



ANTOJITOS

BIRRIA EMPANADAS 12
Golden empanadas filled with tender birria beef, melty Oaxaca cheese. Served with chipotle mayo for dipping.

JAG CANTINA STREET CORN 14
Fire roasted corn off the cob, topped with lump crab, chile aioli, Cotija cheese, Tajin and cilantro.

AHI TUNA TOSTADA* 17
Marinated Ahi tuna over avocado purée, topped with pickled onions, Fresno peppers, and micro cilantro on a crispy tortilla.

GUACAMOLE   16
Made fresh to order. Served with warm, freshly made tortilla chips **add chicharrons +5**

QUESO FUNDIDO 14
Oaxaca cheese toasted to perfection. topped with pico de gallo and chorizo. Served with warm flour tortillas.

QUESO BLANCO  10
Savory cheese dip. Served with warm freshly made tortilla chips.

QUESADILLA
Flour tortilla filled with Oaxaca cheese. Served with a side of pico de gallo, guacamole and sour cream.

Veggie...16 | Chicken...16 | Steak...18

SOPAS

CHICKEN TORTILLA SOUP 10
Tortilla strips, roasted chicken, guajillo broth. Topped with cheese, sour cream and avocado.

WEEKLY SPECIALS
DINE IN ONLY

MARGARITA MONDAYS!
\$5 Cantina Margaritas ALL day every Monday!
Add Grand Marnier floater +5

TEQUILA THURSDAY
Half priced select tequilas

TACO TUESDAYS
\$3 Street Tacos
\$3.50 Texan Tacos

HAPPY HOUR
Monday - Friday 3-6 PM
BOGO Cantina Margaritas, Wines & Sangrias & Draft beer
Select apps \$9

WINE DOWN WEDNESDAY
All wine half off.


WEEKEND BRUNCH
Saturdays & Sundays
11AM-3PM

MARGARITAS

CANTINA MARGARITA 12
Corazon Blanco Tequila, lime juice, orange juice, agave. Salt or Tajin rim. **add Grand Marnier floater +5**

SKINNY MARGARITA 12
Corazon Blanco Tequila, lime juice, light agave. Salt or Tajin rim.

EL CHISME 15
G4 Blanco Tequila, hibiscus syrup and lime juice.
Sweet, floral, vibrant

EN FUEGO  14
Arette Reposado Tequila, smoked jalapeño, lime juice and agave.
Fierce, spicy, heat-packing

BASILICO MARGARITA 17
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

CERVEZA

DRAFTS..... 7

Modelo Especial	Cigar City Jai Alai
Modelo Negra	Miller Lite
XX Equis Amber	Yuengling
XX Equis Lager	Coors Light

BOTTLES..... 7

Corona Extra	Corona Light	Mic Ultra
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LUNCH MENU

MONDAY - FRIDAY
11:00 AM - 3:00 PM

TACOS DE CASA

2 Tacos served with Mexican rice or beans and your choice of flour or corn tortillas. Choice of protein with diced onions, fresh cilantro and a lime wedge.

Veggie • Chicken • Al Pastor....14
Steak • Shrimp ...16

CHICKEN ENCHILADAS

Two corn tortillas filled with roasted chicken, topped with salsa verde, melted cheese, cilantro crema, and onions. Served with your choice of Mexican rice or beans. 14

PORK ENCHILADAS

Two corn tortillas filled with slow-braised pork, topped with guajillo red sauce, melted cheese, cilantro crema, and onions. Served with your choice of Mexican rice or beans. 15

MEXICAN COBB

Blackened and seared chicken, shredded Monterey Jack cheese, egg, crispy chicharron and black bean corn salsa. Served with a creamy chipotle ranch. 15

COCTELES

CHARRED PINEAPPLE PALOMA 14
Alma del Jaguar Blanco Tequila, lime juice, agave, grapefruit soda and Tajin rim.
Refreshing, zesty, fruity, charcoal-kissed.

LALO RANCH WATER 14
Lalo Tequila, lime juice & agave. Topped with Topo Chico.
Smooth, easy drinking

WATERMELON MOJITO 16
Flor de Cana White Rum, Simple syrup, lime juice, fresh watermelon and mint *leaves*
Light, juicy, irresistible

MICHTERS MULE 14
Michters bourbon, lime juice, simple syrup, topped with ginger beer. Zesty, refreshing, fresh.

JUNGLE CAT 17
Botanist Gin, Grand Marnier, pineapple juice, lime juice and agave.
Tropical, crispy, botanical

TROPICAL CITRUS SPRITZ 14
Oak & Palm Coconut Rum, orange juice, coconut water and lime juice.
Lush citrus, Sparkling effervescence

ENTRADAS

FAJITAS

Choice of protein and corn or flour tortillas. Served with grilled onions, bell peppers and chile toreado. Accompanied by rice & beans, lettuce, pico de gallo, sour cream, guacamole & cheddar cheese.

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

ENCHILADAS

GF

Three corn tortillas filled with your choice of protein and topped with either, Verde sauce, Guajillo red sauce or queso blanco. Finished with a drizzle of cilantro crema, melted cheese and sliced onions.

PORK....19 | CHICKEN....18 | CHEESE....16

MOLCAJETE



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

FAJITA BURRITO

Flour tortilla filled with your choice of protein, fajita vegetables, rice, black beans and pico de gallo. Smothered in the house queso blanco.

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

CHIMICHANGA

Flour tortilla filled with your choice of protein and rice. then fried until golden. Served with queso, guacamole, sour cream, and pico de gallo.

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

CHILE RELLENO



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

POLLO ASADO

Half a chicken, marinated in a house margarita brine and flash-cooked for juicy, tender meat with a thin, crispy skin. Served over velvety carrot purée and finished with 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 yuca fries.

CARNE ASADA* 12oz

GF

Center cut skirt steak marinated and grilled. Served with grilled onion, rice and choice of beans.

SNAPPER

GF

Blackened snapper fillet, pan-seared to perfection and served over a silky jalapeño corn purée, finished with a zesty drizzle of salsa macha.

WHOLE FRIED SNAPPER

Crispy fried whole snapper, accompanied by jalapeño slaw, pineapple salsa and cilantro crema.

SIDES

4

Yuca Fries with chipotle mayo

Refried Beans • Pineapple Slaw • Mexican Rice • Black Beans

SALSA DE LA CASA

3

Salsa Verde • Salsa Roja • Salsa Habanero

Salsa Diablo • Pineapple salsa

*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.

37

15

24

49

32

32

40

STREET STYLE TACOS

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

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

Veggie...17 | Chicken...17 | Al Pastor...18 | Carne Asada...19 | Shrimp...19

BIRRIA TACOS

GF

22

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

TEXAN TACOS

3 Tacos with your choice of protein. Topped with lettuce, shredded cheese, pico de gallo, crema, Served with Mexican rice and choice of beans.

Veggie...17 | Chicken...17 | Al Pastor...18 | Carne Asada...19 | Shrimp...19

CAULIFLOWER AL PASTOR



22

Cauliflower roasted in al pastor marinade, served in corn tortillas with grilled pineapple, onions, and cilantro. Served with Mexican rice and choice of beans.

ENSALADAS

MEXICAN COBB

15

Blackened and seared chicken, shredded Monterey Jack cheese, egg, crispy chicharrons and black bean corn salsa. Served with a creamy chipotle ranch.

AVOCADO & TOMATO SALAD

16

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

POSTRES

CHOCOLATE CAKE

15

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

SOPAPILLAS



12

Warm pillowy-pastries dusted with powdered sugar. Served with hazelnut-serrano pepper sauce.

PASSION FRUIT TRES LECHES

15

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

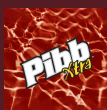
BASQUE CHEESECAKE

15

Topped with you choice of sauce. Jalapeno chocolate, Caramel or raspberry.

BEBIDAS

FOUNTAIN..... 4



Vegetarian



Gluten Free



Hazelnuts



Spicy