

¡BIENVENIDOS!

ritas
Cantina

ANTOJITOS (STARTERS)

QUESO FUNDIDO \$17

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

CARNE ASADA SOPES \$16

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

QUESADILLA \$10

Epazote, House Cheese Blend, Guacamole, Salsa Morita & Pico de Gallo
Add Chicken Tinga \$4 or Carne Asada \$6

CARNE ASADA FRIES \$17

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

SHRIMP AGUACHILE \$20

Chile-Lime Sauce, Cucumber, Red Onion, Radish, Avocado & Tostaditas

GUACAMOLE AHUMADO \$17

Charred Poblano, Serrano, Onion, Cilantro, Pepitas, Pomegranate & Tostaditas

SOPAS Y ENSALADAS (SOUPS & SALADS)

POZOLE DE CASA \$8 CUP | \$13 BOWL

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

ENSALADA ORGANICA \$16

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 \$17

Achiote Marinated Grilled Shrimp, Mixed Greens, Cucumber, Jicama, Carrots, Chayote, Watermelon Radish, Pepita Seeds, Cotija Cheese & Pico de Gallo Tossed in Elote Dressing

GRILLED CAESAR SALAD \$16

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

PLATOS FUERTES (MAIN COURSES)

All Entrées Garnished with Onions & Cilantro

CARNITAS BORRACHAS \$26

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

CARNE A LA TALLA \$40

10oz New York Sirloin Steak, Poblano Rajas, Grilled Onions, Habanero Lime Pickled Cabbage & Guacamole.
Served with Arroz Clásico & Refried Beans

CAMARONES A LA DIABLA \$28

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

BEEF BIRRIA \$25

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 \$26

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

ENCHILADAS

Made to Order in Locally Sourced Corn Tortillas

All Enchiladas are Topped with Queso Fresco, Crema, Red Onion & Cilantro

ENCHILADAS SUIZAS \$22

Chicken Tinga & House Cheese Blend topped with Creamy Poblano Sauce. Served with Arroz Clásico & Black Beans

ENCHILADAS DE CAMARONES \$24

Sautéed Shrimp & House Cheese Blend Topped with Creamy Poblano Sauce. Served with Arroz Clásico & Black Beans

ENCHILADAS DE QUESO \$21

House Cheese Blend Topped with House Blended Chile Sauce.
Served with Arroz Clásico & Black Beans
Add Birria \$3

ENCHILADAS RANCHERAS \$23

Chicken Tinga & House Cheese Blend Topped with House Blended Chile Sauce. Served with Arroz Clásico & Refried Beans

COMPLIMENTARY BASKET OF CHIPS & SALSA

\$5 Additional Charge for More Chips & Salsa

VEGETARIAN FRIENDLY

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 \$20

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

BAJA STYLE FISH TACO \$22

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

SURF & TURF CHIMICHANGA \$24

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

Signature Dish

CRISPY BEEF BIRRIA \$23

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

CARNITAS \$21

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

TACOS DE CAMARONES \$24

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 \$20

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



CARNE ASADA \$23

Garlic Lime Marinated Steak, Avocado Crema, Serrano Salsa, Onions & Cilantro. Served with Arroz Clásico & Refried 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 \$24 | \$34

GRILLED HOUSE-MARINATED CARNE ASADA \$27 | \$37

MEXICAN SHRIMP AL MOJO DE AJO \$28 | \$38

GRILLED VEGETABLES (Mushroom, Chayote, Poblanos, Onions & Zucchini) \$20 | \$30

COMBINATION (Choice of Any Two) \$29 | \$39



OUR MENU CONTAINS
 FLAVORS FROM THESE
 REGIONS IN MEXICO!

DULCES (DESSERTS)

CHOCOFLAN \$10

Rich Custard Cooked with Caramelized Sugar. Served with Whipped Cream

FUNNER CHURROS \$10

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



CLASSIC FRIED ICE CREAM \$11

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