

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
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Crispy Avocado, Kimchi, Sesame Seeds, Chipotle Aioli, Cilantro

MUSHROOM ^{VA}	\$ 7.75	\$ 11.75
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Achiote-Garlic Mushrooms, Cotija Cheese, Onion, Cilantro

OH MY GOURD! ^{VA}	\$ 7.75	\$ 11.75
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Butternut Squash, Kale, Fried Cheese, Chimichurri, Cilantro

MEAT & SEA

AL PASTOR	\$ 25	\$ 12.50
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Achiote Spiced Pork, Pineapple, Onion, Cilantro

ARGENTINE	\$ 25	\$ 12.50
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Chargrilled Confit Beef Brisket, Squash, Kale, Chimichurri, Cilantro

CHICKEN TINGA	\$ 25	\$ 12.50
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Smokey Chipotle-Tomato Chicken, Sour Cream, Cilantro

PESCADO	\$ 25	\$ 12.50
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Crispy Fish, Pickled Slaw, Avocado Aioli, Sesame Seeds, Cilantro

CAMARON	\$ 25	\$ 12.50
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Crispy Prawn, Pineapple Salsa, Chipotle Aioli, Sesame Seeds, Cilantro

LOS NIÑOS

Kids Nachos ^{GF} 12

Tortillas, Cheese, Pico, Sour Cream

Kids Quesadilla 9

Flour Tortilla, Cheese

Kids Yam Fries ^{GF} 10

Chili Salt, Chipotle Aioli

Kids Chicken Fingers 12

Yam Fries, Plum Sauce

SIDES

Bacon 6

Brown Sugar

Chorizo 6

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
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Chargrilled Confit Brisket, Cabbage, Crispy Leek

Sautéed Forest Mushroom & Crispy Leek

BACON & AVO ^{GF}	23	CHORIZO ^{GF}	23
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Brown Sugar Bacon, Avocado, Pico de Gallo

Spanish-Style Chorizo, Pickled Onion

LOS CLASICOS

BREAKY SANDWICH	15
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Choice of Bacon or Roasted Mushroom. Tomato & Cumin Relish, Fresh Spinach, Fried Egg, Crispy Hash Brown, Aioli

HUEVOS AHOGADOS ^{GF}	18
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Two Eggs Roasted in Aromatic Tomato Sauce, Queso Fresco, Cilantro, Salsa Macha, Crispy Tostadas

HUEVOS CON CREMA	17
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Our take on Turkish Eggs. Garlic-Lime Crema, Two Poached Eggs, Clarified Chili Butter, Cilantro, Sourdough Bread

APPLE PIE PANCAKES ^{GF}	21
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Corn masa pancakes, Tart Cinnamon-Apple Compote, Dulce de Leche, Big Dee's Ice Cream, Corn Casa Crumble

BREAKY BURRITO ^{VA}	18
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Flour Tortilla, Mexican-Spiced Chorizo, Six-Cheese Blend, Pico, Buttery Scrambled Eggs, Honey Chipotle Sauce, Crispy Avo

HUEVOS RANCHEROS ^{GF VA}	19
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Crispy Tostadas, Fried Eggs, Cheese, Beans, Avocado, Cotija, Crema & Pico de Gallo

CHARGRILLED BEEF HASH ^{GF}	22
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Poached Eggs, Crispy Tots, Peppers and Onions, Secret Hash Sauce, Citrus Aioli, Morita Salsa, Cotija & Avocado

SNACKS

Pico de Gallo & Chips ^{GF V}	10	Mexi Fries ^{GF VA}	13
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Tater Tots, Chipotle Aioli, Cilantro, Crema, Melted Cheese

Guacamole & Chips ^{GF V}	14	Nachos Grandes ^{GF VA}	29
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Melted Cheese, Pinto Beans, Pico, Guac, Pickled Jalapeños, Crema

Frijole Bean Dip & Chips ^{GF VA}	10	Churros	12
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Dip Trio & Chips ^{GF VA}	22	Street Doughnuts, Dulce de Leche
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Guacamole, Pico de Gallo & Frijole Dip

DRINKS

COCKTAILS

MEZCAL MULE 16

Mezcal Espadín, Passionfruit,
Cucumber, Lime, Ginger Beer. 1.5oz

SMOKE ON THE PEAKS 17

El Tequileño Blanco, Mezcal Espadín, Herb
Liqueur, Pineapple, Lime, Sage. 2.5oz

ESCOBAR 16

Mezcal Espadín, Tanqueray Gin, Basil, Lime,
Cucumber, Simple Syrup, Egg White. 2oz

EL COMADIN 15

Tanqueray Gin, Lillet, Seasonal
Shrub Mix, Lemon, Egg White. 2oz

SMOKING GUN 16

Whiskey, Mezcal Espadín, Lime,
Grapefruit, Sage Syrup, Fresh Basil. 2oz

GUNSLINGER 16

Mezcal Espadín, Campari, House-Made
Ancho Liqueur, Lemon, Tamarind. 2.5oz

COUNTRYSIDE CAIPIRINHA 14

Cachaça, El Tequileño Blanco,
Fresh Lime, Ginger, Tepache. 2oz

SPANISH SANGRIA 13/26

Cabernet Sauvignon, Amaro Montenegro,
Pineapple, Citrus, Cola, Angostura. 2oz

SANGRIA BLANCA 13/26

Sauvignon Blanc, Lillet Blanc, Pineapple,
Grapefruit, Lemon, Lime, Sprite. 2oz

CANTINA CAESAR 14

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

ADD CRISPY PRAWN 4

ADD CRISPY AVOCADO 3

MIMOSA

Pick your Flavour 11

Orange, Mango or Strawberry

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

GINGER CARDAMOM 16

Fresh Ginger, Cardamom, Lime,
Ginger Crisp

COCONUT HABANERO 16

Coconut, Habanero, Lime,
Toasted Coconut

CUCUMBER JALAPEÑO 16

Cucumber, Cilantro,
Jalapeño, Lime, Chili Salt

HIBISCUS 16

Hibiscus, Lime, Sweet Hibiscus Salt

FROZEN MARGARITA 14

Rotating flavours. Please ask us
about our current offering. 2oz

MEZCAL MARGA 17

Mezcal Espadín, Lime, Chili Salt

ESPECIA 16

Pineapple, Cilantro, Jalapeño,
Lime, Chili Salt

PASSIONFRUIT 16

Passionfruit, Ginger Syrup,
Lime, Ginger Crisp

MANGO 16

Mango, Lime, Chili Salt

TAMARINDO 16

Tamarind, Lime, Salt

BAD HOMBRE 3oz 30

Patrón Silver, Grand Marnier,
Lime, Simple Syrup, 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

BOTTLES

Corona 330ml 4.6% 9

Pacifico 355ml 4.6% 9

Modelo Especial 355ml 4.4% 9

Negra Modelo 355ml 5.3% 9

Corona Sunbrew 330ml 0% 8

Phillips Hazy IPA 355ml 0.5% 7

WITHOUT PROOF

SIERRA MADRE 9

0% Gin, Ginger, Lemon, Hibiscus

LONE RANGER 9

0% Gin, Sage, Lavender, Mint, Soda

ESCOBAR 2.0 11

0% GIN, Basil, Cucumber, Lime, Egg White

PG MARGARITA 8

Pick any of the Margarita flavours

NOJITO 8

Mint, Fresh Lime, Sugar, Soda

THE GOOD BOY 8

Ginger, Cardamom, Hibiscus, Bitters

MICHELADAS 22oz

Michelada de la Casa 11

Lager, Spice Mix, Chamoy

Michelada Verde 12

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

Ojo Rojo Michelada 12

Lager, Clamato, Spice Mix, Chamoy

SOFTIES

Jamaica Hibiscus Iced Tea 6

Ginger Beer House-Made 6

Tepache Fermented Pineapple 6

Jarritos Ask about Flavours 5

Lemonade A Classic 5

Bottomless Pop 5

Taxes not included