

CANTINA TACOS

Carnitas Taco \$5

cilantro, onion, cotija cheese, salsa verde

Chicken Tinga Taco \$5

cilantro, onion, cotija cheese, crema

Amaro's Crispy Fish Taco \$6

crispy beer-battered mahi mahi, shredded cabbage, pico de gallo, cilantro aioli, and chipotle sauce

Korean Beef Short Rib Taco \$6 NEW

garlic chili crunch, sesame ginger slaw, cilantro, gochujang aioli

Plant-Based Impossible Taco \$6 FEDAM

seasoned Impossible meat, onions, peppers, spicy almond sauce, pico de gallo, shredded lettuce

SMALL PLATES

Cali-Style Beef Short Rib Nachos \$14 NEW

pepper-jack, monterey, cotija cheese, crema, cilantro, jalapeno, pico de gallo – Substitute Protein for Impossible add \$4

Korean-Style Beef Short Rib Nachos \$14

pepper-jack, monterey cheese, garlic chili crunch, gochujang aioli, cilantro, scallion – Substitute Protein for Impossible add \$4

Elote \$6

grilled corn, mayo, cotija cheese, tajin, lime

Truffle Fries \$8

fried herbs, garlic truffle aioli

Mediterranean Plate \$10

roasted garlic hummus, marinated feta, hot house cucumber, dates, olives, and heirloom tomatoes served with toasted pita

Guacamole and Salsa \$12

guacamole with two house-made salsas and tortilla chips

Roasted Brussel Sprouts \$9

lemon vinaigrette, pancetta, shaved parmesan

Cantina Pint of Shrimp \$16

hot shrimp tossed in citrus, butter, old bay seasoning

Fried Chicken Wings \$12

choice of chipotle, franks red hot sauce, or sweet korean – Served with Carrots and Celery



SALADS

The Wedge \$10

iceburg, bleu cheese dressing, bacon, cherry heirloom tomato relish

Caesar Salad \$10

romaine hearts, caesar dressing, parmesan, croutons

Salt Roasted Beets \$12

whipped goat cheese, champagne vinaigrette, pistachio, herbs, honey

Citrus Chicken Salad \$16

crisp romaine lettuce, grilled chicken, grapefruit, avocado, shaved red cabbage, honey toasted almonds, and scallions served with sesame vinaigrette

ADD STEAK \$5, GRILLED CHICKEN \$5, GRILLED SHRIMP \$7, GRILLED SALMON \$7

BETWEEN BREADS

SERVED WITH FRIES SUBSTITUTE ONION RINGS +\$3

Eldorado Guacamole-Bacon Burger \$16

fresh guacamole, pepper jack cheese, apple wood-smoked bacon, lettuce, sliced tomato, and chipotle aioli on a toasted brioche bun.

JGB Crispy-Cheese Burger \$15

roasted jalepeno, garlic & bacon, crispy-cheese, shredded lettuce, special sauce

Classic Burger \$12

cheddar cheese, lettuce, sliced tomato, onion on a toasted brioche bun.

Mexicali Hotdog \$12

bacon, chipotle aioli, cotija cheese, cilantro, onions and peppers on a brioche bun

Fried Chicken Sandwhich \$15

dill pickles, creamy slaw, chipotle aioli, on a toasted brioche bun

Carnitas Grilled Cheese \$15

pepper jack, monterey, cotija cheese, caramelized onions, cilantro, salsa verde, guacamole, toasted talera bread

Avocado Shrimp Melt \$16

citrus chili shrimp, pepper jack, avocado, tomato, caper and old bay mayo, on a toasted talera bread

Korean Spicy Crispy Chicken Sandwich \$15

spicy gochujang sauce, chili crunch, creamy cilantro slaw, and green onion on a brioche bun

SUBSTITUTE IMPOSSIBLE PLANT-BASED BURGER +\$3

BRUNCH ALL DAY

3B - Basic Breakfast Burrito \$9 NEW

scrambled eggs, shoestring fries, monterey jack cheese, bacon or sausage (or both) served with pico de gallo and housemade fire sauce

Carnitas Chilaquiles \$10 NEW

two eggs, carnitas, salsa verde, cotija cheese, cilantro and crema

Korean Beef Short Rib California Burrito

two over easy eggs, beef short rib, shoestring fries, pepper jack cheese, spicy gochujang sauce, garlic chili crunch and green onion \$13

Bacon Egg & Cheese Bagel \$9 NEW

choice of plain or everything bagel. served with french fries