

APERITIVOS

Made to Order Guacamole & Chips • Single (one avocado) **\$7.95** // Double (two avocados) **\$14.95**

Fresh avocados, tomatoes, onion, garlic, cilantro, salt & lime juice

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

House Cooked Chips & Salsa • Our famous chips served with house salsa **\$1.75**

Queso y Chorizo • 🌶️ • Hot mexican cheese dip with spicy Mexican sausage, roasted & diced fresh jalapeños, warm flour tortillas **\$10.95** // Queso without Chorizo **\$9.95**

Mini Chicken Chimis • Four braised chicken and cheese wrapped mini flour tortillas, lightly fried, served with sweet chipotle aioli **\$10.95**

Chile Relleno • Chorizo & cheddar stuffed beer battered poblano pepper, salsa roja, crema **\$10.95**

Coconut Shrimp • 🌶️ • Six crispy coconut shrimp, roasted fresh pineapple-jalapeño chile salsa **\$10.95**

HLBs (Hot Little B@\$%!#@s) • 🌶️ • Crispy beer battered jalapeño slices with honey-lime mayo **\$7.95**

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

add | grilled chicken **\$3.95** // grilled shrimp **\$4.95** // half avocado **\$2.95**

Taco Salad • Beans, guacamole, cheddar, lettuce, tomato, sour cream in a fried tortilla shell **\$13.95**

choice of : braised chicken, grilled chicken, braised pork or ground beef 🍷 without the shell **\$12.95**

Cantina Cobb Salad • Baby greens, romaine, avocado, grilled chicken, bacon, tomatoes, sharp cheddar **\$14.95** 🍷

House Salad • Lettuce, tomato, cucumber, diced red onion **\$7.95** 🍷

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

Classic Hard Shell (3) • Cheddar, lettuce, tomato **\$12.95** 🍷 | substitute soft corn 🍷 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 **\$14.95**

STREET TACOS | 🍷 soft corn tortilla, rice & beans | one **\$5.95** | two **\$11.50** | three **\$16.50**

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

Braised Pork Shoulder • Slow braised pork, pickled onions, cilantro, shaved radish

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

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

ENCHILADAS | 🍷 soft tortillas, topped with cheddar cheese | served with spicy green or mild red enchilada sauce, sour cream, rice & beans | two piece **\$13.95** | third piece for **\$4.50** 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 **\$9.50** // **\$13.75** • **Chicken, tomato & guacamole** **\$11.95** // **\$17.95**

Avocado, spicy tomatillo sauce, diced roasted jalapeños, fresh cilantro **\$11.95** // **\$17.95**

THE CANTINA'S FAMOUS FAJITAS

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

Chicken \$16.95 • **Shrimp** \$17.95 • **Flatiron Steak** \$19.95 • **Vegetable** \$13.95

Add Shrimp to Chicken or Steak \$4.95

ESPECIALIDADES

Chile Rellenos • Chorizo & cheddar stuffed, beer battered poblano peppers, crema, rice & black beans **\$17.95**

Carne Asada • 8 ounce flatiron steak, side salad, rice or fries **\$19.95**

Mexican Garlic Shrimp (Camarones Al Mojo de Ajo) •  • Eight shrimp sautéed in olive oil, garlic, tomato, onion, cilantro, corn & chipotle cream, rice **\$17.95**

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


crispy burrito stuffed with cheddar and guacamole or pico de gallo **\$14.95**

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 **\$13.95**

Capital City Burrito (dry) •  • Braised pork shoulder, pickled onions, cheddar, tomatoes, black beans **\$12.95**

BUILD YOUR OWN BURRITO • choose from the items below | dry **\$12.95** // wet **\$13.95**

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 **\$14.95**

#8 Enchilada & Burrito • Ground beef, chicken, bean or cheese, hot green or mild red sauce **\$14.95**

#7 El Grande • Bean burrito, beef enchilada, chicken enchilada, crisp corn guacamole taco **\$18.95**

#9 Enchilada & Crisp Corn Taco • Ground beef, chicken or guacamole taco & a ground beef, chicken or cheese enchilada **\$13.50**

#6 Vegetarian Combo • Bean burrito, cheese enchilada, crisp corn guacamole taco **\$14.95**

BURGERS & SANDWICHES

served with fries or greens | sub an Udi's  roll \$1

Mexican Chicken Sandwich

Grilled chicken thigh, pepperjack, avocado, pickled jalapeños, honey-lime slaw, chipotle aioli, grilled Telera roll **\$14.50**

Baja Burrito Wrap • Lightly fried breaded haddock, cheddar, pickled onions, greens, sweet chipotle aioli, honey-lime slaw, flour tortilla **\$13.95**

Basic Burger • Fresh ground beef, lettuce, tomato, onion, grilled Telera roll **\$12.95**

Don Julio • Ground beef or chicken breast, pepperjack, HLBs, sliced avocado, lettuce, tomato, onion, honey-lime mayo, grilled Telera roll **\$15.95**

Grilled Chicken • Chicken breast, avocado, lettuce, tomato, honey-lime mayo, grilled Telera roll **\$13.50**

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

cheddar // american // pepperjack **\$1**

sweet chipotle aioli // bbq **\$.75**

pickled onion or jalapeño **\$.50**

NACHOS

served with sour cream & salsa

House Nachos • Refried beans, cheddar small **\$8.95** // large **\$10.95**

Baja Nachos • Tomato, guacamole, refried beans, cheddar | small **\$11.95** // large **\$14.95**

El Grande Loco Nachos • Ground beef or shredded chicken with cheddar, guacamole, tomato, onion, refried beans, jalapeños, corn, cheddar **\$19.95**

add braised chicken or pork // ground beef chorizo // guac **\$1.50**

diced roasted jalapeños // tomato // roasted corn pickled onion or jalapeño // red onion vidalia onion & cilantro relish **\$.50**

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