



CEVICHE

SAMPLER - 20 choice of 4
excludes "vuelve a la vida"

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

CALLOS - Sweet wild bay scallops, avocado, tomato, red onions, 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 arbol 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

SOPA

FRIJOLE CHARROS

Pinto bean chili with onion, bacon, chorizo sofrito and queso fresco 4

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

ENSALADA

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

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

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

Add - steak 5 / chicken 5 / shrimp 5 / mahi 6

ALGO MÁS in addition

FRIED SWEET PLANTAINS 4

FRIED YUCA 4

SEASONAL VEGETABLES 3

CHIPS & SALSA 4 - REFILL 2.5

BLACK BEAN CHORIZO DIP & CHIPS 6

CHILE CHEESE DIP & CHIPS 7

Please note consuming raw or undercooked protein may be hazardous to your health.

18 % gratuity added to parties of 6 and up.

TACOS soft tacos with hand made corn tortillas. order a la carte. no substitutions please

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

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

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

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

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

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

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

TOFU - 2 PER ORDER Grilled tofu, poblano peppers, onions, pineapple, cilantro, jack cheese 7

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

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

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

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

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

BOMBAS - Fried potato balls filled with chihuahua cheese, shrimp and chorizo, with habanero aioli 7

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

ESQUITES - Mexican style roast corn on the cob, chipotle aioli, cotija cheese, lime 5

NACHO SANCHEZ - Chips, black bean chorizo sauce, pico de gallo, cotija cheese, crema and pickled jalapeños 8
grilled steak / chicken / chile cheese dip/ 3 each

TACOS EN CAZUELA makes 4-5 tacos, served with hand made corn tortillas

CAMARONES - Gulf shrimp, poblano chile, onion, tomato, jalapeño, jack cheese 15

VEGETARIAN - Sautéed portobello mushrooms, corn, cactus, peppers, onions, potatoes 13

BEEF BARBACOA - Shredded beef, rajas, tomato, jalapeño, ancho chile sauce 14

FILET AL CHIPOTLE - Filet tips, rajas, chipotle chile, jalapeños, tomato, queso fresco 15

QUESADILLAS the basics inspired

ROAST DUCK - Jack cheese, goat cheese and pineapple with honey chipotle vinaigrette 11

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

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

CRAB & SHRIMP - Open face with jalapeño cream, jack cheese, diced tomato, cilantro, chile oil 12

TORTAS with yuca fries and chipotle ketchup

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

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

MAHI MAHI - Grilled or blackened, avocado, tomato, pickled red onions, mango and habanero aioli 12

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

BURRITOS a large flour tortilla stuffed with fresh ingredients

EL GORDO - Big burrito filled with choice of Steak, Chicken or Tofu, gallo pinto, jack cheese and pico de gallo. Topped with jalapeño cream sauce and queso fresco 11

CHIMICHANGA DE PESCADO - Fried burrito filled with tuna, mahi mahi, salmon, grilled peppers, onions and jack cheese. Topped with chipotle cream sauce, queso fresco and crema. Served with gallo pinto 14

PORK VERDE - Roast pork, rajas and jack cheese topped with chile verde sauce, queso fresco, crema. Served with gallo pinto 12

PLATOS PRINCIPALES dinners

CARNE ASADA - Grilled skirt steak with chile arbol sauce, avocado tomato salsa, charro beans, queso fresco, esquites, encurtido and hand made corn tortillas 17

SHRIMP AL MOJO - Gulf shrimp sautéed with garlic, tomatoes, cilantro, chile arbol, finished with tequila lime butter. Served with gallo pinto, fresh vegetables 14

CHURRASCO - Grilled skirt steak with jalapeño cream sauce, gallo pinto and fresh seasonal vegetables 17

DORADO A LA PARILLA - Grilled Mahi with chino latino sauce, fried sweet plantains and mango slaw 14

CHICKEN FERNANDEZ - Mojo chicken with chipotle cream sauce, gallo pinto and seasonal vegetables 13

TOFU ORIENTAL - Grilled tofu steak with chino latino sauce, fresh seasonal vegetables, gallo pinto and mango slaw 11

CHILE RELLENO DE QUESO - Fire roasted poblano pepper filled with chihuahua and jack cheese, topped with chile arbol sauce, queso fresco, cilantro onion, crema. Served with gallo pinto 14

PESCADO FRITO - Tortilla crusted fried tilapia with avocado tomato salsa, habanero aioli, lime crema and gallo pinto 14