



## ANTOJITOS

- AHI TUNA TOSTADA\*** 

17
- Marinated Ahi tuna over avocado purée, topped with pickled onions, Fresno peppers, and micro cilantro on a crispy tortilla.
- JAG CANTINA STREET CORN**

14
- Fire roasted corn off the cob, topped with lump crab, chile aioli, Cotija cheese, Tajin and cilantro.
- AGUACHILE SHRIMP**

15
- Chilled shrimp in a zesty coconut key lime sauce.

- GUACAMOLE**  

16
- Made fresh to order. Served with warm, freshly made tortilla chips.
- CHICHARRON CON GUACAMOLE** 

17
- Thinly sliced, crispy chicharron laid over a bed of fresh, house-made guacamole.
- CROQUETAS DE CHORIZO**

12
- Crispy Croquettes stuffed with Oaxacan cheese and Mexican chorizo. Served with a creamy poblano crema.
- BIRRIA EMPANADAS**

12
- Golden empanadas filled with tender birria beef, melty Oaxaca cheese and bold spices. Served with chipotle mayo for dipping.



- QUESO BLANCO** 

10
- Savory cheese dip. Served with warm, freshly made tortilla chips.
- QUESO FUNDIDO** 

12
- Oaxacan cheese toasted to perfection, topped with pico de gallo and chorizo. Served with warm flour tortillas.
- CHIPS & SALSA** 

7
- First set of chips & salsa on the house. **additional chips & salsa +5**

## SOPAS

- SOPA DE ELOTE**  

9
- Sweet, creamy corn soup with a drizzle of chile oil. **Add shrimp +6**

## MARGARITAS

- CANTINA MARGARITA**

12
- Corazon Blanco Tequila, Gran Gala, lime juice, orange juice, agave and a salt or Tajin rim. *Vibrant, fresh, perfection*  
**add Grand Marier floater +5**
- EL CHISME**

15
- G4 Blanco Tequila, hibiscus syrup and lime juice. *Sweet, floral, vibrant*
- EN FUEGO** 

18
- Arette Reposado Tequila, Cointreau, smoked jalapeño, lime juice and agave. *Fierce, spicy, heat-packing*
- FLOR DE DON JUAN**

20
- La Gritona Tequila, St. Germain and lime juice. *Fresh, herbaceous*
- CLASE AZUL DON DE ORO**

65
- Clase Azul Gold Tequila, Grand Marnier and fresh lime juice. *Refined complexity, unforgettable luxury*

## OLD FASHIONEDS

- BACON FAT-WASHED OLD FASHIONED**

16
- Bacon Fat-Washed Willetts Old Bartstown Bourbon, barrel-aged maple syrup and aromatic bitters. *Savory, deep layered flavors*
- SMOKED OLD FASHIONED**

20
- Angel's Envy Bourbon, Ancho Reyes Chili Liqueur, agave and angostura bitters. Smoke chamber presentation. *Smoky, spicy, slightly sweet*
- OAXACAN OLD FASHIONED**

18
- Arette Reposado, Rey Campero Espadin and bitters. *Rich-flavored, subtle chocolate undertone*
- BLANTON'S OLD FASHIONED**

35
- Blanton's Original Bourbon, simple syrup and Angostura Aromatic Bitters. *Smooth, rare, luxurious twist*

## COCTELES

- LA TOURISTA**

15
- Mijenta Blanco Tequila, St. Germain, Aperol, lemon juice and simple syrup. *Tangy, balanced, bright*
- CHARRED PINEAPPLE PALOMA**

14
- Alma de Jaguar Blanco Tequila, lime juice, agave, grapefruit soda and Tajin rim. *Refreshing, zesty, fruity, charcoal-kissed*
- LA TRIPLE A: AGAVE, AZUL, AGRIO**

19
- El Tesoro Blanco Tequila, Blue Curacao, roasted pineapple syrup, lime juice and egg white. *Silky, elegant*
- TROPICAL CITRUS SPRITZ**

14
- Oak & Palm Coconut Rum, orange juice, coconut water and lime juice, topped with Prosecco. *Lush citrus, sparkling effervescence*
- MELÓN Y MENTA**

16
- Flor de Caña White Rum, simple syrup, lime juice, fresh watermelon and mint leaves. *Light, juicy, irresistible*
- DEATH BY TIKI**

14
- Flor de Caña White Rum & de Oro Rum, pineapple juice, orange juice, lime juice and grenadine. *Tropical, rich, fruity*
- JUNGLE CAT**

17
- Botanist Gin, Grand Marnier, pineapple juice, lime juice and agave. *Tropical, crispy, botanical*
- MITCHER'S MASH**

18
- Mitcher's Bourbon, blackberry syrup, lime juice, orange juice and simple syrup. *Smooth, easy drinking*

## SANGRIA

- RED OR WHITE**

12
- Wine and cordial based. *Bright, balanced, bubbly*

## CERVEZA

- DRAFTS**

7
- |                     |                |              |
|---------------------|----------------|--------------|
| Modelo Especial     | XX Equis Amber | Coors Light  |
| Modelo Negra        | XX Equis Lager | Miller Light |
| Cigar City Jai Alai | Michelob Ultra | Yuengling    |
- BOTTLES**

7
- |              |              |
|--------------|--------------|
| Corona Extra | Corono Light |
|--------------|--------------|
- SELTZERS**

7
- |             |            |           |
|-------------|------------|-----------|
| Sun Cruiser | White Claw | High Noon |
|-------------|------------|-----------|

## VINO

- SPARKLING**

glass bottle
- |                 |   |    |
|-----------------|---|----|
| Louis Perdrier  | 9 | 35 |
| Luna Nuda Split |   | 9  |
- BLANCO**

glass bottle
- |                               |    |    |
|-------------------------------|----|----|
| Hess Shirtail Chardonnay      | 10 | 35 |
| Hess Shirtail Sauvignon Blanc | 10 | 35 |
| Torresella Pinot Grigio       | 10 | 35 |
| Carl Graff Riesling           | 10 | 35 |
- TINTO**

glass bottle
- |                               |    |    |
|-------------------------------|----|----|
| Alias Napa Cabernet Sauvignon | 10 | 35 |
| Alias Pinot Noir              | 10 | 35 |

## BEBIDAS

- MEXICAN BOTTLES**

5
- |           |              |
|-----------|--------------|
| Coca-Cola | Fanta Orange |
| Sprite    | Squirt       |
- FOUNTAIN**

4
- |           |             |           |
|-----------|-------------|-----------|
| Coca-Cola | Mello Yello | Pibb Xtra |
| Diet Coke | Sprite      | Lemonade  |
| Coke Zero |             |           |
- AGUA FRESCAS**

6
- |          |           |          |
|----------|-----------|----------|
| Horchata | Tamarindo | Hibiscus |
|----------|-----------|----------|

ENTRADAS

FAJITAS

Choice of protein and corn or flour tortillas. Served with grilled onions, bell peppers and chile toreado.

VEGGIE ..... 24 | CHICKEN ..... 24 | STEAK ..... 26 | SHRIMP ..... 26

PORK ENCHILADAS GF

Three corn tortillas filled with slow-braised pork and Mexican cheese. Topped with Guajillo sauce, queso fresco, cilantro crema and pickled onions. Served with cilantro rice and black beans on the side.

CHICKEN ENCHILADAS GF

Three corn tortillas filled with roasted chicken and Mexican cheese, salsa verde, cilantro crema and pickled onions. Served with cilantro rice and black beans on the side.

MOLCAJETE

Stone bowl filled with grilled steak, chicken, shrimp, layered over a deeply flavored chorizo sauce, chile toreado, queso fresco and charred onions. Served with warm tortilla.

FAJITA BURRITO

Flour tortilla filled with your choice of protein, fajita vegetables, rice, black beans and pico de gallo. Drizzled with house queso and chile oil.

VEGGIE ..... 20 | CHICKEN ..... 20 | STEAK ..... 22

CHILE RELLENO

Panko crusted deep fried poblano pepper stuffed with cheese, cilantro rice and roasted vegetables on a creamy queso blanco base.

POLLO ASADO GF

Half a chicken marinated in margarita brine and fried to crispy perfection. Served on a bed of carrot purée finished by a drizzle of hot honey and jalapeño slaw.

PRIME NEW YORK STRIP\* 14oz GF

Hand-cut and expertly grilled for the perfect sear. Served with barbacoa sauce and a side of homemade yucca fries.

SNAPPER GF

Pan seared snapper fillet served over a jalapeño corn purée and salsa macha.

SIDES 4

Yucca Fries with chipotle mayo  
Black Beans • Corn • Cilantro Rice

SALSA DE LA CASA 3

Salsa Macha • Salsa Verde • Salsa Roja  
Salsa Diablo • Pineapple Salsa

STREET STYLE TACOS

3 Tacos served with cilantro rice, black beans and your choice of corn or flour tortillas.

Choice of protein with diced onions, fresh cilantro, pickled red onions and a lime wedge.

VEGGIE • CHICKEN ..... 17 | AL PASTOR ..... 18 | CARNE ASADA • SHRIMP ..... 19

TACOS DE CASA

FISH TACOS FOR TWO

Crispy fried whole snapper. Served with choice of corn or flour tortillas, accompanied by jalapeño slaw, pineapple salsa and cilantro crema.

BIRRIA TACOS GF

Corn tortillas dipped and pan-fried to perfection, filled with slow-braised short ribs, melted Oaxacan cheese, and garnished with pickled red onions and fresh cilantro. Served with rich consommé for dipping.

ENSALADAS

MEXICAN COBB

Blackened and seared chicken, Shredded Montoray Jack cheese, hard boiled egg, crispy chicharron and black bean corn salsa. Served with creamy chipotle ranch.

AVOCADO & TOMATO SALAD

Ripe heirloom tomatoes, creamy avocado and shaved red onion. Tossed in a black lime vinaigrette.

POSTRES

COCOLATE LAVA CAKE

Warm chocolate cake with vanilla bean ice cream and caramel sauce.

PIÑA COLADA FRUIT TART

Tart filled with piña colada pastry cream, topped with seasonal fruit, piña colada sauce and whipped cream. Subtle sweetness with a tangy finish

SOPAPILLAS

Fried donut-style pastries dusted with powdered sugar. Served with hazelnut-serrano pepper sauce.

FRIED VANILLA BEAN ICE CREAM

Coated in crispy corn flakes and served on a bed of raspberry sauce.

PASSION FRUIT TRES LECHEs

Moist sponge cake soaked in three milks and passion fruit, topped with meringue and caramel.

FLOURLESS CHOCOLATE CAKE

Rich flourless chocolate cake served over raspberry sauce. Topped with whipped cream.

GF Gluten Free Vegetarian Spicy Hazelnuts

\* Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

A 20% gratuity will be added for tabs of \$200 or more and for parties of 6 or more. We reserve the right to refuse service to anyone.