

APERITIVOS

Made to Order Guacamole & Chips • Single (one avocado) **\$9.50** // Double (two avocados) **\$17.50**
Fresh avocados, tomatoes, onion, garlic, cilantro, salt & lime juice

House Cooked Chips &.... • Served with salsa, queso and guacamole **\$12.95**

Chips & Salsa • Our famous chips served with house salsa **\$2.50**

Elote • Mexican street corn, two ears grilled, honey-lime mayo, grated Cotija cheese,
Julio's house spice mix **\$9.95**

Queso y Chorizo • Hot mexican cheese dip with spicy Mexican sausage, roasted &
diced fresh jalapeños, warm flour tortillas **\$11.95** // Queso without chorizo **\$10.95**

Mini Chicken Chimis • Four braised chicken and cheese wrapped mini flour tortillas,
lightly fried, served with sweet chipotle aioli **\$12.95**

Chile Relleno • Chorizo & cheddar stuffed beer battered poblano pepper, salsa roja, crema **\$11.95**

Coconut Shrimp • Six crispy coconut shrimp, roasted fresh pineapple-jalapeño chile salsa **\$11.95**

ENSALADAS

| dressings | mexican mango // cilantro lime // ranch

add | grilled chicken **\$5.95** // grilled shrimp **\$5.95** // half avocado **\$4.95**

Taco Salad • Beans, guacamole, cheddar, lettuce, tomato, sour cream in a fried tortilla shell **\$15.95**

choice of : braised chicken, grilled chicken, braised pork or ground beef ^{GF} without the shell **\$14.95**

Cantina Cobb Salad • Baby greens, romaine, avocado, grilled chicken, bacon, tomatoes, sharp cheddar **\$16.95** ^{GF}

House Salad • Lettuce, tomato, cucumber, diced red onion **\$7.95** ^{GF}

TACOS

| served with rice, beans, sour cream & salsa

Classic Hard Shell (3) • Cheddar, lettuce, tomato **\$13.95** ^{GF} | substitute soft corn ^{GF} or flour tortillas **\$1**
choose from : **Ground Beef** • **Braised Chicken** • **Pork** • **Guacamole**

Fish Tacos (2) • Soft flour tortillas, lightly breaded haddock, tomatoes, avocado, honey-lime slaw **\$15.95**

STREET TACOS

| ^{GF} soft corn tortilla, rice & beans | one **\$5.95** | two **\$11.75** | three **\$17.50**

Chorizo • Spicy Mexican sausage, cheddar, vidalia onion & cilantro relish, shaved jalapeño, crema

Braised Pork Shoulder • Slow braised pork, pickled jalapeños, bbq sauce

Spicy Chipotle Garlic Shrimp • Chopped shrimp, chipotle cream, avocado, cilantro, cabbage

Braised Chicken & Grilled Pineapple Salsa • Fresh pineapple-jalapeño salsa, fresh cilantro

ENCHILADAS

| ^{GF} soft tortillas, topped with cheddar cheese | served with spicy green or
mild red enchilada sauce, sour cream, rice & beans | two piece **\$15.75** | third piece for **\$6** extra

choice of : **Braised Pork** • **Ground Beef** • **Braised Chicken** • **Cheese**

vegetarian : **Roasted Squash** • Tomato, roasted corn, cheddar

QUESADILLAS

| flour tortilla with sharp cheddar | served with rice, sour cream & salsa

folded quesadilla // full quesadilla

Cheese **\$10.75** // **\$15.75** • **Chicken, tomato & guacamole** **\$13.95** // **\$19.95**

Avocado, spicy tomatillo sauce, diced roasted jalapeños & fresh cilantro **\$13.75** // **\$19.75**

THE CANTINA'S FAMOUS FAJITAS

Served sizzling with fresh onions & peppers, salsa, sour cream, lettuce, tomatoes, rice & warm flour tortillas | corn tortillas ^{GF} for \$1 more

Chicken \$19.95 • Shrimp \$19.95 • Flatiron Steak \$22.95 • Vegetable \$15.95

Add Shrimp to Chicken or Steak \$5.95

ESPECIALIDADES

Chile Rellenos • Chorizo & cheddar stuffed, beer battered poblano peppers, crema, rice & black beans **\$20.95**

Carne Asada • 8 ounce flatiron steak, side salad, rice or fries **\$22.95**

Mexican Garlic Shrimp (Camarones Al Mojo de Ajo) • 🌶️🌶️🌶️ • Eight shrimp sautéed in olive oil, garlic, tomato, onion, cilantro, corn & chipotle cream, rice **\$19.95**

CHIMICHANGAS | served with rice, beans, sour cream & salsa

crispy burrito stuffed with cheddar and guacamole or pico de gallo **\$16.95**

choice of : **Braised Pork • Ground Beef • Braised Chicken**

BURRITOS | served with rice, sour cream & salsa

HOUSE FAVORITES (can be made with chorizo, ground beef, braised chicken or pork)

Tucson Tommy's Burrito (wet) • Chicken, corn, tomatoes, black beans **\$15.95**

Capital City Burrito (dry) • 🌶️ • Braised pork shoulder, pickled onions, cheddar, tomatoes, black beans **\$14.95**

BUILD YOUR OWN BURRITO • choose from the items below | dry **\$14.95** // wet **\$15.95**

DRY (classic burrito style) or **WET** (topped with hot or mild sauce and cheddar, baked in the oven)

chorizo // ground beef // braised chicken // braised pork // rice // corn // black or refried beans // tomatoes diced onion // pickled jalapeño // pickled onions // shaved radish // vidalia onion & cilantro relish cheddar // pepperjack | add avocado **\$1.95**

COMBINACIONES | served with rice, beans, sour cream & salsa

#4 Julio's Special • Bean burrito, cheese enchilada, crisp corn ground beef taco **\$16.95**

#8 Enchilada & Burrito • Ground beef, chicken, bean or cheese, hot green or mild red sauce **\$16.95**

#7 El Grande • Bean burrito, beef enchilada, chicken enchilada, crisp corn guacamole taco **\$21.95**

#9 Enchilada & Crisp Corn Taco • Ground beef, chicken or guacamole taco & a ground beef, chicken or cheese enchilada **\$14.50**

#6 Vegetarian Combo • Bean burrito, cheese enchilada, crisp corn guacamole taco **\$16.95**

BURGERS & SANDWICHES

served with fries or greens

Mexican Chicken Sandwich

Grilled chicken thigh, pepperjack, avocado, pickled jalapeños, honey-lime slaw, chipotle aioli, grilled Telera roll **\$15.95**

Baja Burrito Wrap • Lightly fried breaded haddock, cheddar, pickled onions, greens, sweet chipotle aioli, honey-lime slaw, flour tortilla **\$15.95**

Basic Burger • Fresh ground beef, lettuce, tomato, onion, choice of cheese, grilled Telera roll **\$14.95**

Don Julio • Ground beef or chicken breast, pepperjack, pickled jalapeño, sliced avocado, lettuce, tomato, onion, honey-lime mayo, grilled Telera roll **\$17.95**

Grilled Chicken • Chicken breast, avocado, lettuce, tomato, honey-lime mayo, grilled Telera roll **\$15.95**

add | avocado // bacon **\$1.95**

sweet chipotle aioli // bbq **\$.95**

pickled onion or jalapeño **\$.75**

NACHOS

served with sour cream & salsa

House Nachos • Refried beans, cheddar small **\$10.95** // large **\$12.95**

Baja Nachos • Tomato, guacamole, refried beans, cheddar | small **\$12.95** // large **\$15.95**

El Grande Loco Nachos • Ground beef or shredded chicken with cheddar, guacamole, tomato, onion, refried beans, jalapeños, corn, cheddar **\$22.95**

add braised chicken or pork // ground beef chorizo // guac **\$1.95**

diced roasted jalapeños // tomato // roasted corn pickled onion or jalapeño // red onion vidalia onion & cilantro relish **\$.75**

DESSERT

Flan • Classic slow baked custard with a caramel topping **\$7.95**

Sopapillas • Mexican fried dough with cinnamon sugar and a side of Vermont maple syrup **\$7.95**

TEQUILAS & MEZCAL

margarita // rocks or up

FLAVORED TEQUILA & MEZCAL

Cuervo Gold • Mezcal Monte Alban

1800 Coconut \$10.50 // \$7.50

Mezcal El Tinieblo \$15.50 // \$13

SPECIAL OFFERING | Don Julio 1942 • \$20/ounce

100% AGAVE TEQUILAS

BLANCO

Sauza Blue Silver \$10.50 // \$7.50

**Espolon Blanco • Altos Plata • Milagro Silver
Hornitos Plata • 1800 Silver \$11.75 // \$9**

Herradura Silver • Cabo Wabo Blanco \$14.75 // \$12

Patron Silver \$16.75 // \$14

REPOSADO

**Espolon Reposado • Sauza Hornitos Reposado
1800 Reposado • Milagro Reposado
Cabo Wabo Reposado \$11.75 // \$9**

Herradura Reposado \$14.75 // \$12

Patron Reposado • Don Julio Reposado \$16.50 // \$14

ANEJO

Milagro Anejo • 1800 Anejo \$12.75 // \$9.50

Cabo Wabo Anejo • Herradura Anejo \$14.50 // \$11.50

Don Julio Anejo • Patron Anejo \$17.75 // \$15

TEQUILA & MARGARITA MODIFIERS

use **Cointreau • Grand Marnier \$2**

add **Fresh Lime Juice • Elder Flower Liqueur \$1**

FOR EVERYONE'S SAFETY, PLEASE

recognize that the health & safety rules are changing
all the time • we appreciate your cooperation

& THANK YOU FOR HELPING KEEP OUR COMMUNITY SAFE