



TEQUILA

CANTINA MEXICAN KITCHEN



MENU

*WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES!

SALADS

TACO SALAD 11.50

A crispy flour tortilla shell filled with ground beef or shredded chicken, topped with lettuce, sour cream, shredded cheese, guacamole, and pico de gallo.

Add Grilled Steak +3.00 — Grilled Chicken +2.00

BLACKENED CHICKEN SALAD 14.50

Mixed greens with spicy blackened chicken and topped with avocado, cucumbers, bacon, eggs, tomatoes, shredded cheese, black beans, and creamy balsamic vinaigrette on the side.

GRILLED CHILE SALAD

Mixed greens, tomatoes, mango, pineapple, queso fresco, cucumbers, and avocado.

Choice of: Shrimp 14.50 — With Salmon 17.50

AVOCADO SALAD 11.50

Romaine lettuce, avocado, corn, mozzarella cheese, tomatoes, and black beans.

Add Steak or Grilled Chicken +3.00

Shrimp +4.00 — Salmon +6.00

CHICKEN PINEAPPLE & AVOCADO SALAD 14.50

Mixed greens, tomatoes, cucumbers, fresh pineapple, mango, avocado, and creamy balsamic vinaigrette on the side.

CAESAR SALAD 11.50

Romaine lettuce, parmesan cheese, tomatoes, and croutons.

Add Grilled Chicken or Steak +3.00

Shrimp +4.00 — Salmon +6.00

AHI TUNA SALAD 18.50

Mixed greens with fresh ahi tuna, tomatoes, avocado, cucumbers, bean sprouts, and pineapple.



APPETIZERS

QUESO FUNDIDO 10.00

Monterey Jack cheese garnished with chorizo. Served with lettuce, guacamole, pico de gallo, sour cream, and 3 tortillas.

FRESH TABLE-SIDE GUACAMOLE 10.50

Fresh avocado, onions, tomatoes, cilantro, fresh lime juice, jalapeño, and sea salt.

ELOTES 9.50

Two Mexican-style corns topped with lime, mayo, queso fresco, and spiced seasoning.

*CEVICHE 12.00

Fish or shrimp marinated in freshly squeezed citrus juice with tomatoes, cilantro, onions, jalapeño, and avocado.

*CEVICHE MIXTO 15.50

Bay scallops, shrimp, and white fish marinated in freshly squeezed citrus juice with tomatoes, onions, cilantro, jalapeños, and avocado.

TRICOLOR TAMALES 11.00

Three Tamales one chicken, one pork, one cheese. Topped with three different salsas mole, green salsa and cheese dip.

FRIED CALAMAR 16.00

Lightly breaded calamari, well seasoned and gently fried. Served over a bed of lettuce with pico de gallo and a delicious dipping salsa.

WINGS 12.00

Deep-fried seasoned wings, served with your choice of Buffalo, Mango Habanero, or BBQ sauce, celery, and a side of ranch or blue cheese.

LETTUCE TACOS

Three lettuce wraps sautéed with bell peppers, tomatoes, corn, and onions.

Choice of: Chicken 11.25 — Steak 12.00

Shrimp or White Fish 13.00



DIPS

QUESO DIP 7.50

GUACAMOLE DIP 7.50

CRAB DIP 11.50

JALAPEÑO POPPERS 9.00

BEAN DIP 7.50

SPINACH DIP 7.00

***WARNING:** Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness. **PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES!**

CALDOS

CALDO DE CAMARÓN 20.99

Authentic Mexican shrimp soup. Served with 3 tortillas.

CHICKEN TORTILLA SOUP 10.50

Chicken broth with rice and pico de gallo. Topped with shredded cheese, corn tortilla chips, and avocado slices.

CALDO 7 MARES 28.99

Seven Seas Soup made with shrimp, scallops, fish, crab legs, clams, and mussels. Served with 3 tortillas.

CALDO DE MENUDO 20.99 (NEW)

Traditional Mexican beef tripe soup, rich and flavorful. Served with 3 flour tortillas.



VEGETARIAN

VEGETARIAN QUESADILLA 14.50

Grilled flour tortilla stuffed with cheese, refried beans, corn, mushrooms, bell peppers, onions, and tomatoes. Served with rice, lettuce, guacamole, sour cream, and pico de gallo.

PORTOBELLO

MUSHROOM FAJITA 17.50

Grilled onions, peppers, carrots, zucchini, squash, spinach, broccoli, and tomato topped with portobello mushrooms. Served with rice, beans, guacamole, pico de gallo, lettuce, sour cream, and 3 tortillas.

CHILE RELLENO BURRITO 14.50

A monster burrito stuffed with chile relleno, rice, beans, lettuce, guacamole, pico de gallo, shredded cheese, and sour cream. Topped with burrito sauce, and cheese dip.

VEGGIE BOWL 14.50

A bowl with rice, black beans, corn, shredded cheese, pico de gallo, sour cream, lettuce, guacamole, and a crispy cheese quesadilla. Topped with grilled veggies.

NACHOS

DELUXE NACHOS 12.50

Corn tortilla chips topped with shredded cheese, cheese dip, ground beef, shredded chicken, black beans, lettuce, sour cream, pico de gallo, guacamole, and jalapeños.

FAJITA NACHOS

Corn tortilla chips topped with grilled onions, bell peppers, tomatoes, shredded cheese, cheese dip, lettuce, sour cream, pico de gallo, guacamole, and jalapeño.

With your choice of:

Grilled Chicken or Steak 14.50

Shrimp 16.50

NACHOS MIXTOS 16.00

Corn tortilla chips topped with shredded cheese, cheese dip, grilled chicken, steak, chorizo, and shrimp.

CLASSIC NACHOS

Start With: Cheese and Nachos 7.50

Choose your protein: Shredded Chicken 8.50

Ground Beef 8.50 – Grilled Chicken 10.50

Steak 11.50 – Shrimp 12.50





FAJITAS

Our Fajitas are marinated in our signature blend of spices, grilled onions, bell peppers, and tomatoes. Served with lettuce, sour cream, pico de gallo, guacamole, 3 flour tortillas, rice, and beans.

Steak 19.50
Chicken 18.50

Steak & Chicken 20.50
Shrimp 24.50

Steak, Chicken
& Shrimp 22.50

FAJITAS FOR TWO

Steak, Chicken
& Shrimp 28.50

Shrimp 33.50

BOWL

1. START WITH:

A bowl with rice, black beans, corn, pico de gallo, shredded cheese, sour cream, lettuce, guacamole, and a crispy cheese quesadilla.

2. CHOOSE YOUR PROTEIN:

Chicken 15.00

Carnitas 16.00

Steak 16.00

Steak & Chicken 17.00

Grilled Shrimp 18.00

Steak, Chicken & Shrimp 19.00

CREATE YOUR OWN COMBO

All combos are served with rice and beans.

PICK 2: 13.00 — PICK 3: 15.00

1. CHOOSE YOUR ITEM:

Taco, quesadilla, burrito, enchilada, tostada, tamales, or chile relleno (filled with cheese only)

2. CHOOSE YOUR PROTEIN:

Ground beef or shredded chicken

MEXICAN STREET TACOS

All dishes are served on handmade corn tortillas with onions, cilantro, rice and, pinto beans.

TACOS DE POLLO ASADO 13.50

Three grilled chicken tacos.

TACOS DE CARNE ASADA 16.50

Three grilled steak tacos.

TACOS DE CHORIZO 14.50

Three seasoned Mexican-style sausage tacos.

TACOS AL PASTOR 14.50

Three grilled adobo pork tacos.

TACOS DE CARNITAS 15.50

Three slow-simmered pork tacos.

TACOS DE LENGUA 15.50

Three rich, silky-textured cow tongue tacos.

CHIPOTLE STEAK OR CHICKEN TACOS 16.50

Three mini handmade corn tortillas garnished with mixed greens, black beans, chipotle sauce, and queso fresco.

TEX-MEX TACOS 14.00

Three hard or soft shell tacos, beef or chicken, with lettuce, cheese, sour cream, and tomatoes. Served with rice and refried beans.

FISH OR SHRIMP TACOS 17.50

Three white fish or shrimp tacos on flour tortillas, with cabbage, pico de gallo, queso fresco, avocado, and chipotle sauce. Served with rice and refried beans.

BIRRIA TACOS 18.99 (NEW)

Three birria tacos with shredded beef, melted cheese, cilantro, and red onion. Served with Mexican rice and a side of birria consommé.



CHICKEN & STEAK

POLLO POPEYE 18.99 (NEW)

Grilled chicken breast with sautéed mushrooms and spinach, topped with melted queso dip. Served with Mexican rice, beans, and three warm flour tortillas.

POLLO VALLARTA 17.50

Marinated chicken breast grilled with onions, cilantro, and fresh lime juice. Served with rice, lettuce, sour cream, pico de gallo, guacamole, and 3 tortillas.

ARROZ CON POLLO 16.50

Grilled chicken with rice, black beans, and queso dip. Served with 3 Tortillas.

CHORI POLLO 18.50

Grilled chicken breast and Mexican sausage topped with queso dip. Served with rice, beans, and 3 tortillas.

LOMO SALTADO 21.50

Sautéed rib-eye strips with red onions, tomatoes, manzano peppers, a dash of Worcestershire sauce, and red wine. Served with white rice and fries.

PARRILLADA 28.50

Rib-eye steak, grilled chicken, mahi-mahi, shrimp, and scallops sautéed with onions and tomato, and flambéed table-side with mezcal blanco. Served with rice, beans, lettuce, sour cream, guacamole, onions, tomatoes, pico de gallo, and 3 tortillas.

POLLO CANCÚN 20.50

Grilled chicken breast cooked with onions and tomatoes. Topped with cheese dip and grilled shrimp and served with rice, refried beans, and 3 tortillas.

CHILE VERDE 17.50

Slow-simmered pork in a tomatillo green sauce, and sautéed onions. Served with rice, beans, and 3 tortillas.

POLLO LOCO 19.50

Grilled chicken breast topped with grilled shrimp and queso dip. Served with rice, beans, and 3 tortillas.

POLLO GRATINADO 17.50

Grilled chicken breast stuffed with sautéed onions, mushrooms, and tomatoes. Topped with melted mozzarella cheese and served with rice, beans, and 3 tortillas.

MOLE POBLANO 16.50

Unique blend of spices, nuts, and Mexican chocolate made into a flavored sauce, then smothered on grilled chicken. Served with rice and beans.

RIB-EYE CANCÚN 27.50

12oz Rib-eye steak and Blue Crab meat. Topped with a champagne white sauce. Served with white rice and steamed vegetables.

MONTERREY STEAK 26.50

12oz Rib-eye steak with fresh grilled shrimp, mushrooms, and spinach, in a delicious champagne sauce. Served with black beans and white rice.

MOLCAJETE 26.50

A sizzling lava rock with grilled chicken, steak, chorizo, carnitas, shrimp, cheese, onions, peppers, cactus, avocado, and jalapeños toreados. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo, and 3 tortillas.

ARRACHERA 20.50

Grilled marinated skirt steak topped with chimichurri sauce. Served with rice and steamed vegetables.

STEAK AND SHRIMP 27.50

12oz Rib-eye steak topped with grilled shrimp, serrano toreado, and grilled onions. Served with rice and beans.

STEAK RANCHERO 22.50

12oz Rib-eye steak topped with grilled mushrooms, onions, and cheese dip. Served with rice and beans.

STEAK A LA MEXICANA 19.50

Sautéed Rib-eye steak strips, onions, bell peppers, tomatoes, and fresh jalapeños. Served with rice and beans, and 3 tortillas.

SURF & SAND 20.50

Grilled Carne Asada topped with seasoned shrimp and drizzled with queso dip. Served with rice and black beans.

STEAK TAMPIQUEÑO 21.50

Juicy char-grilled skirt steak topped with shrimp, serrano toreado, grilled onion, and grilled cactus. Served with rice and vegetables.

CARNITAS 18.50

Seasoned chunks of pork, crispy on the outside and tender and juicy on the inside, topped with grilled onions. Served with rice, beans, pico de gallo, lettuce, sour cream, guacamole, and 3 tortillas.

CARNE ASADA 20.50

Thinly sliced grilled rib-eye steak topped with serrano toreado and grilled onions. Served with rice, refried beans, lettuce, sour cream, pico de gallo, guacamole, and 3 tortillas.

SEAFOOD

ENCHILADAS DE CAMARÓN 18.50

Three enchiladas filled with shrimp, grilled onions, and peppers. Topped with cheese dip and served with lettuce, sour cream, pico de gallo, guacamole, rice, and black beans.

CAMARONES AL CHIPOTLE 18.50

Sautéed shrimp with onions, mushrooms, and a smoky chipotle-lime creamy sauce. Served with lettuce, rice, guacamole, sour cream, pico de gallo, and beans.

PESCADO TULUM 19.50

Mahi-Mahi filled with fresh grilled shrimp, mushrooms, and spinach in a delicious champagne sauce. Served with white rice and black beans.

CAMARONES AL MOJO DE AJO 18.50

Sautéed shrimp with garlic butter sauce and onions. Served with lettuce, guacamole, sour cream, pico de gallo, white rice, and black beans.

SHRIMP COCKTAIL 17.50

Authentic Mexican clam sauce with a blend of spices, pico de gallo, and fresh avocado on top.

CRAB QUESADILLA 19.50

Grilled Blue Crab meat, bell peppers, and onions. Topped with cheese dip and served with steamed vegetables and rice.

BURRITO ACAPULCO 16.50

Grilled shrimp, peppers, and onions, topped with cheese dip, lettuce, pico de gallo, guacamole, and sour cream. Served with rice and beans.

COZUMEL CHIMICHANGA 17.50

Fried flour tortilla filled with grilled shrimp, bell peppers, and onions. Topped with cheese dip and served with steamed vegetables and rice.

MOJARRA FRITA 18.50

This fish is seasoned and simmered in a very light Mexican sauce and fried until crisp. Garnished with lettuce, sliced orange, lime, onions, tomato, and avocado. Served with rice and beans.

CAMARONES A LA DIABLA 18.50

Grilled shrimp sautéed with onions and homemade sauce. Served with lettuce, guacamole, pico de gallo, sour cream, rice, and beans.

MANGO GRILLED SALMON 20.50

Old Bay grilled seasoned salmon topped with mango salsa (chopped mango, onions, and peppers) and pico de gallo. Served with rice and vegetables.

MAZATLÁN QUESADILLA 17.50

Grilled shrimp, onions, and bell peppers. Served with lettuce, sour cream, guacamole, pico de gallo, rice, and beans.



***WARNING:** Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness. **PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES!**

KIDS' MENU

12 YEARS & UNDER
INCLUDES SOFT DRINK 9.00



1. Beef or chicken burrito. Served with rice & beans.
2. Beef or chicken enchilada. Served with rice & beans.
3. Beef or chicken taco. Served with rice & beans.
4. Chicken tenders & fries.
5. Cheese Quesadilla. Served with rice & beans.
6. Cheese sticks & fries.
7. Chicken nuggets & fries.
8. Cheeseburger & fries.

FAVORITES

BACON DOUBLE CHEESEBURGER 15.50

Two signature flame-grilled patties, topped with bacon, and a single layer of melted American cheese, lettuce, tomato, sliced avocado, mayonnaise, and chipotle on a toasted bun. Served with fries.

KETO BURGER 14.00

Two signature flame-grilled patties, topped with bacon and a single layer of melted cheese, lettuce, tomato, and sliced avocado. Served with pickles.

SUPREME BURRITO 14.50

A monster burrito stuffed with your choice of ground beef or shredded chicken, rice, beans, lettuce, guacamole, pico de gallo, and sour cream. Topped with burrito sauce and cheese dip.

BURRITO CALIFORNIA 16.50

A monster burrito stuffed with your choice of grilled chicken or steak, grilled onions, bell peppers, rice, beans, lettuce, guacamole, pico de gallo, and sour cream. Topped with cheese dip.

BURRITO MEXICANO 17.50

Two burritos filled with grilled chicken or steak, grilled onions, and bell peppers. Topped with cheese dip, lettuce, pico de gallo, sour cream, and guacamole. Served with rice and beans.

BURRITO ESPECIAL 13.50

Two burritos filled with ground beef or shredded chicken. Topped with shredded cheese, burrito sauce, lettuce, sour cream, pico de gallo, and guacamole. Served with rice and beans. Beef Tips option.

FLAUTAS 13.50

Four flash-fried rolled tortillas filled with beef tips or shredded chicken. Topped with lettuce, sour cream, pico de gallo, and queso fresco. Served with beans.

CHICKEN & SPINACH ENCHILADAS 15.50

Three enchiladas filled with grilled chicken and spinach, and topped with poblano sauce, cilantro, and red onions. Served with rice and beans.

GRILLED STEAK ENCHILADAS 16.50

Three grilled steak enchiladas with red sauce and shredded cheese. Served with rice, sour cream, lettuce, guacamole, and pico de gallo.

ENCHILADAS SUPREMAS 13.50

Four enchiladas: one ground beef, one chicken, one cheese, and one refried beans, topped with red enchilada sauce, shredded cheese, lettuce, pico de gallo, sour cream, and guacamole.

TRICOLOR ENCHILADAS 14.50

Three enchiladas filled with ground beef or chicken and topped with three different sauces, red, green, and cheese dip. Served with rice and beans.

ENCHILADAS POBLANAS 13.50

Two enchiladas filled with shredded chicken. Topped with shredded cheese and mole sauce, and served with lettuce, pico de gallo, sour cream, guacamole, rice, and beans.

CHILES RELLENOS 15.50

Roasted poblano peppers stuffed with queso fresco and topped with sour cream and three different sauces, red, green, and cheese dip. Served with rice and beans.

CHIMICHANGA 13.50

Fried flour tortilla filled with beef tips or chicken and topped with cheese dip. Served with lettuce, pico de gallo, sour cream, guacamole, rice, and beans.

QUESADILLA 16.50

Grilled flour tortilla with grilled chicken or grilled steak, and cheese. Served with lettuce, pico de gallo, sour cream, guacamole, rice, and beans.

ENCHILADAS RANCHERAS 15.50

Two cheese enchiladas topped with braised pork, enchilada sauce, grilled onions, bell peppers, lettuce, guacamole, pico de gallo, and sour cream. Served with rice and beans.

ENCHILADAS VERDES 13.50

Two enchiladas filled with shredded chicken and topped with shredded cheese. Served with lettuce, pico de gallo, sour cream, guacamole, rice, and beans.

DESSERTS

FLAN 8.50

Mexican Eggs Custard.

SOPAPILLAS 8.00

Fried pastry puff topped with cinnamon and honey, a scoop of vanilla ice cream, and whipped cream.

CHEESECAKE CHIMICHANGA 9.00

Cream cheese wrapped in a pastry tortilla and fried until crisp. Paired with chocolate, banana, and caramel sauce.

PASTEL DE PIÑA 8.50

Warm upside-down pineapple cake. Served with vanilla ice cream and drizzled with caramel.

FRIED ICE CREAM 9.00

Large scoop of vanilla ice cream covered with corn flakes, flash-fried, and drizzled with honey. Topped with chocolate fudge and whipped cream.

CHURROS 8.50

Mexican pastry sticks dusted with cinnamon sugar. Served with caramel and chocolate.

