

CANTINA BRUNCH

TACOS^{GF} (Corn Tortillas, Street Style) QUESADILLAS (Flour Tortilla, Melted Cheese)

VEGGIE

	TACOS	QUESA
COLIFLOR ^{VA}	\$25	\$12.50
Crispy Cauliflower, Pico, Cotija, Roasted Pepper-Lime Sauce, Cilantro		
AVOCADO FRITO ^{VA}	\$25	\$12.50
Crispy Avocado, Kimchi, Sesame Seeds, Chipotle Aioli, Cilantro		
MUSHROOM ^{VA}	\$7.75	\$11.75
Achiote-Garlic Mushrooms, Cotija Cheese, Onion, Cilantro		
OH MY GOURD! ^{VA}	\$7.75	\$11.75
Butternut Squash, Kale, Fried Cheese, Chimichurri, Cilantro		

MEAT & SEA

AL PASTOR	\$25	\$12.50
Achiote Spiced Pork, Pineapple, Onion, Cilantro		
ARGENTINE	\$25	\$12.50
Chargrilled Confit Beef Brisket, Squash, Kale, Chimichurri, Cilantro		
CHICKEN TINGA	\$25	\$12.50
Smokey Chipotle-Tomato Chicken, Sour Cream, Cilantro		
PESCADO	\$25	\$12.50
GF Crispy Fish, Pickled Slaw, Avocado Aioli, Sesame Seeds, Cilantro		
CAMARON	\$25	\$12.50
GF Crispy Prawn, Pineapple Salsa, Chipotle Aioli, Sesame Seeds, Cilantro		

LOS NIÑOS

Kids Nachos ^{GF}	12
Tortillas Chips, Cheese, Pico, Sour Cream	
Kids Quesadilla	9
Flour Tortilla, Cheese	
Kids Chicken Fingers	12
Yam Fries, Plum Sauce	

SIDES

Bacon 6	Chorizo 6
Brown Sugar	Pan-Roasted

SUPER BUENO EGGS BENNY

All bennies are served on jalapeño cornbread with poached eggs & mezcal-lime hollandaise.

BEEF BRISKET ^{GF}	25	MUSHROOM ^{GF}	22
Chargrilled Confit Brisket, Cabbage, Crispy Leek		Sautéed Forest Mushroom & Crispy Leek	
BACON & AVO ^{GF}	23	CHORIZO ^{GF}	23
Brown Sugar Bacon, Avocado, Pico de Gallo		Spanish-Style Chorizo, Pickled Onion	

LOS CLÁSICOS

CHARGRILLED BEEF HASH ^{GF}	22
Poached Eggs, Crispy Tots, Peppers and Onions, Secret Hash Sauce, Citrus Aioli, Morita Salsa, Cotija & Avocado	
HUEVOS CON CREMA ^{GFA}	17
Our take on Turkish Eggs. Garlic-Lime Crema, Two Poached Eggs, Clarified Chili Butter, Cilantro, Sourdough Bread	
BREAKY BURRITO ^{VA}	18
Flour Tortilla, Mexican-Spiced Chorizo, Six-Cheese Blend, Pico, Buttery Scrambled Eggs, Honey Chipotle Sauce, Crispy Avo	
HUEVOS RANCHEROS ^{GF}	19
Crispy Tostadas, Fried Eggs, Cheese, Beans, Avocado, Cotija, Ranchero Sauce, Crema & Pico de Gallo	
APPLE PIE PANCAKES ^{GF}	21
Corn Masa Pancakes, Tart Cinnamon-Apple Compote, Dulce de Leche, La Baguette Sorbet, Corn Casa Crumble	

SNACKS

Pico de Gallo & Chips ^{GF V}	10	Mexi Fries ^{GFA VA}	13
Guacamole & Chips ^{GF V}	14	Tater Tots, Melted Cheese, Chipotle Aioli, Crema, Cilantro	
Frijole Bean Dip & Chips ^{GF VA}	10	Nachos Grandes ^{GF VA}	29
Dip Trio & Chips ^{GF VA}	22	Melted Cheese, Beans, Pico, Guac, Pickled Jalapeños+Onions, Crema	
		Churros	12
		Street Doughnuts, Dulce de Leche	

DRINKS

BRUNCH COCKTAILS

CANTINA CAESAR 13

El Tequileño Blanco, Tabasco, Worcestershire, Clamato, House-Made Pickles & Brine, House Rim. 2oz

ADD CRISPY PRAWN 4
ADD CRISPY AVOCADO 3

RESORT LIFE 15

El Tequileño Reposado, Coconut Puree, Pineapple, Lime, Vanilla, Cinnamon. 2oz
Coconut Milk Clarified

PB&J OLD FASHIONED 14

Bourbon, Chica Chida Peanut Butter, Tequila, Raspberry Liqueur, Walnut & Angostura Bitters 2.25oz

MOJITO 14

Captain Morgan White Rum, Fresh Lime, Mint, Soda. 2oz

PALOMA 14

El Tequileño Blanco, Grapefruit, Lime, Simple Syruo, Soda. 2oz

AN AVOCADO. THANKS! 15

Mezcal Espadín, El Tequileño Blanco, Avocado Cordial, Tomatillo-Cilantro Syrup, lime. 2oz

AGUA FRESCA 13

El Tequileño Blanco, Cucumber, Mint, Strawberry, Simple Syrup, Soda. 1.5oz

SANGRIA MIXTO 13/26

House Red Blend, House White Blend, Amaro Montenegro, Lillet Blanc, Pineapple, Citrus, Angostura

MICHELADAS 22oz

Michelada Verde 12

Lager, Spice Mix, Pineapple, Cilantro, Jalapeño, Chamoy

Michelada de la Casa 11

Lager, Spice Mix, Chamoy

Michelada Especial 13

Lager, Mango, Spice Mix, Chamoy

Ojo Rojo Michelada 12

Lager, Clamato, Spice Mix, Chamoy

MARGARITAS

2.5 oz, hand-shaken, served on the rocks.
Made with El Tequileño Reposado and Bols Triple Sec.

Upgrade any Margarita with Premium Tequila +\$7

Don Julio Blanco ♦ El Tequileño Platinum ♦ Casamigos Blanco

MARGARITA DE LA CASA 15

Classic Lime Margarita, Salt

COCONUT HABANERO 16

Coconut, Habanero Syrup, Lime, Toasted Coconut

STRAWBERRY 16

Strawberry, Lime, SS, Black Pepper, Salt

HIBISCUS 16

Hibiscus, Lime, Ginger, SS, Sweet Hibiscus Salt

MEZCAL MARG 17

Mezcal Espadín, Lime, Chili Salt

ESPECIA 16

Pineapple, Cilantro, Jalapeño, Lime, SS, Chili Salt

PASSIONFRUIT 16

Passionfruit, Ginger Syrup, Lime, Ginger Crisp

MANGO-TANGO 16

Mango, Lime, SS, Chili Salt

FRIENDLY HOMBRE 30z 30 BAD HOMBRE 30z 30

Casamigos Blanco, Grand Marnier, Lime, SS, Salt

Don Julio Blanco, Grand Marnier, Lime, SS, Salt

ON TAP 16oz

Cerveza del Centro

Lager 4% - Slackwater Brewing

Implosion

Pilsner 5% - Phillips Brewing

Widowmaker

Hazy IPA 6.7% - Backcountry Brewing

Rotating Taps

Ask us about our feature beers

8 Corona 330ml 4.6% 9

8 Pacifico 355ml 4.6% 9

Modelo Especial 355ml 4.4% 9

8.75 Negra Modelo 355ml 5.3% 9

MP Corona Sunbrew 330ml 0% 8

Phillips Hazy IPA 355ml 0.5% 7

BOTTLES

SOFTIES

Jamaica

Hibiscus Iced Tea

6

Jarritos

Ask about Flavours

5

Lemonade

A Classic

5

Bottomless Pop

5

WITHOUT PROOF

PG MARGARITA

Pick any of the Margarita flavours

8

NOJITO

Mint, Fresh Lime, Sugar, Soda

8

JUNIOR CAESAR

Clamato, Worcestershire, House Pickle Brine, Tabasco, Horseradish

8

SHALLOW END COLADA

Coconut, Pineapple, Lime

10



Taxes not included