

CANTINA

FIFTEEN ELEVEN

Our food is a creative interpretation of regional Mexican cooking. The cuisine is moderately spiced, but can be adjusted to match your tastes. If you desire to vary the spice of your order, we are happy to accommodate you.

APPETIZERS

LUNCH | DINNER

TOP SHELF GUACAMOLE Made fresh at your table. 6.99 | 7.49

CANTINA NACHOS \$ 5.99 L 7.99 | \$ 5.99 L 7.99
A giant portion of Red Chile seasoned ground beef or marinated chicken, caramelized onions and peppers, black beans, and melted queso on a bed of fresh tortilla chips.

QUESO FUNDIDO \$ 2.99 L 4.99 | \$ 2.99 L 4.99
Imported Mexican cheeses melted with fresh herbs and chilies, served with steaming flour tortillas.

- Fresh Spinach and Rajas. \$ 3.99 L 5.99 | \$ 3.99 L 5.99

CEVICHE 8.99 | 8.99
Freshest fish served with tostones marinated with citrus juices, fresh tomato, garlic, and cilantro.

TACOS NUEVO LEON
Miniature shrimp tacos with caramelized onions, queso fresco, and jalapeño crema.

- Three Tacos 6.99 | 6.99
- Five Tacos 9.99 | 9.99

CAMARONES MARCO POLO 8.99 | 8.99
Three crispy jalapeño bacon wrapped jumbo shrimp. Drizzled with a cascabel chile sauce.

QUESADILLAS
Our quesadillas come in a 10 inch appetizer size or a 12 inch entrée size.

- Rajas and imported Mexican cheeses. \$ 4.99 L 6.99 | \$ 6.99 L 8.49
- Grilled wild mushrooms, fresh spinach, and Laura Chenal goat cheese. \$ 6.99 L 9.99 | \$ 8.49 L 11.49
- Carne Asada steak, caramelized poblano peppers and onions, creamy mixed Mexican cheeses. \$ 6.99 L 9.99 | \$ 8.99 L 11.99
- Margarita marinated chicken breast, caramelized poblano peppers and onions, Mexican cheeses. \$ 6.99 L 9.99 | \$ 8.49 L 11.49

SIDE SALADS AND SOUP

LUNCH | DINNER

MEXICAN CHOPPED SALAD \$ 3.49 L 6.99 | \$ 3.49 L 6.99
Fresh greens, chopped tomato, Jicama, sweet onion, avocado, scallions, garbanzo beans, cucumbers, corn, and roasted peppers tossed in a roasted garlic and chipotle ranch dressing.

SHRIMP AND AVOCADO SALAD 9.99 | 9.99
Poached Shrimp, chopped tomato, onion, chilies, and cilantro. Stuffed into an avocado shell.

TORTILLA SOUP C 3.49 B 4.99 | C 3.49 B 4.99
Homemade Mexican classic. Shredded chicken, grilled onions, roasted tomatoes, topped with crispy tortillas and fresh avocado.

PLATILLOS MEXICANOS

LUNCH | DINNER

POLLO LAREDO 13.99 | 13.99

Grilled Margarita marinated chicken breast, topped with jalapeño bacon, queso fresco, sliced avocado, and cucumber pico de gallo. Served with green onion and white cheddar mashed potatoes.

NY STRIP ARRACHARA 21.99

A Guadalajara style marinated – seared Angus NY Strip served on an iron skillet with caramelized onions and peppers. White Cheddar mashed potatoes.

TACOS MARCO POLO 9.99 | 13.49

Shrimp, Bacon, and caramelized onion's stuffed in flour tortillas with pico de gallo and melted Mexican cheeses. Served with red rice and beans.

BARBACOA DE PUERCO 6.99 | 10.99

Slow cooked, braised, and shredded pork. Served with cilantro rice, charro beans, guacamole, pico de gallo, shredded Mexican cheeses, shredded lettuce, and warm flour tortillas.

SALMON ASADO A LA PARRILLA 9.99 | 14.99

Wild caught salmon filet topped with Avocado Tomatillo sauce, red saffron rice and steamed asparagus.

CANTINA CHIMICHANGA 9.99 | 11.99

Crispy Burrito filled with your choice of chicken or steak, black beans, cilantro rice, and Chile con queso. Topped with Ranchero and Chile con queso sauce. Choice of today's vegetable or rice and beans.

SKIRT STEAK AND WILD MUSHROOM FAJITAS 12.99 | 12.99

Served with flour tortillas and accompaniments.
(Substitute chicken for steak 12.99)

CAMARONES CUBANO 9.99 | 14.99

Grilled Jumbo shrimp with an Ancho chile recado. Served with black beans, green chile rice, fresh tortillas and fried plantains. Drizzled with jalapeño crema.

ENTRÉE SALADS

LUNCH | DINNER

CHICKEN TOSTADA SALAD 7.99 | 8.99

Two crisp tostada shells piled high with chopped romaine lettuce, pico de gallo, jicama, red onion, scallions, garbanzo beans and roasted red peppers, cucumbers, corn, and margarita marinated chicken breast and Cotija. Served with a side of black beans and guacamole.

GRILLED SALMON SALAD 10.99 | 10.99

6 oz. of grilled, salmon served on a bed of mixed baby greens, orange segments, red onion, roasted garlic, tomatoes.
Tossed with a orange, cilantro, and pine nut dressing.

We honor The Citypass book coupon strictly according to its rules of use. If you have any questions please feel free to ask the Management. There will be a \$2 charge for all shared items. We will add 18% gratuity on all parties of 8 or more. Please no cigar or pipe smoking in the restaurant. Gift certificates are available.

SIDES

ADOBO SPICED FRENCH FRIES	2.99
AVOCADO	1.49
BLACK BEANS AND RICE	3.99
CHARRO, REFRIED OR BLACK BEANS	1.99
FIRE ROASTED CORN ON THE COBB	2.99
FRIED PLANTAINS	2.99
GREEN ONION AND WHITE CHEDDAR MASHED POTATOES	2.99
GUACAMOLE	1.49
SHREDDED, IMPORTED CHEESES	.99
ONE TACO	3.49
RED SAFFRON RICE	1.99

BRUNCH MENU Served every Sunday from 11am to 2pm

AGUAS FRESCAS A refreshing fresh strawberry drink flavored with lime.	2.49
HUEVOS MIA Lump Crab cake topped with three poached eggs, sautéed spinach, and charred tomato salsa hollandaise.	11.99
BREAKFAST BURRITO A fantastic burrito stuffed with chorizo, scrambled eggs, and caramelized rajás. Topped with queso and roasted pepper crema.	6.99
CAMERONES AL AJILLO A Mexicanized version of a low country favorite - Sautéed shrimp in a guajillo Chile, lime, and butter sauce. Served on a bed of creamy Anson Mills grits.	6.99
FARMER'S OMELET An egg white with zucchini, yellow squash, chayote squash, tomatoes, asparagus, spinach, and Laura Chenal goat cheese.	7.99
OAXACAN OMELET Crabmeat, Serrano ham, Oaxaca cheese, and green onions.	9.99
TORTILLA ESPANOLA Our version of a Spanish omelet made with potatoes, sweet peppers, and mixed cheeses.	7.99
EGGS YOUR STYLE Three eggs any style, accompanied by your choice of jalapeño bacon, Chorizo sausage patty, or _____.	6.99
MEXICAN TOAST French toast with a Mexican twist - Pecans and Mexican cinnamon flavored French toast. Accompanied by fresh strawberries and whipped cream infused with honey.	7.99

TACOS

LUNCH | 1T 5.99 2T 8.49 3T 10.99 DINNER | 1T 7.49 2T 9.99 3T 12.49

Tacos are served in 1, 2 or 3 Taco portions and accompanied by our cilantro rice, charro beans, and tortilla slaw. Choice of white corn, flour, or crispy corn tortilla shells.

- Roasted Chicken, sliced avocado, pico de gallo, shredded lettuce, chipotle crema, fresh cilantro.
- Tacos al Pastor-Slow cooked pork with shredded cabbage, roasted pineapple, habanero crema, and fresh cilantro.
- Alahambra-Carne Asada steak, caramelized peppers, onions, and Oaxaca cheese.
- Ground beef, shredded lettuce, pico de gallo, mixed cheeses and sour cream.
- Crispy Negro Modelo battered Tilapia, shredded cabbage, pico de gallo, chipotle crema, Mexican hot sauce.
- Carnitas braised Pork with avocado habanero salsa.

ENCHILADAS

LUNCH | DINNER

ENCHILADAS DE DENNIS Roasted chicken, fresh spinach and White Cheddar cheese enchiladas topped with Chile con queso, finished with avocado and red pepper crema. Served with Charro beans and green chile cilantro rice.	6.99 10.99
RED CHILE ENCHILADAS Texas Style-red chile seasoned ground beef enchiladas with mixed cheese. Topped with ranchero sauce, sour cream and sliced avocado. Served with refried beans and green cilantro rice.	6.99 10.99
FRESH SPINACH ENCHILADAS Fresh spinach, roasted garlic and Mexican cheeses topped with ranchero sauce and chile con queso. Served with black beans and green cilantro rice.	6.99 10.99
SHRIMP AND CRAB ENCHILADAS Enchiladas filled with shrimp, crab, and Mexican cheeses. Served with red rice and black beans.	9.99 14.99

BURRITOS

LUNCH | DINNER

BURRITOS Burritos are made to order and filled with Charro beans, Mexican rice and Chile con queso. Accompanied by a tortilla slaw. Topped with your choice of Ranchero sauce, Queso sauce, or Plain. Choice of today's vegetable or rice and beans.	9.99 11.99
<ul style="list-style-type: none"> • Roasted marinated seasonal vegetables, and Mozzarella Company goat cheese. • Carne Asada-Wood grilled steak, caramelized poblano peppers and onions, and cilantro. • Achiote marinated chicken breast, cilantro, and chopped onions. • Seasonal ground beef, caramelized poblano peppers and onions, and cilantro (no beans and rice inside). 	