



LA CANTINA



APPETIZERS & SALADS



GUACAMOLE (FOR TWO) \$13

Avocado, lime, cilantro, onion

AGUACHILE \$18

Shrimp, cucumber, tomato, onion, avocado, tomato sauce, lime

CEVICHE CARIBEÑO \$18

Halibut, cucumber, onion, tomato, lime, olive oil, avocado

ESQUITES \$12

Corn, sour cream, mayo, cotija cheese, lime, chile powder

CANTINA QUESO DIP \$13

Cream cheese, goat cheese, and parmesan cheese topped with chorizo; served warm with chips

TAQUITOS \$14

Fried taquitos filled with chicken or potato topped with cotija cheese, sour cream, pico de gallo

ENSALADA SAYULITA \$14

Mixed greens, tomato, onion, cucumber, avocado, olive oil & lime dressing

Add chicken or steak +7 | Add salmon, shrimp, or fish +8

ENSALADA RIVIERA MAYA \$14

Mixed greens, goat cheese, almonds, cranberries, mango, strawberry vinaigrette

Add chicken or steak +7 | Add salmon, shrimp, or fish +8

ENSALADA CAESAR \$14

(Dressing contains anchovies)

Romaine, shaved parmesan cheese, croutons, caesar dressing

Add chicken or steak +7 | Add salmon, shrimp, or fish +8

PARRILLADA \$40

(Serves 3-4 people)

Carnitas, chicken, steak, pork rinds, chorizo; served with homemade corn tortillas

FIESTA AZTECA \$40

(Serves 3-4 people)

Chicken taquitos, quesadillas, sopes, gorditas, guacamole, onions



CLASSICS



POZOLE \$17

Red pozole with chicken or pork, hominy, onions, avocado, radish, oregano

SOPA DE TORTILLA \$12

Tortilla strips, avocado, sour cream, jack cheese, lime

SOPES \$14

Two chicken sopes with refried pinto beans, cotija cheese, sour cream, onions, green sauce

NACHOS \$15

Chips layered with refried pinto beans, melted jack cheese, sour cream, guacamole, pico de gallo

Add chicken or steak +7

QUESADILLA GUERRERO \$14

Flour tortilla with melted jack cheese; served with sour cream, guacamole, pico de gallo

Add chicken or steak +7 | Add shrimp +8

QUESABIRRIA \$15

Flour tortilla, jack cheese, birria, onions, cilantro, consomé

ALAMBRE \$17

Choice of steak or chicken, mixed with melted jack cheese, onions, bacon, grilled bell peppers; served with homemade corn tortillas

ENCHILADAS LA PAZ \$20

Two shrimp and fish enchiladas topped with creamy chipotle sauce, sour cream; served with red rice

ENCHILADAS BALANDRA \$18

Two chicken enchiladas with jack cheese; served with red rice

Choice of: green, red, or mole sauce

TORTA MAYA \$18

Refried pinto beans, tomato, onion, lettuce, mayo, avocado, Oaxacan cheese; served with fries

Choice of: steak or chicken (grilled)

BURRITO SABANERO \$16

Refried pinto beans, white rice, jack cheese, sour cream, guacamole, pico de gallo

Choice of: chicken or steak

LA CANTINA SMASHBURGER \$18

Double beef patties, grilled onions, pepper jack cheese, shredded lettuce, tomato, pickle, chipotle aioli; served with fries

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*We do not offer vegan dishes, but we can accommodate modifications upon request.

TACOMANIA

(Two tacos; served with your choice of rice or beans).
Please note: we cannot mix & match tacos at this time.

CARNITAS \$17

Braised pork, onions, cilantro

COCHINITA \$17

Marinated slow-cooked pulled pork, onions, habanero

CAMARON \$19

Grilled shrimp, poblano strips, tomatoes, sautéed onions, melted jack cheese, jalapeño aioli

PESCADO \$19

Grilled rockfish cooked with onions, garlic, lime, cilantro, tajin aioli

CRISPY CHICKEN TACOS \$18

Chicken, lettuce, sour cream, red sauce

CRISPY BEEF TACOS \$18

Beef, lettuce, sour cream, red sauce

ASADA \$18

Steak, costra cheese, onions, cilantro, jalapeño aioli

RIBEYE \$24

Ribeye, costra cheese, guacamole, onions

POLLO \$17

Grilled chicken, costra cheese, onions, chipotle aioli

HONGOS \$15

Sautéed mushrooms, avocado, tomato, onions, chipotle aioli

COLIFLOR \$15

Fried cauliflower, costra cheese, chipotle aioli, pico de gallo

AGUACATE \$16

Fried avocado, tomato, jack cheese, chipotle aioli

MAINS

PESCADO CULICHI \$26

Halibut topped with poblano cream sauce and melted jack cheese; served with sautéed broccoli, carrots, and yellow zucchini

SALMON LOS CABOS \$26

10oz grilled salmon topped with our homemade mango sauce; served with red rice and a side salad

CAMARONES AL MOJO DE AJO \$26

Shrimp cooked in a garlic-butter sauce and seasoned with herbs & lime; served with red rice and a side salad

CHILE RELLENO \$19

Poblano pepper stuffed with melted jack cheese and topped with tomato sauce; served with red rice, black beans, sour cream, cotija cheese, and homemade corn tortillas

POLLO CON MOLE \$24

Chicken breast topped with mole poblano and sesame seeds; served with red rice, black beans, cotija cheese, and homemade corn tortillas

MOLCAJETE \$24

Nopal, chorizo, Anaheim pepper, avocado, onion, and panela cheese in a lava bowl; served with homemade corn tortillas
Choice of: chicken or steak | Add shrimp, or mix & match +4

EL NORTEÑO \$39

12oz ribeye steak with one cheese mole enchilada topped with sesame seeds; served with black beans, cotija cheese, sour cream, and red rice

FAJITAS \$24

Choice of chicken, steak, or shrimp cooked with bell peppers & onions; served with refried pinto beans, cotija cheese, white rice, sour cream, guacamole, pico de gallo, and homemade corn

SIDES

SMALL GUACAMOLE OR SLICED AVOCADO \$5 | RED RICE \$4 | WHITE RICE \$4 |
REFRIED PINTO BEANS WITH COTIJA CHEESE \$4 | WHOLE BLACK BEANS WITH COTIJA CHEESE \$4
SIDE OF HOMEMADE CORN TORTILLAS \$2 | SIDE SALAD (LETTUCE, TOMATO, ONION, CARROTS, HOMEMADE MANDARIN DRESSING) \$6
CHILES TREADOS (SAUTÉED SERRANO PEPPER, ONION, LIME, WORCESTERSHIRE SAUCE) \$4
GRILLED VEGGIES (BROCCOLI, YELLOW ZUCCHINI, CARROTS) \$5 | FRENCH FRIES \$4
CHICKEN \$7 | STEAK \$7 | SALMON \$8 | SHRIMP \$8 | FISH \$8

KIDS

CHEESE QUESADILLA \$6
BEAN & CHEESE BURRITO \$6
CHEESEBURGER WITH FRIES \$8
(INCLUDES: CHEDDAR, KETCHUP)

DESSERTS

PAN DE ELOTE \$12
ARROZ CON LECHE \$12
CHURROS \$12
TWO SCOOPS ICE CREAM \$6
(VANILLA, CHOCOLATE, STRAWBERRY)

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