican rice and refried beans 18.40

TACOS AL CARBON

Three flour tortillas brushed with cascabel sauce and filled with fajita chicken or skirt steak, guacamole, pico de gallo, sour cream and chili con queso for dipping. Served with Mexican rice and refried beans 29.90

POSTRES

MEXICAN APPLE PIE

Sizzled in Mexican Brandy Butter and topped with cinnamon ice cream 9.77

CINNAMON ICE CREAM 3.78

TRES CHOCOLATE BROWNIE

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 9.77

VANILLA ICE CREAM 3.78

BEBIDAS

ICED TEA

SOFT DRINKS

COFFEE

■ VEGETARIAN 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. Please direct any food allergy concerns to the manager prior to placing your order.



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MARGARITAS

CASA RITA

Featuring Casa Herradura's Pepe Lopez Silver Tequila, Cointreau and fresh-squeezed lemon and lime juices 12.65

CABO FLIP

Cabo Wabo Reposado Tequila, Grand Marnier and a lime boat of Cabo Wabo Blanco Tequila 16.96

ESPOLÓN SKINNY RITA

Espolón Blanco Tequila, fresh lime juice, Monin Agave Nectar 12.65 *Your choice of lime, raspberry or peach*

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 33.35

PERFECT PATRÓN RITA

Patrón Silver Tequila, Patrón Citrónge, fresh lime juice 16.67

TANTEO RITA

Tanteo Jalapeño Tequila and Cointreau Orange Liqueur 14.95

SUNSHINE MARGARITA

1800 Silver Tequila, Grand Marnier, fresh orange juice, lime juice, lemon juice and Monin agave nectar 16.67

JALAPEÑO ELDERFLOWER RITA

1800 Silver Tequila, fresh lime juice, St. Germain Elderflower Liqueur and Monin agave syrup 16.96

CUCUMBER CHILI 'RITA

Hornitos Silver Tequila, Cointreau, Monin Cucumber, Jalapeño, Agave, fresh-squeezed lime juice 12.65

WHERE THERE'S SMOKE

Casamigos Blanco Tequila, Casamigos Mezcal, Monin Agave Nectar, lime and lemon juices, orange bitters 17.25

MANGO PALOMA RITA

Camarena Silver Tequila, Monin Mango Syrup, ruby red grapefruit juice, fresh squeezed lemon and lime juices 13.22

TAJIN WATERMELON RITA

Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, jalapeno, agave nectar, muddled watermelon, fresh lime juice, and Tajin 15.52

ROSARITA

Casa Dragones Blanco, Cointreau, lime juice, rose syrup, and chipotle pepper 18.11

Cantina Classics

CANTINA MOJITO

Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 14.37

PINEAPPLE MOJITO SANGRIA

Don Q Cristal Rum, Ruffino 'Lumina' Pinot Grigio, Reál Pineapple, fresh mint, fresh-squeezed lime juice 15.52

PEACH VOJITO

Deep Eddy Peach Vodka with fresh mint, soda and fresh lime 15.52

LA MULA ROJA

1800 Silver Tequila with strawberries, ginger beer, agave nectar and lime juice 15.52

AGAVE ESPRESSO MARTINI

Avión Reposado Tequila, Caffè Borghetti Espresso Liqueur, Cream of Hazelnut Reál, cold brew coffee 17.82

ANJEO HONEY BEE

Cabo Wabo Anejo Tequila, Grand Marnier, Monin Honey Syrup, fresh lemon juice, Fee Brothers Cardamom Bitters 18.40

VINO

BLUSH

Sutter Home White Zinfandel 8.55 / 30.75

RED WINE

Trinity Oaks Merlot 10.80 / 39.85

Santa Rita Reserva Cabernet Sauvignon 8.55 / 30.75

Decoy Pinot Noir 15.35 / 58.05

WHITE WINE

Sycamore Lane Chardonnay 10.80 / 39.85

Sonoma-Cutrer Chardonnay 15.35 / 58.05

Seaglass Riesling 11.40 / 43.15

Bottega Vinaia Pinot Grigio 14.25 / 53.50

El Portillo Sauvignon Blanc 11.40 / 43.15

CERVEZAS

Corona Extra

Corona Premier

Modelo Especial

Modelo Negra

Dos XX

Pacifico

Estrella Jalisco

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Deep Ellum Dallas Blonde

Deep Ellum IPA

Shiner Bock