



Botanas

Guacamole de Mesa **GF** 17
 Avocados, lime, tomato, red onion, cilantro

Snapper Ceviche **GF** 18
 Snapper, lime, jalapeño, onion, cilantro, avocado cream

Quesadilla al Carbon 12
 Flour tortilla, melted chihuahua cheese
 18 chicken • 20 shrimp • 22 skirt steak

Nachos 15
 Corn tortillas, chihuahua cheese, crema mexicana
 pickled jalapeños, pico de gallo, queso fresco
 18 braised chicken • 20 ground short ribs

Calamares Fritos 10
 Fried calamari, sweet & sour red pepper sauce

Alitas de Pollo 15
 Glazed chicken wings, barbecue-honey, carrot, celery
 mixed greens, pickled onion, blue cheese dip

Flautitas **GF** 18
 Braised chicken in crispy tortilla, serrano salsa
 romaine lettuce, crema mexicana, pico de gallo
 queso fresco

GF = Gluten Free

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs
 may increase your Risk of Foodborne Illnesses.

A suggested 18% gratuity will be added to your check for your convenience.
 Prices exclude 9% sales tax.

LUNCH

Cantina Taquitos

Taquitos de Pescado 21
 Sautéed mahi-mahi, flour tortillas, pico de gallo, arugula

Taquitos de Atun **GF** 21
 Seared ahi tuna, guacamole, jicama-carrot salad
 spicy sour cream, crispy corn tortilla

Taquitos de Pollo 18
 Braised chicken, chipotle, corn tortillas, onion
 pineapple, cilantro

Taquitos de Carne de Res 21
 Braised beef, flour tortillas, pico de gallo, jalapeños

Ensaladas

verde **GF** 19
 Mixed greens, cilantro-lime vinaigrette, avocado
 queso fresco, fried garbanzo, tomato, mango

Caesar 18
 Chopped romaine, parmesan croutons, cherry tomatoes

Baja **GF** 18
 Chopped romaine, poblano dressing, cucumber, tomato
 roasted corn, queso fresco, guacamole, tortilla strips

Add to any salad

grilled chicken 4 • grilled shrimp 6 • seared snapper 8 • skirt steak 8

Entrées

Fajitas Nortenas 29
 Skirt steak, grilled poblano, red & yellow peppers
 pico de gallo, cilantro rice, flour tortillas

Fajitas de Pollo 25
 Sautéed chicken fajitas, grilled poblano, red & yellow
 peppers, pineapple, cilantro rice, flour tortillas

Enchiladas de Pollo en Salsa Verde **GF** 21
 Braised chicken, chihuahua cheese, green tomatillo sauce
 queso fresco, crema mexicana

Enchiladas de Carne de Res 23
 Braised beef, chihuahua cheese, mole sauce
 queso fresco, pico de gallo

Sides 8 each

Black Beans • Cilantro Rice • Crispy Yucca • Mashed Potatoes



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 Avocados, lime, tomato, red onion, cilantro

Snapper Ceviche **GF** 18
 Snapper, lime, jalapeño, onion, cilantro, avocado cream

Quesadilla al Carbon 12
 Flour tortilla, melted chihuahua cheese
 18 chicken • 20 shrimp • 22 skirt steak

Calamares Fritos 16
 Fried calamari, sweet & sour red pepper sauce

Pulpo a la Parrilla **GF** 19
 Grilled octopus, baby arugula, chile casabel
 charred orange vinaigrette

Flautitas **GF** 18
 Braised chicken in crispy tortilla, serrano salsa, romaine
 lettuce, crema mexicana, pico de gallo, queso fresco

Tacos de Atun **GF** 21
 Seared ahi tuna, guacamole, jicama-carrot salad
 spicy sour cream, crispy corn tortillas

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DINNER

Ensaladas

verde **GF** 19
 Mixed greens, cilantro-lime vinaigrette, avocado, queso fresco, fried garbanzo, tomato, mango

Caesar 18
 Chopped romaine, parmesan croutons, cherry tomatoes

Baja **GF** 18
 Chopped romaine, poblano dressing, cucumber, tomato, roasted corn, queso fresco, guacamole, tortilla strips

Add to any salad

grilled chicken 4 • grilled shrimp 6 • seared snapper 8 • skirt steak 8

Entrées

Cantina's Fish Taco **GF** 32
 Red snapper, sautéed vegetable, jicama, cucumber
 carrot, arugula & purple cabbage salad
 mango salsa, flour tortillas

Cazuela de Arroz & Mariscos 30
 Seared fish, shrimp, calamari, braised tomato sauce
 cilantro rice on the side

Carne Asada 32
 Grilled skirt steak, crispy yucca, grilled cactus pad
 green onion salad, criolla sauce

Fajitas de Pollo 25
 Sautéed chicken, grilled poblano, red & yellow peppers
 pineapple, cilantro rice, flour tortillas

Fajitas Nortenas 29
 Skirt steak, grilled poblano peppers, red & yellow peppers
 pico de gallo, cilantro rice, flour tortillas

Enchiladas de Pollo en Salsa Verde **GF** 21
 Braised chicken in corn tortilla, chihuahua cheese
 green tomatillo sauce, queso fresco, crema mexicana
 pico de gallo

Enchiladas de Carne de Res 23
 Braised beef in corn tortilla, chihuahua cheese
 mole sauce, queso fresco, crema mexicana, pico de gallo

Costillas de Cerdo **GF** 29
 Slow braised pork ribs, grilled corn on the cob
 cilantro rice, tomato jam, jalapeños

Sides 8 each

Black Beans • Cilantro Rice • Crispy Yucca • Mashed Potatoes



Premium Margaritas 17

Cantina Margarita

Cantina's own Double Barrel Herradura Reposado, Cointreau, sour mix, floated of Chambord, salt rim, served on the rocks

Ultimate Margarita

A refreshingly ultimate experience, Sauza Blue Silver, Cointreau, floater of Cointreau noir, your choice of on the rocks or frozen

Casa Noble Skinny

Super fresh, made with Casa Noble Blanco Organic Tequila, fresh lime juice, agave nectar, served on the rocks

Black Diamond

A true gem, Maestro Dohel "Diamond Tequila" smoked black cherry syrup, fresh lime juice, black Hawaiian salt rim, served on the rocks, garnished with fresh blackberries

Spicy Mango Margarita

El Jimador Blanco Tequila, sweet mango nectar, Sprite, sour mix, Tabasco

Tanteo Pepino Diablo

Spicy yet refreshing, Tanteo Jalapeño Infused Tequila, fresh lime juice, agave nectar, muddled cucumber, served on the rocks

Ancho Reyes Margarita

Milagro Silver Tequila, Ancho Reyes, fresh lime Juice, agave nectar, served on the rocks

Anti-oxidant Margarita

Made with El Jimador Silver Tequila, fresh lime juice, agave nectar, blueberries/raspberries/blackberries, mint, served on the rocks

Strawberry Margarita

El Jimador Silver Tequila, Ancho Reyes, strawberry puree, fresh lime juice, agave nectar, served on the rocks

Cocktails de la casa

Frozen Lemonade

A must-have poolside! Grey Goose LeCitron, lemonade blended, topped with a sugared rim

16

Ultimate Pina Colada

Pina colada with Bacardi, topped with Wicked Dolphin Black Rum, served frozen

17

Mojito Cubano

Frozen twist on the classic mojito, served in classic lime, mango, raspberry or strawberry, served frozen

16

The Vice

Miami's signature, piña colada, layered with strawberries topped with Wicked Dolphin Black Rum, served frozen

16

Strawberry Dream

Bacardi Superior Rum, strawberry liqueur, strawberries, topped with Prosecco, served frozen

16

Mexican Colada

Sauza Blue Silver Tequila, Kahlua, Cointreau, cream of coconut, fresh pineapple juice, a splash of lemonade, served frozen

16

The Black & Blue Mojito

A staple at Cantina Beach! Bacardi Silver, Bacardi Razz muddled with fresh blueberries, blackberries or try it with Grey Goose

16

Paloma

Blanco Tequila, Ancho Reyes, grapefruit juice, lime juice, simple syrup

16

Sangria

Made with Red or White wine, Appleton Estate Rum, fresh seasonal fruit

18

Passionate Sunset

The perfect blend of El Jimador Blanco Tequila, orange juice, passion fruit, grenadine

16

Caipiroska

Fresh limes muddled with sugar, mixed with Organic Cucumber Vodka

16

Chelada/Michelada

Mexican beer poured in a salted glass with fresh lime juice, ice or add Tabasco, Worcestershire sauce, bloody mary mix, tajin on the rim

9

Wines

White Wines

461 Infamous Goose, Sauvignon Blanc	Glass 12	Bottle 55
250 Pighin, Pinot Grigio	12	60
411 Steven Kent, Chardonnay	12	48
452 Marques Casa Concha, Chardonnay	15	60
440 Chateau Ste. Michelle, "Eroica" Riesling	15	60
423 Cakebread Cellars, Chardonnay	25	120

Rose Wines

568 Prado Rey, Ribera del Duero, Spain	11	50
553 Acrobat, Rose of Pinot Noir, Oregon	11	50

Red Wines

925 Steven Kent, Cabernet Sauvignon	12	48
979 Trivento Golden Reserve, Malbec	14	60
918 El Secreto, Pinot Noir	14	65
911 St. Francis, Sonoma, Merlot	15	60
942 Justin, Cabernet Sauvignon	17	70

Sparkling

65 Prosecco, Veneto	13	60
31 Agusti Torello, Mata, Cava, Brut	14	60
95 Taittinger, Brut, Reims	24	100

Beers

Craft 9

Jai Alai IPA	Mexican 8
Monk in the Trunk	Pacifico
Blue Moon	Tecate

Draft 8

Negra Modelo	Modelo Especial
Stiltsville	Modelo Negra
	Dos Equis Amber
	Dos Equis Lager
	Corona
	Corona Light

Imported 8

Presidente	Domestic 7
Stella Artois	Coors Light
Buckler	Sam Adams
Amstel Light	Budweiser
Red Stripe	Bud Light
Bass Ale	Michelob Ultra
Peroni	Miller Lite
Heineken	
Guinness	