



Antojitos

Table Side Guacamole	\$7.95
Avacados seasoned to perfection with tomato, cilantro, onion & a splash of lime.	
Camarones Rellenos	\$10.95
Shrimp Stuffed with cheese, hand rolled in bacon and served with honey mustard sauce.	
Flautas	\$8.95
Two tortillas rolled & stuffed with chicken. Deep fried to perfection with guacamole & sour cream.	
Coctel de Camarones	\$11.95
Jumbo shrimp with spicy tomato salsa, avocado & fresh lemon.	
Nachos Fiesta	\$8.50
Tortilla chips with cheese, diced tomatoes, black olives, guacamole, sour cream, beans & sliced jalapenos. Add chicken or beef \$1.50 Add carne asada \$3.00	
Taquitos Rancheros	\$8.00
Six beef taquitos cut in half, served with guacamole, sour cream & salsa.	
Cantina Sampler for Two	\$15.95
Camarones rellenos, choriqueso, quesadillas, flautas, sope, taquitos, guacamole & sour cream.	
Sopes	\$8.25
Little masa patties topped with beans, lettuce, choice of shredded chicken or beef, guacamole & sour cream.	
Quesadillas	\$7.50
Flour tortilla stuffed with cheese, grilled & served with guacamole, sour cream & pico de gallo. Add chicken or beef \$1.50 Add shrimp \$4.00 Add carne asada \$3.00	
Refills on Chips & Salsa or Bean Dip	\$1.00

Ensaladas

 Fajita Tostada	\$10.25
Special Senior Pricing (For guests 55 or older only).....\$8.50	
Grilled steak or chicken over a bed of lettuce on a crispy tortilla, topped with black beans, guacamole & sour cream. Add shrimp \$4.00	
Ceviche Estilo Acapulco	\$11.95
Citrus marinated shrimp, scallop & white fish with tomato, cilantro, avocado & lime.	
 Taco Salad	\$10.95
Special Senior Pricing (For guests 55 or older only).....\$7.50	
Choice of ground beef or shredded chicken in a tortilla shell with lettuce, refried beans, olives, tomatoes & cheese.	
Grilled Chicken Salad	\$10.95
Grilled chicken marinated in achiote, served on mixed lettuce with roasted pumpkin seeds and sprinkled with queso fresco & tomatoes. Served with pumpkin seed dressing.	
Mexican Tostadas	\$10.25
Two flat corn tortillas with refried beans, shredded beef or chicken, lettuce, diced tomatoes, guacamole, sour cream & queso fresco. Add carne asada \$3.00	

Sopas

Albondigas	\$4.25
Hearty Mexican meatball with vegetables.	
Sopa de Tortilla	\$4.25
The Cantina's Mexican's Tortilla Soup, with chicken & avocado.	
Sopa del Dia	\$4.25
Ask your server about our soup of the day.	

 Denotes Special Senior Pricing. Available on select items only. Ask your server for details.

18% Gratuity on parties of six or more.

Enchiladas & Seafood

Served with Mexican rice & refried beans.

Enchiladas Suizas	\$ 10.95
Two corn tortillas rolled and stuffed with grilled chicken & pico de gallo. Served with tomatillo sauce & sour cream.	
Seafood Enchiladas	\$ 13.95
Two corn tortillas rolled with shrimp, scallops, fish & crab. Covered in our special tomatillo sauce, corn & avocado slices.	
Fish Tacos	\$ 10.00
Grilled white fish in flour tortillas with sliced cabbage, pico de gallo & Mexican cream sauce.	
Substitute shrimp \$2.00.	
Camarones al Ajillo	\$ 15.95
Garlic shrimp sauteed our special way.	
Pescado Relleno	\$ 15.95
Orange roughly sauteed in lemon butter, stuffed with shrimp, scallops, crab, roasted poblano sauce & cheese.	
Enchiladas de la Casa	\$ 10.50
Three corn tortillas rolled and stuffed with beef, chicken or cheese. Topped with red chile sauce & cheese.	
Pescado al Patron	\$ 15.95
Grilled red snapper sauteed in a light sauce with anaheim peppers, mushrooms & olives.	
Camarones a la Diabla	\$ 15.95
Shrimp sauteed in our special red-hot chile sauce.	
Pescado Huitlacoche	\$ 15.95
Sauteed red snapper with creamy poblano pepper sauce and topped with sweet corn mushrooms.	
Salmon Asado	\$ 15.95
Grilled salmon in a creamy California pepper sauce.	
Enchilada de Espinacas	\$ 12.95
Enchiladas stuffed with spinach, mushrooms and cheese, served with a tomato & chile serrano sauce.	

Especialidades

Served with Mexican rice, refried beans & tortillas.

Pollo Relleno	\$ 13.95
Chicken breast stuffed with spinach, cheese and served with a poblano pepper sauce.	
Pollo Borracho	\$ 12.95
Grilled chicken breast, sauteed with rosemary garlic sauce and topped with cactus & cheese.	
Carne Asada	\$ 15.95
Grilled Mexican style New York steak marinated in herbs & spices. Topped with onion, peppers & cheese.	
Steak Ranchera	\$ 13.95
Strips of steak sauteed with bell peppers and onions along with our ranchera sauce.	
Pollo en Pipian	\$ 12.95
Grilled chicken breast, sauteed with creamy pimiento and pumpkin seed sauce.	
Carnitas	\$ 14.95
Pork slow roasted in beer, shredded & served with pico de gallo & guacamole.	
Seafood Chile Relleno	\$ 14.95
Roasted poblano pepper stuffed with monterey jack cheese, covered with shrimp, scallops, orange roughly, crab meat and our delicious creamy sauce.	
Sizzling Fajitas Platillo	\$ 13.95
Choice of chicken or beef, served with guacamole, sour cream & pico de gallo.	
Add Shrimp \$4.00	
Tuscany Flaming Fajitas	\$ 16.95
Chicken, steak & shrimp with guacamole, served with sour cream & pico de gallo, flamed tableside with tequila.	
Chile Verde	\$ 12.95
Diced pork simmered in green chile sauce.	
Steak Con Camarones	\$ 16.95
New York sirloin steak served with garlic shrimp.	

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Specials

Special of the Day \$13.95

Includes a side of rice, whole beans and salad or soup of the day. Menudo on Sunday.

<p>Monday - Milanesa Con Papas Breaded chicken breast topped with chipotle sauce and cheese, served with potato wedges.</p> <p>Tuesday - Mixed Grilled Seafood Blackened tilapia, salmon and two shrimp stuffed with cheese, wrapped in bacon with creamy poblano sauce.</p> <p>Wednesday - Steak Picado NY Steak cut in chunks, cooked with peppers, onions & tomato.</p> <p>Thursday - Barbacoa Slow cooked pot roast in Mexican spices, sliced avocado, onions & cilantro.</p> <p>Friday - Combinacion Mar y Tierra Grilled red snapper filet served with grilled sirloin steak.</p> <p>Saturday - Pollo Pibil Chicken breast cooked in garlic, citrus juices and achote sauce, served in a corn husk with caramelized onions.</p> <p>Sunday - Pescado Veracruz Orange roughly simmered in tomato, onions, peppers, garlic and white wine.</p>
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Burritos

Burritos served with Mexican rice & refried beans.

Came Asada Burrito	\$10.95
Chunks of grilled steak served on a flour tortilla with guacamole, pico de gallo, beans, lettuce, cheese & ranchera sauce.	
Burro Grande	\$10.95
Made with large tortilla shells and your choice of bean, shredded beef or chicken; topped with green sauce & melted cheese.	
Chimichanga	\$10.95
Special Senior Pricing (For guests 55 or older only).....\$8.50	
Deep fried jumbo burrito stuffed with beef or chicken. Topped with ranchera sauce, guacamole & sour cream.	
Burrito Suizo	\$11.95
Chunks of grilled chicken or steak served on a flour tortilla, with guacamole, pico de gallo, beans, lettuce, cheese and topped with tomatillo sauce.	
Chile Verde Burrito	\$11.95
Large flour tortilla stuffed with chunks of pork & cooked in green sauce, and topped with tomatillo sauce & cheese.	
Seafood Burrito	\$13.95
Large flour tortilla stuffed with rice, shrimp, scallops, fish & crab; topped with creamy tomatillo sauce, diced tomatoes, cheese & sour cream.	

Combination Dinners

All dinners served with Mexican rice & refried beans.

<p>Choose 1 Item \$7.95</p> <p>Sope Chile Relleno Enchilada (Cheese, Beef or Chicken)</p>	<p>Choose 2 Items \$9.95</p> <p>Tamale Quesadilla Tacos de Carnitas (Add guacamole or pico de gallo \$1.50)</p>	<p>Choose 3 Items \$10.95</p> <p>Burrito Tacos (Beef or Chicken) Came Asada Soft Tacos (Add guacamole or pico de gallo \$1.50)</p>
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Side Orders

One Burrito (Beef or Chicken) \$4.95	One Bean Burrito \$3.95	Taco Carnitas \$4.25
Came Asada Taco \$4.25	Pico de Gallo \$.95	Flour or Corn Tortillas \$.95
One Taco (Beef or Chicken) \$3.25	Mexican Refried Beans \$2.25	Sour Cream \$.95
One Tamale \$4.25	Jalapenos \$.75	Guacamole \$3.95

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Specialty Drinks

House Margarita \$5.95

House Tequila, Triple sec and our special Margarita Mix Frozen or on the Rocks. Pitcher: \$19.00

House Refreshing Flavor Margarita \$6.95

Fruit Flavors, Strawberry, Mango, Peach, Melon, Raspberry, Guava, Prickly Pear. Pitcher: \$21.00

Cadillac Margarita \$7.95

Made with 1800 Reposado Tequila, Triple sec, Sweet & Sour mix and a Splash of Grand Marnier. Hand Shaken and served on the rocks with a salted rim.

Available flavored: Pink Cadillac, Blue Cadillac, Purple Cadillac \$8.25

El Jefe Margarita \$8.25

Patron Silver, Cointreau French Orange Liqueur, Sweet & Sour Mix and lemon juice served on the rocks with a salted rim.

Cantina Rita \$7.95

Cazadorez Reposado Tequila, Triple sec, Sweet & Sour Mix and a splash of Orange Juice served on the rocks with a salted rim.

Cantina Platinum Margarita \$8.25

Our most delicious Margarita made with Patron Silver Tequila, Cointreau French Orange Liqueur, Lime Juice, Sweet & Sour mix and Blue Curacao. Hand shaken and served in a salted Martini Glass.

Rosarita Margarita \$7.50

Sauza Conmemorativo Tequila, Triple sec, Sweet & Sour mix and a splash of Cranberry juice served on the rocks with a salted rim.

Horni Margarita \$7.50

No kidding! Made with Hornitos Reposado Tequila, Triple sec, Sweet & Sour mix, hand shaken and served on the rocks with a salted rim.

Cantina Cocktails

\$6.95

Apple Martini

Ketel One Vodka, Apple Pucker and a splash of sour. Shaken and served up or on the rocks.

Mojito

Bacardi Light Rum, Triple sec and a simple syrup in muddled Mint Leaves and a lime with a splash of soda.

The Cantina Sangria

Red wine, Peach liqueur, Fresh Mango & Peach, Orange Juice, Pineapple Juice, Sweet and Sour mix & a splash of Sprite.

Cosmopolitan

Ketel One Vodka, Cointreau French Orange, Sweet & Sour mix & a splash of Cranberry juice served up in a Martini glass.

Cantina de Mary

Ketel One Vodka mixed with our homemade Bloody Mary Mix.

Non Alcoholic Beverages

Soft Drinks	\$2.25
Coffee or Tea	\$1.95
Cranberry or Orange Juice	\$3.25
Lemonade	\$3.25

Beer

Domestic	\$3.00
Bud, Bud Light, Coors Light, Miller, Miller Lite & MGD	
Import	\$4.00
Corona, Corona Light, Pacifico, Tecate, XX Amber & Heineken	

Desserts

Sopapillas	\$4.95
Deep fried sweet dough, drizzled with honey cinnamon & whipped cream.	
Add ice cream \$1.75	
Apple Chimichanga	\$4.95
A mini burrito, deep fried, stuffed with apple filling, coconut & pasas. Served with vanilla ice cream.	
Flan or Choco Flan	\$4.95
Egg custard flan served Mexican style. Choco Flan is a chocolate cake base topped with flan.	
Melado Frito	\$4.95
Our special fried vanilla ice cream.	

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