

# CANTINA LUNCH

## CEVICHE *With saltines*

### CEVICHE SAMPLER 20

Your choice of four - *excludes "vuelve a la vida"*

### CALLOS - BAY SCALLOPS 11

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

### PULPO 9

Tender Octopus, tomato, jalapeno, red onion, kalamata olives, cilantro, avocado, citrus, chile oil

### VERDE 11

Snapper, tomatillos, red onion, cilantro, chipotle chile, lime juice

### SHRIMP LOS CABOS 9

Shrimp, avocado, pico de gallo, cilantro, sweet tomato cocktail sauce

### CANTINITA 12

Snapper, shrimp, calamari, blue crab, orange, tomato, red onion, chile arbol oil

### **New** VUELVE A LA VIDA 14

Shrimp, calamari, bay scallops, octopus, snapper, tomatillos, onion, cilantro, chipotle chile and avocado

*Your choice of citrus clam broth or sweet tomato cocktail sauce*

## TACOS *Soft tacos made with fresh corn tortillas. Order a la carte, please no substitutions*

### **New** PULLED PORK 4

Shredded roast pork, guacamole, cilantro onion, radish

### DUCK 4.25

Roast duck, grilled pineapple, goat cheese, cilantro, red chile jelly

### BAJA FISH 4.5

Grilled Mahi, salsa blanca & roja, cabbage slaw

### **New** GRILLED SHRIMP 4.25

Cabbage slaw, pico de gallo, habanero aioli

### AHI TUNA 4.75

Seared tuna, soy orange coulis, wasabi aioli, pico de gallo, mixed greens

### STEAK FAJITA 4

Grilled steak, rajas and jack cheese

### **New** TOFU 7 2 PER ORDER

Grilled tofu, poblano peppers, onions, pineapple, cilantro, jack cheese

### GRILLED CHICKEN 3.75

Rajas, jack cheese, pico de gallo

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

### CHIPS & DIP 9

Chile cheese, guacamole, black bean chorizo dip

### **New** SOPA DE POSOLE 5

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

### MOFONGO 7

Pork carnitas, plantains, yuca, chimichurri

### EMPANADA 6

Ground sirloin picadillo, ancho tomatillo sauce, crema, cotija cheese, pico de gallo

### NACHO SANCHEZ 8

Chips, black bean chorizo sauce, pico de gallo, cotija cheese, crema, pickled jalapeños  
steak / chicken / chile cheese dip / 3 each

### CHIPS & SALSA 4 - REFILL 2.5

### CHILE CHEESE DIP WITH CHIPS 7

### FRIJOLES CHARROS 4

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

### CHICKEN TAQUITOS 8

Fried rolled chicken tacos topped with chile arbol sauce, queso fresco, cilantro onion, crema

### BOMBAS 7

Fried potato balls filled with chihuahua cheese, shrimp and chorizo. Served with habanero aioli

### GUACAMOLE 7.5

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

### FRIED SWEET PLANTAINS 4

With crema

### FRIED YUCA WITH CHIPOTLE KETCHUP 4

### BLACK BEAN DIP WITH CHIPS 6

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

### **New** DUCK 12

Orange braised duck confit, jack cheese, arugula, caramelized onions and guacamole

### MAHI MAHI 11

Grilled or blackened with avocado, tomato, pickled red onion, mango and habanero aioli

### SIRLOIN CHORIZO BURGER 10

Jack cheese, avocado, tomato, fried onions and chipotle aioli

### ROAST PORK 9

Pressed with jack cheese, grilled onions, peppers, chimichurri and tamarind aioli

## ENSALADAS

### CANTINA 6

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

### SPINACA 5

Spinach, goat cheese, pickled red onions, pepitas, hibiscus vinaigrette

### TACO SALAD 7

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

Any salad - add steak 5/ chicken 5/ mahi 6/ shrimp 5

## BURRITOS *A large flour tortilla stuffed with fresh ingredients. Served with gallo pinto, excludes El Gordo*

### PORK VERDE 9

Roast pork, rajas and jack cheese topped with chile verde sauce, queso fresco, cilantro-onion and crema

### GRILLED CHICKEN 9

Hand held burrito filled with grilled chicken, guacamole, pickled jalapeño and queso fresco

### SHREDDED BEEF BARBACOA 9

Mildly spiced with rajas and jack cheese, topped with ancho tomatillo sauce, queso fresco and cilantro onion

### EL GORDO 10

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

## QUESADILLAS *The basics, inspired*

### DUCK 11

Orange braised duck, jack cheese, goat cheese and fresh pineapple with honey chipotle vinaigrette

### GRILLED CHICKEN 9

Chihuahua cheese and jack cheese with crema, pico de gallo and guacamole

### GRILLED STEAK 10

Chihuahua cheese, jack cheese and chorizo with corn salsa, guacamole and crema

### CRAB & SHRIMP 12

Open face with jalapeño cream sauce, jack cheese, diced tomato, fresh cilantro and chile arbol oil

## PLATOS PRINCIPALES *Lunches served with accompaniments*

### PESCADO FRITO 10

Tortilla crusted fried tilapia with avocado tomato salsa, habanero aioli and lime crema served with gallo pinto

### SEAFOOD MOFONGO 10

Sautéed shrimp, scallops, calamari with rajas, tomatoes and garlic in tequila butter sauce with pork carnitas, plantain, yuca mofongo

### AHI TUNA WRAP 11

Ahi Tuna with mixed greens, avocado, tomato, jicama and carrots with soy-orange sauce and wasabi aioli

### CRISPY SHREDDED BEEF TACOS 9

Lettuce, jack cheese, pico de gallo and salsa served with gallo pinto

### CHICKEN FERNANDEZ 9.5

Mojo grilled chicken breast with spicy chipotle cream sauce served with gallo pinto and seasonal vegetables

### MAHI STACK 11

Grilled Mahi on fried yuca with avocado, sliced tomato, mango, pickled red onions and habanero aioli

### SHRIMP AL MOJO 9.5

Sautéed shrimp in tequila lime butter with garlic, tomatoes and chile arbol served with gallo pinto and seasonal vegetables

### TOFU ORIENTAL 9

Grilled tofu steak with chino latino sauce and mango slaw served with gallo pinto and seasonal vegetables

### SHREDDED BEEF ENCHILADAS 9

Shredded beef rolled in fresh corn tortillas topped with ancho tomatillo sauce, queso fresco, cilantro onion and crema served with gallo pinto

### ENCHILADAS VERDES 9

Grilled chicken topped with salsa verde, crema, queso fresco and cilantro onion served with gallo pinto

CONSUMING RAW OR UNDERCOOKED PROTEIN MAY BE HAZARDOUS TO YOUR HEALTH

18 % GRATUITY ADDED TO PARTIES OF 6 AND UP