

¡BIENVENIDOS!

ritas
Cantina

ANTOJITOS (STARTERS)



QUESO FUNDIDO \$16.99



Tres Reyes Salsa, House Cheese Blend, Chorizo, Wild Mushrooms, Pico De Gallo, Poblano Rajas, Grilled Onions. Served with Chicharrónes & Tortillas

CARNE ASADA SOPE\$ \$15.99

Crispy Golden Masa, Guacamole, Cotija Cheese, Pico De Gallo, Crema Mexicana & Tres Reyes Salsa

GRILLED QUESADILLA \$13.99

House Cheese Blend in Flour Tortilla. Served with Pico De Gallo, Habanero Pickled Onions, Guacamole & Sour Cream
Add Chicken or Carne Asada \$5

CARNE ASADA FRIES \$16.99

Golden Brown Fries Topped with Carne Asada, Melted House Cheese Blend, Avocado Crema, Pico De Gallo & Sour Cream

SHRIMP Ceviche Tostaditas \$17.99

Shrimp Cooked with Lime Juice, Tomato, Onion, Cilantro, Cucumber, Fresh Avocado & Serrano Pepper. Served with Fried Corn Tortillas



GUACAMOLE CAZUELA \$16.99



Hand-Cut Avocado, Serrano Peppers, Onion, Cilantro, Roasted Corn, Fresh Lime Juice & Pepita Seeds

SOPAS Y ENSALADAS (SOUPS & SALADS)

POZOLE DE CASA \$7.99 CUP | \$12.99 BOWL

Slow-Braised Pork Shoulder, White Hominy, Guajillo Broth & Traditional Garnishes

ENSALADA ORGÁNICA \$15.99



Mixed Greens, Pomegranates, Oranges, Queso de Cabra, Pepita Seeds & Pecans Tossed in a Honey Citrus Vinaigrette

Add Chicken \$5 or Shrimp \$6

ENSALADA DE CAMARONES CON ELOTE \$16.99

Achiote Marinaded Grilled Shrimp, Mixed Greens, Cucumber, Jicama, Carrots, Chayote, Watermelon Radish, Pepita Seeds, Cotija Cheese & Pico de Gallo

GRILLED CAESAR SALAD \$15.99

Charred Romaine Lettuce, Corn, Pico de Gallo, Pepita Seeds, Cotija Cheese, Tortilla Croutons & House-Made Elote Caesar Dressing

COMPLIMENTARY BASKET OF CHIPS & SALSA

\$4.99 Additional Charge for More Chips & Salsa



VEGETARIAN FRIENDLY

PLATOS FUERTES (MAIN COURSES)

All Entrées Garnished with Onions & Cilantro

CARNITAS BORRACHAS \$25.99



Dos Equis® Amber-Braised Pork Shoulder, Habanero Pickled Onions, Avocado Crema & Salsa Verde. Served with Arroz Clásico & Refried Beans
Choice of Corn or Flour Tortillas

TORTA AHOGADA \$22.99

Pork Carnitas, Refried Beans, House Cheese Blend, Spicy Ahogada Salsa & Habanero Pickled Onions. Served on a Torta Roll with French Fries

CARNE ALA TALLA \$37.99

12oz Hand-cut Char-grilled Ribeye, Poblano Rajas, Grilled Onions, Habanero Lime Pickled Cabbage & Guacamole.
Served with Arroz Clásico & Refried Beans

CAMARONES ALA DIABLA \$27.99

Sautéed Shrimp with Butter, Garlic, Guajillo, Arbol & Ancho Chile Peppers. Served with Arroz Clásico & Refried Beans
Choice of Corn or Flour Tortillas

BEEF BIRRIA \$24.99

Slow Braised Beef Shoulder in Banana Leaves, Guajillo Adobo & Limes. Served with Arroz Clásico & Refried Beans
Choice of Corn or Flour Tortillas

LOS FAVORITOS DE CHEF HOMERO \$25.99



One Chicken or Cheese Tamale, One Crispy Beef Birria Taco & One Enchilada Suiza. Served with Arroz Clásico & Refried Beans

PORK BELLY CHICHARRON \$25.99

Crispy Pork Belly Served over Tres Reyes Salsa, Elote Purée, House-Made Guacamole, Habanero Pickled Onions & Choice of Corn or Flour Tortillas.
Served with Seasonal Fruit Salad

ENCHILADAS

*Hand-Rolled to Order in Locally Sourced Corn Tortillas
All Enchiladas Drizzled with Crema Mexicana Topped with
Crispy Vegetables & Cotija Cheese*

ENCHILADAS SUÍZAS \$21.99



Achiote Lime Marinated Chicken & House Cheese Blend in Creamy Tomatillo Sauce. Served with Arroz Clásico & Black Beans

ENCHILADAS DE CAMARONES \$23.99

Sautéed Shrimp & House Cheese Blend in Tomatillo Sauce.
Served with Arroz Clásico & Black Beans

ENCHILADAS DE QUESO \$20.99

Mixed Traditional Cheeses in House Blended Guajillo Sauce.
Served with Arroz Clásico & Black Beans

ENCHILADAS DE ALAMBRES \$23.99

Red Chile-Braised Shredded Beef Birria & Mixed Traditional Cheeses in House-Blended Chile Sauce. Served with Arroz Clásico & Refried Beans

LOS TACOS Y BURRITOS

All Burritos Drizzled with Crema Mexicana. Beans Served Inside

Americano Style \$1 (Topped with Pico de Gallo, Cotija Cheese & Sour Cream)

Wet Style \$2 (Topped with Green or Red Sauce, Cotija Cheese & Sour Cream)

Chimichanga Style \$3 (Deep Fried & Served with Pico de Gallo, Guacamole & Sour Cream)

MARINATED POLLO \$19.99

Achiote Lime Marinated Chicken, Avocado Crema, Serrano Salsa, Onions & Cilantro. Served with Arroz Clásico & Black Beans

BAJA STYLE FISH TACO \$21.99

Beer Battered Fried Cod, Habanero Lime Pickled Cabbage, Pineapple Chayote Salsa, Herbed Mayo, Onions & Cilantro. Served with Arroz Clásico & Black Beans

SURF & TURF CHIMICHANGA \$23.99

Garlic Lime Marinated Carne Asada, Achiote Shrimp, Avocado Crema, Tres Reyes Salsa, Arroz Clásico & Refried Beans



CARNE ASADA

\$22.99

Garlic Lime Marinated Steak, Avocado Crema, Serrano Salsa, Onions & Cilantro. Served with Arroz Clásico & Refried Beans



Signature Dish

CRISPY BEEF BIRRIA

\$22.99

Braised Shredded Beef, Melted House Cheese Blend, Cilantro, Habanero Pickled Onions & Consomé. Served with Arroz Clásico & Refried Beans

CARNITAS \$20.99

Carnitas Borrachas, Avocado Crema, Salsa Verde, Onions & Cilantro. Served with Arroz Clásico & Refried Beans

TACOS DE CAMARONES \$23.99

Garlic Shrimp, Crispy Corn Tortillas, Melted House Cheese Blend, Pico de Gallo, Poblano Peppers & Onions, Tres Reyes Salsa. Served with Arroz Clásico & Black Beans

MUSHROOM TACOS \$19.99

Sautéed Mushrooms, Roasted Poblano Peppers & Onions, Fresh Avocado & Pico de Gallo. Served with Arroz Clásico & Black Beans

SIZZLING FAJITAS



Grilled Peppers, Onions, Corn on the Cob, Pico de Gallo, Guacamole & Sour Cream. Served with Arroz Clásico & Refried Beans, Choice of Corn or Flour Tortillas



SINGLE | TO SHARE

GRILLED ACHIOTE LIME POLLO

\$23.99 | \$33.99

GRILLED HOUSE-MARINATED CARNE ASADA

\$26.99 | \$36.99

MEXICAN SHRIMP AL MOJO DE AJO

\$27.99 | \$37.99

GRILLED VEGETABLES (Mushroom, Chayote, Poblanos, Onions & Zucchini)

\$19.99 | \$29.99

COMBINATION (Choice of Any Two)

\$28.99 | \$38.99



OUR MENU CONTAINS
FLAVORS FROM THESE
REGIONS IN MEXICO!

DULCES (DESSERTS)

CHOCOFLAN \$9.99

Rich Custard Cooked with Caramelized Sugar. Served with Whipped Cream

FUNNER CHURROS \$9.99



Fried Churros Served with Vanilla Ice Cream, Caramel, Chocolate Sauce & Whipped Cream

CLASSIC FRIED ICE CREAM \$10.99



Hand-Scooped Vanilla Ice Cream Rolled in Seasoned Corn Flakes & Flash Fried, Garnished with Caramel Sauce, Cinnamon & Sugar. Served in a Buñuelo Bowl

BRUNCH MENU

MACHO QUATRO \$18.99

Two Eggs Any Style, Bacon,
Breakfast Potatoes &
Two Silver Dollar Pancakes

AVOCADO TOAST \$18.99

Multigrain Toast, Crispy Blended Cheese,
Avocado Mash, Sautéed Mushrooms,
Serrano Salsa, Poblano Pepper & Onions,
Topped with One Over Medium Egg
Served with Sliced Pineapple
& Watermelon

STEAK MACHACA & EGGS \$25.99

Cooked to Order Ribeye Strips, Poblano
Peppers, Onions & Scrambled Eggs
Served with Arroz Clasico, Refried Beans
& Choice of Tortillas

SCRAMBLED FAJITA SKILLET \$18.99

Two Scrambled Eggs, Carne Asada,
Poblano Peppers & Onions,
Breakfast Potatoes & Grilled Panela
Cheese. Served with Spicy Chorizo
Sausage Gravy

CALIFORNIA OMELET \$18.99

Carne Asada, Breakfast Potato, House
Cheese Blend, Pico de Gallo & Sliced
Avocado. Served with Breakfast Potatoes,
Poblano Rajas & Sautéed Onions

HUEVOS RANCHEROS \$17.99

Two Eggs Any Style, Corn Tortillas,
Arroz Clasico, Refried Beans, House
Cheese Blend & Ranchero Serrano Salsa

BIRRIA-QUILES \$19.99

Two Eggs Any Style Over Tortilla Chips
in Guajillo Adobo Sauce & Shredded Beef
Birria, Topped with House Cheese Blend,
Crema Mexicana, Cilantro & Onion

BREAKFAST BURRITO \$16.99

Three Scrambled Eggs, Breakfast Potatoes
& House Cheese Blend with
Choice of Carne Asada, Chorizo or Bacon

FRESAS CON CREMA PANCAKES \$15.99

Four House-Made Pancakes Topped with
Strawberries, Crema Dulce &
Whipped Cream

HOUSE-MADE BISCUITS & CHORIZO GRAVY \$17.99

Two Jalapeño Biscuits, Two Eggs Any
Style & Chorizo Gravy

POZOLE DE CASA \$10.99

Slow-Braised Pork Shoulder, White
Hominy, Guajillo Broth &
Traditional Garnishes



LUNCH OFFERINGS

QUESO FUNDIDO \$15.99

Serrano Salsa, House Cheese Blend,
Wild Mushrooms, Poblano Rajas &
Grilled Onions

Served with Chicharrones & Tortillas

GUACAMOLE DE CAZUELA \$15.99

Hand-Cut Avocado, Serrano Peppers,
Cilantro, Onions, Fresh Lime, Salt,
Pepita Seeds & Elote Corn

Garnished with Mexican Radishes

BEEF BIRRIA \$24.99

Slow-Braised Beef Shoulder Cooked in
Banana Leaves & Guajillo Adobo

Served with Arroz Clasico &
Refried Beans

Choice of Corn or Flour Tortillas

ENCHILADAS SUIZAS \$21.99

Achiote Lime Marinated Chicken &
House Cheese Blend in Creamy
Tomatillo Sauce

Served with Arroz Clasico & Black Beans

ENCHILADAS DE MENONITA \$20.99

House Cheese Blend & Guajillo
Enchilada Sauce

Served with Arroz Clasico & Black Beans

LOS TACOS Y BURRITOS

All Burritos Drizzled with Crema Mexicana

AMERICANO STYLE \$1

Pico de Gallo, Sour Cream & Cotija Cheese

WET STYLE \$2

Cotija Cheese & Sauce

CHIMICHANGA STYLE \$3

Cheese Blend, Pico de Gallo & Guacamole

MARINATED POLLO \$19.99

Achiote Lime Marinated Chicken,
Avocado Crema, Serrano Salsa,
Cilantro & Onions

Served with Arroz Clasico & Black Beans

CARNE ASADA \$21.99

Garlic Lime Marinated Steak, Avocado
Crema, Salsa Serrano, Cilantro & Onions

Served with Arroz Clasico &
Refried Beans

CRISPY BEEF BIRRIA \$21.99

Braised Shredded Beef, Melted House
Cheese Blend, Cilantro, Onions
& Consome

Served with Arroz Clasico & Refried
Beans

