



CANTINA BRUNCH

Saturday - Sunday 11:00 - 3:00

STARTERS *wake up*

FRESH FRUIT - Bowl of fresh seasonal fruit with honey and lime 5

FRIJOLE CHARROS - Pinto bean chili with bacon, onion and chorizo sofrito topped with queso fresco 4

POSOLE - Tender chunks of roast pork in mild chile guajillo broth topped with cabbage, radish and oregano 5

MEXICAN HOT CHOCOLATE WITH CHURROS - Whipped cream topped hot chocolate with sugar and cinnamon dusted churros 6

BREAKFAST BURRITOS

large flour tortilla stuffed with scrambled eggs and additional goodness

CHORIZO - Chorizo sausage with rajas and jack cheese 7.5

GUACAMOLE - Fresh guacamole and pico de gallo topped with chile verde sauce and queso fresco 7.5

CAMARONES - Shrimp, fresh tomato, spinach, kalamata olives and feta cheese topped with chipotle cream sauce and queso fresco 7.5

GRILLED STEAK - Tomatoes, jalapeños, onions and jack cheese topped with ancho tomatillo sauce and cheese 7.5

BEBIDAS *for the day after*

MIMOSA - Champagne with fresh orange, pomegranate or passion fruit juice 3.5

BLOODY MARY - House mix with a shrimp, cucumber and green olive skewer with a chile spiced rim 3.5

MICHELADA - Choice of any Mexican beer with sangrita and lime juice on the rocks with a chile spiced rim 5

NEW MICHELADA NEGRA - Choice of any Mexican beer with fresh lime juice, Worcestershire and seasonings 5

MEXICAN HOT CHOCOLATE - The best hot chocolate on the planet topped with whipped cream 3.5

NEW MOCHA CAFÉ - Half coffee half Mexican hot chocolate 3.5

CAZUELAS *Mexican style omelettes*

NEW VEGETARIAN - Egg whites, spinach, roasted red pepper, red onion, cactus and tomato topped with feta cheese. Served with fresh fruit 8

NEW CABRITO - Egg whites, fresh tomato, red onion, cilantro and goat cheese. Served with fresh fruit 8.5

MACHACA - Shredded beef, rajas, jalapeños, jack cheese and ancho tomatillo sauce with warm corn tortillas 9

NORTEÑO - Steak, chorizo, bacon, rajas, jack cheese and ancho tomatillo sauce with warm corn tortillas 9

TRADITIONAL MEXICAN FARE

add two sausage links or three pieces of bacon 2.5

MOTULEÑOS - Yucatan style fried eggs on a crisp corn tortilla with refried black beans, tomato habanero sauce, ham, peas, queso fresco and fried plantains 8

HUEVOS MEXICANA - Mexican style eggs scrambled with tomatoes, rajas and jalapeños served with chilaquiles verde 7

PLATO DE OAXACA - Scrambled eggs with chile arbol sauce, refried black beans with crema and queso fresco. Served with corn tortillas 6.5

EGGS BENEDICTO - "Cantina style." Guacamole topped with a gordita, smoked bacon, poached eggs, chipotle cream sauce and queso fresco. Served with fresh seasonal fruit 10

CALI TORTA - Two fried eggs with bacon, fresh tomato, guacamole and chipotle aioli on telera bread 7.5

SCRAMBLED EGG Y CHORIZO TORTA - With fresh avocado, tomatoes and black bean sauce on telera bread 7.5

NEW BISCUITS & CHORIZO SAUSAGE GRAVY - Two homemade biscuits with roasted poblano chorizo gravy topped with a fried egg, pico de gallo garnish 7

GRINGO ESPECIALES *for our Norteño friends*

SWEET POTATO PANCAKES - Two pancakes with maple syrup and two sausage links 6.5 *add two eggs, any style 2*

STEAK & EGGS - 6 oz. grilled steak with chile arbol sauce and queso fresco, two eggs any style and fried potato hash 12

NEW CHIPOTLE SALMON - House cured, toasted bagel, cumin cream cheese with tomato, red onion and fried capers 13

NEW YOGURT & FRESH FRUIT - Plain fat free yogurt topped with agave syrup, fresh strawberries, banana and pineapple with low fat granola 6

NEW STEEL CUT OATS - Slow cooked with vanilla bean, orange peel, topped with fresh bananas, strawberries & agave 6

NEW CRAB & SHRIMP CAKES BENEDICT - Topped with tomatoes, poached eggs, jalapeño cream sauce with a side of fruit 14

18% GRATUITY ADDED TO PARTIES OF 6 AND UP

CONSUMING RAW OR UNDERCOOKED PROTEIN MAY BE HAZARDOUS TO YOUR HEALTH

CEVICHE *with saltines*

excludes "vuelve a la vida"

SAMPLER - Your choice of four 20

VERDE - Snapper, tomatillos, red onion, cilantro, chipotle chile, lime 11

CALLOS - Sweet wild bay scallops, avocado, tomato, red onion, cilantro, citrus mojito 11

PULPO - Tender octopus, tomato, jalapeno, red onion, kalamata olives, cilantro, avocado, citrus, chile oil 9

CANTINITA - Snapper, shrimp, calamari, blue crab, chile oil, orange, tomato, onion, cilantro 12

SHRIMP LOS CABOS - Shrimp, avocado, pico de gallo, cilantro, sweet tomato cocktail sauce 9

VUELVE A LA VIDA - "return to life"
Shrimp, calamari, bay scallops, octopus, snapper, tomatillos, onion, cilantro, chipotle chile and avocado 14

Your choice of citrus clam broth or sweet tomato cocktail sauce

ENSALADA

CANTINA - Baby greens, tomato, red onion, gorgonzola cheese, house vinaigrette, corn crisps 6

NEW TACO SALAD - Romaine lettuce, tomato, avocado, black bean salsa, queso fresco and chipotle ranch dressing in a crisp tortilla bowl 7

SPINACA - Spinach, goat cheese, pickled red onions, pepitas, hibiscus vinaigrette 5

To any salad add grilled

STEAK 5 / CHICKEN 5 / SHRIMP 5 / MAHI 6 / EACH

ALGO MÁS

FRIED SWEET PLANTAINS 4

FRIED YUCA 4

REFRITOS WITH CREMA & QUESO FRESCO 4

CHIPS & SALSA 4 - REFILLS 2.5

BLACK BEAN CHORIZO DIP & CHIPS 6

CHILE CHEESE DIP & CHIPS 7



TACOS *soft tacos made with fresh corn tortillas. order a la carte.*

please no substitutions

NEW PULLED PORK - Shredded roast pork, guacamole, cilantro-onion, radish 4

AHI TUNA - Seared tuna, soy orange coulis, wasabi aioli, pico de gallo, mixed greens 4.75

STEAK FAJITA - Grilled steak, poblano peppers, onions, jack cheese 4

NEW GRILLED SHRIMP - Cabbage slaw, pico de gallo, habanero aioli 4.25

DUCK - Roast duck, grilled pineapple, goat cheese, cilantro, red chile jelly 4.25

GRILLED CHICKEN - Rajas, jack cheese, pico de gallo 3.75

BAJA FISH - Grilled mahi, salsa blanca, salsa roja, cabbage slaw 4.5

QUESADILLAS *the basics, inspired.*

DUCK - Orange braised duck confit, jack cheese, goat cheese and fresh pineapple with honey chipotle vinaigrette 11

GRILLED STEAK - Chihuahua cheese, jack cheese and chorizo with corn salsa, guacamole and crema 10

GRILLED CHICKEN - Chihuahua cheese and jack cheese with crema, pico de gallo and guacamole 9

CRAB & SHRIMP - Open face with jalapeño cream sauce, jack cheese, diced tomatoes, cilantro and chile arbol oil 12

ANTOS *appetizers to enjoy alone or mix and match for the table*

CHIPS & DIP - Tortilla chips with chili cheese dip, fresh guacamole, black bean chorizo dip 9

GUACAMOLE - Fresh avocado, onion, cilantro and lime juice, with chips 7.5

EMPANADA - Ground sirloin picadillo, ancho tomatillo sauce, crema, cotija cheese 6

MOFONGO - Pork carnitas, plantains, yuca, salsa chimichurri 7

FRIED CHICKEN TAQUITOS - Crispy rolled chicken tacos, chile arbol sauce, queso fresco, cilantro onion, crema 8

NACHO SANCHEZ - Chips, black bean chorizo sauce, pico de gallo, cotija cheese, crema, pickled jalapeños 8

TO NACHOS ADD GRILLED STEAK / CHICKEN / CHILE CHEESE DIP / 3 EACH

TORTAS *Mexican style sandwich served on a telera bun with yuca fries and chipotle ketchup*

NEW DUCK - Orange braised duck confit, jack cheese, arugula, rajas, caramelized onions and guacamole 12

SIRLOIN CHORIZO BURGER - Jack cheese, fresh avocado, tomato, fried onions and chipotle aioli 10

MAHI MAHI - Grilled or blackened, avocado, tomato, pickled red onion, mango and habanero aioli 11

ROAST PORK - Pressed, jack cheese, grilled onions, peppers, chimichurri and tamarind aioli 9