



BOTANAS

SOL Y LUNA SAMPLER \$10.50

Guacamole topped with pico de gallo, served with plantains, vinegar potato and sweet potato chips. Add chapulines (grasshoppers) (3.25)

QUESO FLAMEADO WITH CHORIZO \$9.95

Melted chihuahua cheese and chorizo, served with flour and corn tortillas.

QUESO DIP WITH CHORIZO AND CHIPS \$9.95

Cheese dip with chorizo, served with tortilla chips.

CORN & QUESO OAXACA EMPANADAS \$9.00

Annatto empanadas filled with corn and Oaxacan cheese.

AHI TUNA TOSTADA MKT PRICE

Indulge in perfectly seared Ahi tuna on a crispy tostada, topped with a fiery salsa macha, refreshing avocado, and a sprinkle of cilantro.

ENSALADAS

CANTINA HOUSE SALAD \$8.00

Romaine lettuce tossed in olive oil and fresh lime juice with cherry tomatoes, cucumber, corn, avocado, red onion & queso fresco served with your choice of beer marinated flank steak (17), fresh grilled salmon (17), or cilantro marinated grilled chicken (16).



SOPAS

CHIPOTLE CHICKEN TORTILLA \$12.75

A chipotle, pasilla and ancho chile broth served with hand shredded chicken and topped with fresh avocado and crema fresca, queso fresco, cilantro and fried tortilla strips.



BEBIDAS

PEACH TEA \$2.50
Unsweet

PEPSI PRODUCTS \$2.50
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Sun Fresh Lemonade.

MEXICAN COFFEE \$3
Brewed with fresh cinnamon and vanilla flavor.





TAPAS

From the Land

SABANA MEXICANA MKT PRICE

Thin-sliced style beef tenderloin medallions, topped with melted chihuahua cheese and sundried chipotle chile tomato chutney, served with refried beans and chips.

PUNTAS DE PUERCO \$18

Oven roasted chipotle dry rubbed pork tenderloin medallions topped with agave syrup, served with chihuahua cheese grits.

FRIED DUCK EMPANADAS \$18.50

Fried & served with chimichurri sauce & queso fresco.

SHREDDED BEEF FLAUTAS \$16

Served with pinto bean cream & chipotle-tomatillo sauce, topped with crema mexicana and queso fresco.

CHICKEN CHILAQUILES \$16.50

Tortilla chips topped with hand shredded chicken, tomatillo sauce, cilantro, chihuahua cheese, crema mexicana and avocado.

CHILE EN NOGADA \$17.50

A central Mexican culinary masterpiece. Roasted poblano pepper stuffed with ground beef, dried tropical fruit topped with pomegranates & a goat cheese, yogurt & garlic pecan sauce.

CILANTRO MINT CHICKEN SKEWERS \$16.50

Served on a bed of grilled veggies with peach chutney & queso fresco.

TAPAS

From the sea



TOMATILLO LOBSTER MKT PRICE SOFT TACO

Flour tortilla wrapped with lobster tail, Chihuahua cheese & poblano peppers. Served on a bed of cream sauce with roasted corn & bell peppers. Topped with sweet potato chips.

SHRIMP DIABLA \$19.95

Tequila and chipotle flambé jumbo shrimp, served on a bed of garlic mashed sweet potatoes and fried flour tortilla strips.

SHRIMP AL AJILLO \$19

Juicy shrimp swimming in garlic infused olive oil, with spicy hints of chile de árbol. Served with slices of toasted Bolillo bread.

IRON SKILLET MUSSELS \$19

New zealand mussels cooked in a chipotle garlic & chardonnay broth with a hint of fresh lime juice, served with slices of toasted Bolillo bread.

CRABMEAT ENCHILADAS \$19.95

Wild caught lump crabmeat, smothered with chile guajillo & tomatillo sauces, pinto bean cream & topped with shredded slaw.

RED SNAPPER MKT PRICE AL MOJO DE AJO

Sautéed red snapper filets with jumbo shrimp in a reduction of chile de árbol, garlic, yellow onion & chardonnay, served with slices of toasted bolillo bread, and mashed sweet potatoes.

GRILLED SALMON \$18

Fresh salmon on a bed of garlic mashed potatoes, topped with poblano peppers, yellow corn, and queso fresco.

