

CANTINA

BAJA-STYLE MEXICAN



CANTINA DE MAD MEX

COMIDA • FOOD

ENTRADAS STARTERS & SIDES

CORN CHIPS & SALSA FRESCA \$6
House-made corn tortilla chips w fresh tomato salsa

CHIPS & GUACAMOLE \$8
House-made guacamole & corn tortilla chips

YUCA FRIES \$6
South American cassava chips served w chipotle crema & queso cheese

GRILLED MEXICAN CORN \$6.5
Grilled corn, chipotle crema, queso cheese, tajin & fresh lime

JALAPEÑO RELLENOS (POPPERS) \$6
Fried jalapeño chillies w cream cheese & BBQ chipotle crema

EMPANADAS \$6
Traditional South American pastries w chorizo, tomato, onion & BBQ chipotle crema

QUESADILLAS

• CHIPOTLE CHICKEN ·
• BARBACOA BEEF ·
• CARNITAS PORK ·
• CARNE ASADA STEAK ·
• GRILLED VEGGIES ·

QUESADILLA \$14
Toasted w choice of meat, cheese, grilled onions, capsicum, topped w guacamole, sour cream w choice of salsa

BURRITOS

• CHIPOTLE CHICKEN ·
• BARBACOA BEEF ·
• CARNITAS PORK ·
• CARNE ASADA STEAK ·
• GRILLED VEGGIES ·

CLASSIC BURRITO \$13
Choice of meat w black beans, brown rice, pico de gallo, cheese, lettuce, & sour cream w choice of salsa

ENCHILADA BURRITO \$15
Our classic burrito w choice of meat, enchilada sauce, toasted w melted cheese, sour cream, and fresh guacamole lime

CHICO BURRITO \$9
Our classic burrito made for smaller appetites

Salads & Bowls

• CHIPOTLE CHICKEN ·
• BARBACOA BEEF ·
• CARNITAS PORK ·
• CARNE ASADA STEAK ·
• GRILLED VEGGIES ·

NAKED BURRITO \$15
Choice of meat w black beans, brown rice, pico de gallo, cheese, lettuce, sour cream & guacamole w choice of salsa

ENSALADA FRESCA \$13
Fresh mixed leaf lettuce w choice of meat, pico de gallo, corn salsa, cheese, guacamole w chipotle & lime vinaigrette

NACHOS

• CHIPOTLE CHICKEN ·
• BARBACOA BEEF ·
• CARNITAS PORK ·
• CARNE ASADA STEAK ·
• GRILLED VEGGIES ·

NACHOS CANTINA \$16
House-made tortilla chips w choice of meat, melted cheese, black beans, pico de gallo, jalapeños & fresh guacamole w choice of salsa

TACOS

6" TORTILLAS
SOFT CORN, FLOUR OR CRISPY

GRILLED CHIPOTLE CHICKEN
Marinated in chipotle adobo, freshly grilled w pico de gallo, lettuce, cheese, sour cream, w choice of salsas: mild, medium or hot
1 Taco \$5 / 3 Tacos \$13

BARBACOA - BEEF
12 hours slow cooked w chipotle, garlic, cumin & tomatillo, w pico de gallo, lettuce, cheese, sour cream, w choice of salsas: mild, medium or hot
1 Taco \$5 / 3 Tacos \$13

CARNITAS - PORK
Slow cooked pulled pork w cumin, garlic & rosemary, w pico de gallo, lettuce, cheese, sour cream, w choice of salsas: mild, medium or hot
1 Taco \$5 / 3 Tacos \$13

CARNE ASADA - STEAK
Marinated in ancho, oregano, cumin & garlic, freshly grilled medium w pico de gallo, lettuce, cheese, sour cream, w choice of salsas: mild, medium or hot
1 Taco \$5 / 3 Tacos \$13

BAJA FISH TACOS
Beer battered flathead fillets w shredded cabbage, pico de gallo, avocado, chipotle crema & fresh lime
1 Taco \$6 / 3 Tacos \$15

PARA NIÑOS KIDS

NACHITOS \$6
Tortilla chips w melted cheese, sour cream & guacamole
Add your choice of filling +\$1

MINI MELT \$8
Small toasted tortilla filled w your choice of meat, cheese, corn & pineapple salsa

SPICE IT UP! SALSAS

MEXICAN TOMATILLO MILD
Fresh & tangy, blended w garlic & onion

ROASTED TOMATO MEDIUM
Rich & mellow w chipotle, ancho, jalapeño, garlic, lime & fresh coriander

PICANTE HABANERO SPICY
Yucatan style habanero salsa w chile de arbol, onion & lime

IN-HOUSE Guacamole MADE FRESH

ADD EXTRA
FRESH GUACAMOLE \$2

Something Sweet

CHURROS \$5
Mexican style donuts rolled in cinnamon sugar
Add dark chocolate dipping sauce +\$2

BEBIDAS • DRINKS

MARGARITAS

THE MARGO
Espolón Blanco, Cointreau, fresh lime w salted rimmed glass
Glass \$9 | Pitcher \$32

THE DON JUAN
Don Julio Blanco, Cointreau, fresh lime w salted rimmed glass
Glass \$12 | Pitcher \$36

EL SANTO \$14
Don Julio Reposado, Cointreau, fresh lime w chilli and lime salted rimmed glass

Agua Frescas

REFRESHING MEXICAN-STYLE, FRESH HOUSE-MADE JUICES

AGUA DE PIÑA \$5
Pineapple & Mint
Freshly juiced pineapple and mint leaves

AGUA DE SANDIA \$5
Watermelon & Mint
Freshly juiced watermelon and mint leaves

Tequila or Malibu shot + \$7

Tequila

ESPOLÓN BLANCO \$8
ESPOLÓN REPOSADO \$9
DON JULIO BLANCO \$11
DON JULIO REPOSADO \$12
SAUZA 'TRES GENERACIONES' AÑEJO \$13

Refrescos DRINKS

JARRITOS MEXICAN SODA \$5
Piña, Mandarin, Grapefruit, Lime, Cola, Guava, Mango, Watermelon

SOFT DRINKS \$4
Pepsi, Pepsi Max, Solo, Lemonade, Sunkist

WHOLE COCONUT \$6
Coconut water served fresh in shell

REAL ICED TEA CO. \$4.50
Peach, Lemon, Mango, Green Tea

SPARKLING WATER \$4
STILL WATER \$3

COCTELES SIGNATURE COCKTAILS

CUBA LIBRE \$8
Havana club 3-year aged rum and cola

MOJITO CLASSICO \$10
Freshly muddled limes & mint w Havana club 3-year aged rum

COCONUT MOJITO \$14
Freshly muddled lime, mint & fresh coconut water, shaken and served in a fresh coconut

Vino

SAUVIGNON BLANC
Glass \$8 | Bottle \$32

SHIRAZ
Glass \$9 | Bottle \$36

Beer

CORONA \$7
DOS XX LAGER \$8
PACIFICO \$8
NEGRA MODELO \$9
150 LASHES PALE ALE \$8
FIVE SEEDS CIDER \$7

SANGRIA

RED SANGRIA
Red wine w Cointreau, lemonade & fresh fruit served over ice
Glass \$8 | Carafe \$30

WHITE SANGRIA
Citrus blend white wine w cointreau, lemonade & fresh fruit served over ice
Glass \$8 | Carafe \$30

*¡Arriba,
abajo,
al centro y
pá dentro!*

PLEASE ORDER &
PAY AT THE COUNTER