

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 Corn Dip • Warm Mexican street corn, Cotija cheese, crema, lime and Julio's house spice mix with house cooked chips **\$7.95**

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 **\$14.95** ^{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 **\$16.95**

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 & Apple** • 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 • Flat Iron Steak \$23.95 • 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 **\$23.95**

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

sorry, no substitutions or modifications

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

#8 Enchilada & Burrito • Ground beef, chicken, bean or cheese, hot green or mild red sauce **\$17.95**

#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 **\$17.95**

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 **\$16.95**

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**

CLASSIC MARGARITAS

make it pint size \$1 | frozen pint size \$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 • **Lagunitas IPA** • **White Claw Seltzer**

Shacksbury Cider • **N/A Athletic Brewing Co.**

Focal Banger • **Heady Topper**

WINES & WINE COCKTAILS

Crane Lake Wines • glass \$6.25

Merlot, Cabernet, Chardonnay, White Zinfandel

Chardonnay • William Hill \$8.75 // \$33

Sauvignon Blanc • Mahu \$7.75 // \$29

Pinot Grigio • Santa Julia \$7.50 // \$28

Pinot Noir • Spoken West \$8 // \$30

Malbec • Alpataco \$8.50 // \$33

Rosé • Blame the Monkey \$8 // \$30

Classic Red Sangria • Fresh fruit,
berry liqueur, merlot, brandy, club soda
carafe \$20 // glass \$8

Summertime White Sangria • Fresh orange,
apricot brandy, peach schnapps, strawberry
purée, chardonnay, club soda
carafe \$20 // glass \$8

CLASSIC COCKTAILS

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

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

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

Pomegranate Margarita • Sauza Blue 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 • 🌶️🌶️🌶️ • Fresh jalapeño half, simple syrup, Cuervo Blanco,
orange liqueur, fresh lime juice, house mix \$13

Smokey Pineapple Mezcalita • El Tinieblo, Cuervo Blanco, 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

Mexican Mule • Cuervo Silver, simple syrup, fresh lime, ginger beer \$10

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

NON-ALCOHOLIC BEVERAGES

Mexican Coke Bottle • **Cane Sugar Bottled Root Beer**

Saratoga • **Lemonade** • **Virgin Frozen Cocktails** • **Iced Tea**

Coke • **Diet Coke** • **Sprite** • **Gingerale**

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

TEQUILAS & MEZCAL

FLAVORED TEQUILA & MEZCAL

Cuervo Gold • Mezcal Monte Alban

1800 Coconut \$10.50

Mezcal El Tinieblo \$15.50

100% AGAVE TEQUILAS

BLANCO / PLATA

Sauza Blue Silver \$10.50

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

Herradura Silver • Cabo Wabo Blanco \$14.75

Patron Silver \$16.75

REPOSADO

Espolòn Reposado • Sauza Hornitos Reposado
1800 Reposado • Milagro Reposado \$11.75

Tres Generaciones • Herradura Reposado
\$14.75

Patron Reposado • Don Julio Reposado
Casamigos \$16.50

ANEJO

1800 Anejo \$12.75

Herradura Anejo \$14.50

Patron Anejo \$17.75

TEQUILA & MARGARITA MODIFIERS

use Cointreau • Grand Marnier \$2

add Fresh Lime Juice • Elder Flower Liqueur \$1

FOR EVERYONE'S SAFETY, PLEASE

••••• DON'T DRINK & DRIVE •••••

HAVE A DESIGNATED DRIVER