

APPETIZERS

Made to Order Guacamole & Chips • Fresh avocado, tomatoes, onion, garlic, cilantro, salt & lime juice
half avocado \$5.25 // one avocado \$9.95 // two avocados \$17.95

Chips & Salsa • Our famous chips served with house salsa \$1.50

Ancho Chile Dry Rubbed Wings • Drizzled with house hot honey, side of avocado ranch, carrot & celery sticks
half pound \$9 // pound \$16

Julio's Sampler • Queso, guacamole, elote corn dip, house cooked chips \$13.95

Elote Corn Dip • Warm Mexican street corn, cotija cheese, crema, lime & Julio's house spice mix with
house cooked chips | small \$7.95 // to share \$12.95

Queso y Chorizo • Hot Mexican cheese dip with spicy Mexican sausage, roasted & diced fresh jalapeños,
served with house chips (flour tortillas available upon request) | small \$8.95 // to share \$13.95

Queso without chorizo | small \$7.95 // to share \$12.95

Mini Chicken Chimis • Braised chicken and cheese wrapped mini flour tortillas,
lightly fried, served with sweet chipotle aioli | two \$7.95 // four \$12.95

Coconut Shrimp • Six crispy coconut shrimp with cilantro-jalapeño sauce and pineapple chile salsa \$12.95

SALADS

dressings | honey-dijon vinaigrette // cilantro lime // ranch // sweet sesame soy

Nuevo Burrito Bowl • Grilled marinated chicken breast or shrimp, mixed greens, house rice, sliced avocado,
sliced cucumber, pineapple salsa, sweet sesame soy dressing \$16.95

Gabe's Shrimp Lettuce Wraps • Grilled seasoned shrimp with tomato, avocado & cucumber relish, fresh lime,
romaine lettuce leaves \$16.95

Taco Salad • Guacamole, cheddar, lettuce, tomato, sour cream & choice of beans in a fried tortilla shell \$15.95
choice of: braised chicken, grilled chicken, house pork or ground beef ^{GF} without the shell \$14.95

Southwest Salad • Mixed greens, corn, sliced avocado, red onion, tomato, black beans, Tajin, cheddar cheese,
tortilla strips, braised chicken, housemade honey-dijon vinaigrette \$16.95

Cantina Cobb Salad • Mixed greens, romaine, avocado, grilled or breaded chicken breast, bacon, tomatoes,
sharp cheddar \$17.95 ^{GF}

Caesar Salad • Romaine, house caesar dressing, croutons, shredded parmesan cheese | small \$9 // large \$14

salad add ons | grilled or breaded chicken breast \$7 // grilled shrimp \$6

BURGERS & SANDWICHES

served with fries or greens

Avocado BLT • Bacon, avocado, lettuce, tomato, mayo, grilled brioche bun \$15.95

Fried Chicken Sandwich • Romaine, pickled jalapeños & onions, shaved pineapple, hot honey aioli,
grilled brioche bun \$16.95

Chorizo Smash Burger • Pepperjack cheese, pickled jalapeños, grilled brioche bun \$14.95

Chicken Caesar Wrap • Grilled chicken breast & caesar salad wrapped in a tortilla \$15.95

Mexican Chicken Sandwich • Grilled chicken thigh, pepperjack, avocado, pickled jalapeños, honey-lime slaw,
chipotle aioli, grilled brioche bun \$17.95

Baja Burrito Wrap • Lightly fried breaded haddock, cheddar, pickled onions, sweet chipotle aioli,
honey-lime slaw, flour tortilla \$17.95

Basic Burger • Lettuce, tomato, onion, choice of cheddar, american, swiss or pepperjack, grilled brioche bun \$16.95

burger add ons | avocado // bacon // mushrooms \$1.95
sweet chipotle aioli // bbq \$.95 | pickled onion or jalapeño \$.75

MEXICAN CLASSICS

Julio's Famous Fajitas • Served sizzling with fresh onions & peppers, salsa, sour cream, lettuce, tomatoes, rice & warm flour tortillas | corn tortillas ^{GF} for \$1 more
choice of : chicken \$19.95 • shrimp \$19.95 • steak \$23.95 • vegetable \$15.95 | add shrimp \$5.95

Chile Rellenos • Chorizo & cheddar stuffed, beer battered poblano pepper(s), one or two depending on size, served with salsa roja, crema, rice & black beans \$20.95

Mexican Garlic Shrimp • 🍷🍷🍷 • Six shrimp sautéed in olive oil, garlic, tomato, onion, cilantro, corn & chipotle cream, served with rice & flour tortillas \$19.95

Chimichanga • Crispy burrito stuffed with cheddar & guacamole served with rice, beans, sour cream & salsa \$17.95
choice of : braised pork • ground beef • braised chicken

Tucson Tommy's Burrito (wet) • Chicken, corn, tomatoes, black beans \$16.95

Capital City Burrito (dry) • 🍷 • Braised pork shoulder, pickled onions, cheddar, tomatoes, black beans \$15.95

Burrito Grande • 12" tortilla stuffed with braised pork or chicken, rice, refried beans, pico de gallo, shredded cheddar, baked over queso, drizzled red & green sauces, with guac and sour cream \$19.95

Quesadillas • Flour tortilla with sharp cheddar served with rice, sour cream & salsa
choice of : cheese \$12.95 • avocado, tomatillo sauce, roasted jalapeños & cilantro \$14.95
chicken, tomato & guacamole \$15.95

Enchiladas • Soft corn tortillas, topped with cheddar cheese served with spicy green or mild red enchilada sauce, sour cream, rice & beans ^{GF} | two piece \$15.95 | third piece for \$6 extra
choice of : braised pork • ground beef • braised chicken • cheese • roasted squash & apple

Fish Tacos (2) • Soft flour tortillas, lightly breaded haddock, tomatoes, avocado, shredded cabbage, honey-lime mayo, served with rice & beans \$17.95

Classic Hard Shell (3) • Cheddar, lettuce, tomato \$15.95 ^{GF} | served with rice & beans
choose from : ground beef • braised chicken • pork • guacamole

Street Tacos • soft corn tortilla, rice or beans ^{GF} | two \$11.95 | three \$17.50
choice of : chorizo & egg • braised pork • chipotle garlic shrimp • braised chicken & pineapple salsa

#4 Julio's Special • Refried bean burrito, cheese enchilada, crisp corn ground beef taco \$17.95

#6 Vegetarian Combo • Refried bean burrito, cheese enchilada, crisp corn guacamole taco \$17.95

#7 El Grande • Refried bean burrito, beef enchilada, chicken enchilada, crisp corn guacamole taco \$22.95

Baja Nachos • Tomato, guacamole, refried beans, cheddar, sour cream \$15.95

El Grande Loco Nachos • Ground beef, braised pork or chicken with cheddar, guacamole, tomato, onion, refried beans, jalapeños, corn, cheddar, sour cream \$22.95

nacho add ons | braised chicken // pork // ground beef // chorizo // guacamole \$2.50
roasted jalapeños // tomato // corn // pickled onion or jalapeño // red onion // vidalia onion & cilantro \$.75

extras | there is a charge for extra dressings, sour cream & salsa, etc.

CLASSIC MARGARITAS

make it pint size \$1 | frozen \$1.50

House Margarita \$8.50

Blue Margarita • Blue curacao \$9.50

Green Margarita • Midori \$9.50

Italian Margarita • Amaretto \$9.50

Turquoise Margarita • Curacao & midori \$9.50

Berry Margarita • Berry liqueur \$9.50

Orange Margarita • Aperol \$9.50

BOTTLED BEER, CIDER & HARD SELTZER

Negra Modelo • **Dos XX** • **Modelo Especial**

Corona • **Corona Light** • **Bud** • **Bud Light**

PBR • **Skiff Mexican Lager** • **Heady Topper**

White Claw Seltzer • **Shacksbury Cider**

WINES & WINE COCKTAILS

Pebble Lane Wines • glass \$6.75

Cabernet, Chardonnay

Chardonnay • William Hill \$9.50 // \$36

Sauvignon Blanc • Mahu \$7.50 // \$28

Pinot Grigio • Corvezzo \$9.50 // \$36

Pinot Noir • Sean Minor \$10 // \$38

Malbec • Alpataco \$9.50 // \$36

Rosé • Blame the Monkey \$9.75 // \$37

Tempranillo • Castilla \$9 // \$35

Red Sangria • Fresh fruit, berry liqueur, malbec, brandy, club soda • carafe \$22 // glass \$9.50

White Sangria • Fresh orange, apricot brandy, peach schnapps, strawberry purée, Sauvignon Blanc, club soda • carafe \$22 // glass \$9.50

CLASSIC COCKTAILS

Cadillac Margarita • Sauza Silver, orange liqueur, fresh lime & house mix \$12

Espresso Martini • Green Mountain Vodka, Kahlúa, espresso, simple syrup \$12

El Diablo • Espolòn Blanco, Aperol, lime juice, simple syrup, ginger beer \$12

Cracked Jalapeño Margarita • 🌶️ • Smashed jalapeño slice, Sauza Silver, St. Elder liqueur, orange juice, house mix, fresh lime juice \$13

Pomegranate Margarita • Sauza Silver, organic pomegranate juice & house mix \$12

Sunrise • Espolòn Reposado, pineapple juice, orange juice, grenadine \$11

Mother's Helper • Tres Generaciones Plata, pear juice, triple sec, lime juice \$12

Spicy Jalapeño Margarita • 🌶️🌶️🌶️ • Muddled jalapeño, simple syrup, Lunazul, orange liqueur, fresh lime juice, house mix \$13

Smokey Pineapple Mezcalita • El Tinieblo, Lunazul, fresh lime, pineapple juice, agave \$14

Paloma • Altos Plata, grapefruit juice, club soda, agave, fresh lime \$11

Island Margarita • 1800 Coconut tequila, fresh lime, pineapple juice, house mix \$12

Cougar • Raspberry vodka, Malibu, peach schnapps, pineapple juice \$11

Strawberry Mojito • White rum, simple syrup, fresh lime, muddled mint & strawberry, splash of soda water \$11

Frozen Cocktails • Mango, strawberry, or mango-strawberry margaritas // Piña coladas \$11

NON-ALCOHOLIC SPIRITS

Athletic Brewing Co. Upside Dawn Golden Brew • **Virgin Frozen Cocktails**

Nitro Cosmopolitan • **Nitro Red Sangria** • **St. Agrestis Phony Negroni**

SODA & JUICES

Jarritos Mandarin or Guava Mexican Soda • **Mexican Coke Bottle** • **Cane Sugar Bottled Root Beer**

Saratoga • **Lemonade** • **Iced Tea** • **Coke** • **Diet Coke** • **Sprite** • **Gingerale**

Juices: Orange • **Pineapple** • **Tomato** • **Grapefruit** • **Cranberry**

TEQUILAS & MEZCAL

FLAVORED TEQUILA & MEZCAL

Jose Cuervo Gold \$10.50 • 1800 Coconut \$11.75
Illegal Mezcal Joven \$13.75 • Vago Elote Mezcal \$15.50

100% AGAVE TEQUILAS

BLANCO / PLATA

Jose Cuervo Silver • Sauza Silver \$10.50

Espolòn Blanco • Altos Plata • Milagro Silver
Hornitos Plata • 1800 Silver • Lunazul \$11.75

Tres Generaciones Plata • Cabo Wabo Blanco \$13.75

Casamigos Plata • Patron Silver \$15.50

REPOSADO

Espolòn Reposado • Hornitos Reposado
Milagro Reposado \$11.75

Patron Reposado • Don Julio Reposado \$16.50

ANEJO

Hornitos Anejo • Espolòn Anejo \$13.75

Don Julio Anejo \$16.50

TEQUILA & MARGARITA MODIFIERS

use Cointreau • Grand Marnier \$2
add Skinny • Elder Flower Liqueur \$1

FOR EVERYONE'S SAFETY, PLEASE
DON'T DRINK & DRIVE

HAVE A DESIGNATED DRIVER

TO HELP KEEP PRICES LOWER,
A 3% FEE WILL BE ADDED TO
CREDIT CARD PAYMENTS