**ANTOJITOS**

**Sopa de Tortilla con Pollo**...6.25
Rich chicken broth with roasted chicken and cilantro chimichurri topped with guacamole, Mexican crema, crispy tortilla strips

**Haas Avocado Guacamole**...7.25
Freshly made daily with tomato, lemon and lime, jalapeño peppers, cilantro. Served with crispy tortilla chips

**Queso Fundido**...8.95
Classic Mexican cheese melted with chorizo, topped with roasted poblano vinaigrette, served with warm tortillas, crispy tortilla chips

**Kicking Nachos**...9.95
Crispy tortilla chips with pulled pork and queso fresco, black beans, tomatillos, serrano chile-roasted tomatoes, topped with Mexican crema

**Cantina Shooters**...7.95
Fresh jalapeño peppers stuffed with bacon, a mix of cheeses, served with cilantro buttermilk sauce

**Mexican Shrimp Ceviche**...7.95
Shrimp ‘cooked’ in lime aqura chile sauce, with jalapeño, cucumber, jicama, avocado, cilantro

**Camarones Tempura al Alambre**...11.95
Battered Mexican-style shrimp skewers served with cilantro, lime, spicy chile salsa

**Filete de Calamari Frito**...10.75
Panko-crusted calamari steak, lightly fried and served with chipotle, spicy roasted tomato sauces

**Taquitos de Hongos y Pollo**...7.95
Machaca chicken and sautéed mushrooms rolled in corn tortillas, lightly fried. Served with habanero-avocado salsa

**Sonoran Grilled Quesadillas**...9.95
Your choice of machaca chicken, pork carnitas or beef barbacoa with mushrooms, sun-dried tomatoes, zucchini, mixed cheeses grilled in a flour tortilla. Served with Mexican crema, housemade guacamole, pico de gallo

**SUBSTITUTE SHRIMP**...2

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**ESPECIALES**

**Fajitas de la Cantina**
Your choice of meat seared with onions, peppers, tomatoes, served with cilantro, guacamole, salsa, Mexican crema. Your choice of corn or flour tortillas. Marinated chicken...15.95 | Sautéed shrimp...17.95 | Filet and sausage...17.95

**El Burro Pinto Tacos**...14.95
Your choice of beef barbacoa, pork carnitas, or machaca chicken with cheese inside your choice of flour tortillas, flour or corn tortilla shells. Served with pico de gallo, Spanish rice, borracho beans

**Baja Tacos de Pescados**
**Or Camarones**...14.95
Two large soft flour tortillas stuffed with cabbage and your choice of beer-battered mahi mahi or sautéd shrimp, drizzled with chipotle sauce. Served with Spanish rice, borracho beans, guacamole, Mexican crema

**Honey & Sambal Salmon Tostada**...16.95
Honey and sambal-marinated salmon, pan-seared, served between crispy flour tortillas with black bean-mango salsa, avocado vinaigrette

**La Grande Chimichanga**...14.95
Your choice of machaca chicken, beef barbacoa or pork carnitas tossed with green and red chiles, cheese, wrapped in a flour tortilla, pan-fried. Served with black beans, guacamole, mexican crema

**Roja & Verde Street-Style Enchiladas**...14.95
Your choice of beer-braised beef, machaca chicken, pork carnitas or Mexican four cheese blend enchiladas. One enchilada topped with nuevo mexico hatch chile, one with black chimayo red chile sauce. Served with Spanish rice, borracho beans, guacamole, mexican crema

**Mexico City Carne Asada**...17.95
Arbol chile-marinated skirt steak, grilled and served with chile-potato cakes, soft flour tortillas, avocado-tomatillo sauce

**Tierra y Mar Burro**...15.95
Grilled filet mignon and seared shrimp topped with avocado and jack cheese, papas fritas, pico de gallo, chipotle alioli. Available enchilada style...16.95

**Chimayo Chile Filete de Puerco**...16.95
Oven-roasted pork tenderloin with bourbon-ancho chile sauce, served with green chile-bacon macaroni and cheese

**Roasted Chili Pork Stew**...13.95
Roasted pork tenderloin tossed with new mexico hatch green, chiles, white cheddar. Served with ancho-tomato salsa, pico de gallo, crispy tortilla chips

**Poblano Chiles Rellenos**...15.95
Poblano chiles filled with roasted pork, cheddar & jack cheeses, spanish rice, basil tomato sauce

**Jack’s Ol’ Angus Burger**...13.95
3/4 LB. Angus beef patty topped with grilled sweet onion, jalapeño peppers, avocado, cheddar cheese, mustard. Served on a brioche bun with housemade fries