



STARTERS

BIRRIA EMPANADAS 12

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

SHRIMP TOSTADA* 12

Sliced shrimp marinated with fresh squeezed lime juice and mixed with diced onion, tomato, jalapeno, and chopped cilantro. Served on a crispy tortilla.

JAG SAMPLER 16

Pick three and make your own sampler! Shrimp Ceviche, Street Corn, Guacamole or Queso! Served with warm chips.

MUSSELS 16

Black Mussels steamed in a Mexican Amber beer with chorizo, garlic, and butter. Served with garlic toast for dipping.

NACHOS

Layers of chips, queso, beans, pickled jalapenos, and pico de gallo. Topped with guac and sour cream.

Classic...12 | Chicken...16 | Steak...18

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.

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

QUESO BLANCO 10

Savory cheese dip. Served with warm freshly made tortilla chips.

Add Ground Beef...3 | Chorizo...3 | Bacon...3

STREET CORN 14

Fire roasted corn off the cob, topped with lump crab, chile aioli, Cotija cheese, Tajin and cilantro.

WINGS 9

6 wings tossed in a traditional dry spice. Served with carrots and celery and your choice of ranch or blue cheese.

SALADS

Add Chicken...6 | Shrimp...6 | Steak...9

MEXICAN COBB 16

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

CAESAR SALAD 12

Romaine, house Caesar dressing, crouton, grated cheese.

AVOCADO & TOMATO SALAD 16

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

TACO SALAD 12

Shredded Romaine, shredded cheese, black bean corn salsa, pico de gallo, creamy cilantro lime dressing.

SOUPS

CHICKEN TORTILLA SOUP

Tortilla strips, roasted chicken, guajillo broth. Topped with cheese, sour cream and avocado.

Cup...6 | Bowl...10

SOPA DE ELOTE

Sweet, creamy corn soup. Topped with grilled corn, pickled onions, cilantro.

Cup...6 | Bowl...10 | Add Shrimp...6

SEAFOOD

CAMARONES TULUM 22

Grilled shrimp sautéed with onions and mushrooms, served over a bed of Mexican rice and topped with queso.

CAMARONES AL GUSTO 24

Choose between savory Mojo de Ajo or spicy Diablo. Served with Mexican rice, black beans, shredded lettuce, guacamole and pico.

SOL DE SONORA CEVICHE 18

Fresh lime-marinated shrimp mixed with diced tomatoes, jalapeños, onions, and cilantro. Served with cucumber and avocado slices. Served with tostadas.

COCTEL DE CAMARON 16

A coastal Mexican favorite. Tender shrimp in a chilled, tangy tomato sauce with tomatoes, onions, cilantro, and jalapeños. Finished with fresh avocado slices. Served with tostadas.

AMOR DEL MAR SNAPPER 32

Snapper filet seasoned to perfection with our house spices. Served on our jalapeno corn puree and tomatillo succotash and topped with a salsa macha and pickled red onions.

LA TORRE DEL MAR 32

A stunning tower of shrimp, octopus, and scallops layered with crisp cucumbers and delicate red onion slices. Bathed in our signature spicy house salsa and topped with creamy avocado.

TACOS DE CASA

AL PASTOR 19

Three corn tortillas filled with fresh sliced Al Pastor marinated pork, topped with grilled diced pineapple.

BAJA TACOS

2 tacos topped with zesty jalapeño slaw, served in your choice of warm corn or flour tortillas and a lime wedge.

Fried Fish...14 | Shrimp...13

TACOS

Two tacos served with Mexican rice, your choice of refried or black beans and corn or flour tortillas.

STREET STYLE TACOS

Served with diced onions, fresh cilantro, a lime wedge.

TEXAN TACOS

Served with shredded lettuce, pico de gallo, crema & cheese.

Mushroom...13 | Chicken...14 | Ground Beef...14

Al Pastor...15 | Vegan Chicken...15 | Steak...16

Shrimp...16

SIDES

REFRIED BEANS...3

BLACK BEANS...3

MEXICAN RICE...3

SAUTEED VEGETABLES...4

FRENCH FRIES...4

YUCA FRIES...5

PINEAPPLE SLAW...5

STREET CORN...5

GUACAMOLE...5

SIDE SALAD...5

SIDE CAESAR SALAD...7

TOPPINGS

FAJITA SET UP...3

SIDE OF ONIONS...

SIDE OF LETTUCE...

SIDE OF JALAPEÑOS...

SALSA DE CASA

3

PINEAPPLE SALSA

SALSA ROJA

SALSA VERDE

FIRE ROASTED

SALSA DIABLO

SALSA HABANERO

HABANERO HOT SAUCE

TEQUILA FLIGHTS

ALMA DEL JAGUAR 17

Blanco / Reposado / Anejo

SIETE LEGUAS 14

Blanco / Reposado / Anejo

CLASE AZUL 51

Gold / Plata / Reposado

JOSE RESERVA 26

Extra Anejo / Plata / Reposado

ARETTE ARTESANAL 18

Blanco / Fuerte 101 / Reposado

CASCAHUIN 34

Tahona / Plata 48 / Destino

EL TESORO 22

Anejo / Blanco / Reposado

BUILD YOUR OWN

Mix and match until your heart is content. Ask for detail.



Vegetarian



Gluten Free



Hazelnuts



Spicy



Low Calorie

ENTREES

JAG CANTINA BOWL	17
Grilled steak or chicken with onions and bell peppers over Mexican rice, black beans, and lettuce. Topped with pico de gallo, sour cream, guacamole, and blended cheese.	
FAJITAS	
Our signature fajitas served with onions and bell peppers. Accompanied by Mexican rice, refried beans, lettuce, pico de gallo, guacamole, sour cream, shredded cheese, and your choice of flour or corn tortillas.	
Mushroom...22 Chicken...22 Vegan Chicken...23 Steak...26 Shrimp...26	

BROCHETA MAYA	24
Grilled steak or chicken with diced onions, bell peppers, pineapple, mushrooms, and bacon on a sizzling hot skillet. Topped with a blend of cheeses. Served with corn or flour tortillas.	
CARNITAS DEL PUEBLO	22
Tender, slow-cooked carnitas served with sauteed onions, rice, refried beans, lettuce, pico de gallo, and whole jalapeño. Accompanied by warm corn or flour tortillas.	
CHORI-POLLO	18
Tender grilled chicken breast layered with sautéed onions, bell peppers, savory chorizo, and creamy cheese dip. Accompanied by lettuce, tomato, guacamole, and flour tortillas.	
CHILE RELLENO DE AMOR	16
A charred poblano pepper stuffed with queso fresco, dipped in egg batter, and topped with tomato salsa and crema. Served with Mexican rice and refried beans. <i>add Ground Beef...5 Chicken...5</i>	
ARROZ CON POLLO	18
Sliced grilled chicken breasts served on a bed of rice, topped with queso.	
TAMALES NORTEÑOS	18
Two Serrano-style tamales served with roasted red salsa, Mexican rice, and refried beans.	

CARNE ASADA	32
Grilled skirt steak, served with Mexican rice, refried beans.	
NEW YORK STRIP* 14OZ	38
Hand-cut and expertly grilled for the perfect sear. Topped with compound butter and a side of yuca fries.	
MOLCAJETE	37
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.	
CANTINA ENCHILADAS	18
Three corn tortillas filled with chicken or cheese, topped with verde, roja sauce, or queso, lettuce, tomato, onions, cotija cheese, and crema. Served with Mexican rice and Refried beans.	
BURRITO PERCHERON	18
A grilled steak burrito filled with Mexican rice and refried beans, guacamole, onions, and cilantro. Served with a side of queso.	
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.	
<i>MUSHROOM....16 CROUND BEEF....18 CHICKEN....18 SHRIMP.....20 STEAK....20</i>	
Build your own burrito available upon request	
CHIMICHANGA	
A golden-fried burrito filled with your choice of protein. Accompanied by Mexican rice, refried beans, lettuce, tomato, guacamole, and sour cream.	
<i>Mushroom...16 Chicken...16 Ground Beef...16 Al Pastor...17 Vegan Chicken...17 Steak...19 Shrimp...19</i>	
FLAUTAS	19
Three golden, crispy rolled corn tortillas stuffed with shredded chicken. Served with Mexican rice and black beans, lettuce, pico de gallo, avocado, cotija cheese, and crema.	



BIRRIA FAVORITES

QUESOBIRRIA TACOS	22
3 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.	
PIZZA BIRRIA	28
Slow-braised birria beef sandwiched in-between two crisp 13" flour tortilla, with melted cheeses. Cut and topped with fresh onions and cilantro. Served with consommé.	
CHIMI BIRRIA	22
Deep fried flour tortilla filled with tender birria and topped with queso and pico. Served with Mexican rice and beans, lettuce, guacamole, and sour cream.	
BIRRIA RAMEN	18
Tender birria beef in rich consommé with ramen noodles, fresh cilantro, onions, lime.	

DESSERTS

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-jalapeno pepper sauce.	

CREME BRULEE ESPRESSO MARTINI	
La Gritona Reposado, vanilla vodka, vanilla syrup, espresso, and egg. Finished with a brûléed sugar glass garnish.	
	25

BASQUE CHEESECAKE	15
Topped with you choice of sauce. Jalapeno hazelnut chocolate, caramel or raspberry.	
PASSION FRUIT TRES LECHES	15
Spongy sponge cake soaked in sweetened condensed, evaporated, and whole milk. Topped with meringue, passion fruit, and caramel.	

MARGARITAS	
CANTINA MARGARITA	8
Jose Cuervo Traditional Blanco Tequila, lime juice, orange juice, agave. Salt or Tajin rim. <i>add Grand Marnier floater +3</i>	
SKINNY MARGARITA	8
Corazon Blanco Tequila, lime juice, light agave. Salt or Tajin rim.	
EL CHISME	15
G4 Blanco Tequila, hibiscus syrup and lime juice.	
EN FUEGO 	15
Arette Reposado Tequila, smoked jalapeño, lime juice and agave.	
FLOR DE JAGUAR	17
La Gritona Tequila, St. Germain and lime juice.	
CLASE AZUL DON DE ORO	65
Clase Azul Gold Tequila, Grand Marnier and fresh lime juice.	

BEER	
DOMESTIC DRAFTS	5
Coors Light Miller Lite Yuengling	
PREMIUM DRAFTS	7
Blue Moon Cigar City Jai Alai Dos Equis Amber Dos Equis Lager Modelo Especial Modelo Negra	
DOMESTIC BOTTLES	5
Coors Light Coors Banquet Mic Ultra Miller Lite	
PREMIUM BOTTLES	7
Blue Moon Corona Extra Corona Light Crooked Can Highstepper IPA	
OLD FASHIONED	
SMOKED OLD FASHION	16
Garrison Small Batch, Orange Bitters, Agave	
OAXACAN	18
Rey Campero Espadin, Arette Reposado, Bitters, Agave	
BLANTON’S	40
Blanton’s Single Barrel, Bitters, Sugar Cube, Orange Twist, Filthy Cherry	

FROZEN DRINKS	
<i>Turn your favorite Tequila or Rum into a frozen cocktail for +\$4</i>	
FROZEN CANTINA MARG	8
FROZEN STRAWBERRY	8
DAQUIRI	
FROZEN PINA COLADA	8
FREE SPIRITED	
<i>All the vibe, none of the buzz. Perfect for every occasion.</i>	
FROZEN VIRGIN MARGARITA	6
FROZEN VIRGIN PINA COLADA	6
FROZEN VIRGIN STRAWBERRY	6
DAQUIRI	
PLAYA LIMEADE	8
Cranberry juice, lime juice, simple syrup. Topped with sprite.	
MEXICAN BOTTLED SODA	
<i>Served in an authentic glass bottle 5</i>	
MEXICAN COKE	
MEXICAN SPRITE	
MEXICAN FANTA	

*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.

FOUNTAIN..... 4



SARATOGA STILL OR SPARKLING..... 5