

EL MENÚ DE CANTINA

Authentic Mexico City Cantina Fare

ESPECIALES DE CANTINA 8.5

Tacos de Tinga de Res Beef brisket, tomatillo salsa, slaw, pickled red onion

Tacos de Pescado a la Parilla Grilled fresh fish, white cabbage escabeche, jalapeño-tartar sauce

Tacos de Hongos Grilled portobello mushrooms, black bean, roasted peppers, grilled corn, cabbage

Tacos de Carnitas Slow-braised pork, cilantro, white onion, grilled pineapple

Quesadilla de Pollo Adobo-marinated chicken, queso Chihuahua

Quesadilla de Tinga de Res Braised beef tinga, Menonita cheese

Quesadilla de Rajas Mexican peppers, Menonita cheese

Flautas Crispy corn tortilla, chicken tinga, salsa pasilla de Oaxaca, salsa verde, queso fresco, crema

Empanadas Corn masa empanadas, shredded chicken, Mexican chorizo, Menonita cheese, mestiza crema

GUACAMOLE EN MOLCAJETE 14.5

Our signature dish since 1984. Freshly made with avocado, jalapeño, tomato, onion and cilantro. Served with housemade chips, salsa norteña.

QUESO FUNDIDO 12

Melted Chihuahua cheese over poblano rajas. Served with handmade corn tortillas. *Add Chorizo 2*

NACHOS DE TRES QUESOS 12

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, guacamole, pico de gallo, chipotle and serrano chiles. *Add Braised Chicken or Beef Tinga 3*

HORA FELIZ

Happy Hour, Monday - Friday, 4-6PM

COCKTAILS

Frozen Margarita de la Cantina 8

Frozen, blanco tequila, lime, organic agave

Margarita de la Cantina 8

Rocks, blanco tequila, lime, organic agave

Frozen Mango Margarita 8

Blanco tequila, triple sec, mango and organic agave

White or Red Sangria 6

Red or white wine, apricot brandy, triple sec, fresh fruits

VINOS 6

Pinot Noir

Cono Sur Organic Bicicleta, Rapel Valley, Chile

Sauvignon Blanc

Haras, Maipo Valley, Chile

CERVEZAS 5

Tecate, Negra Modelo