

CANTINA BRUNCH

TACOS

(Corn Tortillas, Street Style)

QUESADILLAS

(Flour Tortilla, Melted Cheese)

VEGGIE

TACOS

QUESA

COLIFLOR GF VA

\$25

\$12.50

Crispy Cauliflower, Pico, Cotija, Roasted Pepper-Lime Sauce, Cilantro

AVOCADO FRITO GF VA

\$25

\$12.50

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

MUSHROOM GF VA

\$17.75

\$11.75

Achiote-Garlic Mushrooms, Cotija Cheese, Onion, Cilantro

OH MY GOURD! GF VA

\$17.75

\$11.75

Butternut Squash, Kale, Fried Cheese, Chimichurri, Cilantro

MEAT & SEA

AL PASTOR GF

\$25

\$12.50

Achiote Spiced Pork, Pineapple, Onion, Cilantro

ARGENTINE GF

\$25

\$12.50

Chargrilled Confit Beef Brisket, Squash, Kale, Chimichurri, Cilantro

CHICKEN TINGA GF

\$25

\$12.50

Smokey Chipotle-Tomato Chicken, Sour Cream, Cilantro

PESCADO GFA

\$25

\$12.50

Crispy Fish, Pickled Slaw, Avocado Aioli, Sesame Seeds, Cilantro

CAMARON GFA

\$25

\$12.50

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 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

Chargrilled Confit Brisket, Cabbage, Crispy Leek

BACON & AVO GF

23

Brown Sugar Bacon, Avocado, Pico de Gallo

MUSHROOM GF

22

Sautéed Forest Mushroom & Crispy Leek

CHORIZO GF

23

Spanish-Style Chorizo, Pickled Onion

LOS CLASICOS

BREAKY SANDWICH

15

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

HUEVOS AHOGADOS GF

18

Two Eggs Roasted in Aromatic Tomato Sauce, Queso Fresco, Cilantro, Salsa Macha, Crispy Tostadas

HUEVOS CON CREMA

17

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

APPLE PIE PANCAKES GF

21

Corn masa pancakes, Tart Cinnamon-Apple Compote, Dulce de Leche, Big Dee's Ice Cream, Corn Casa Crumble

BREAKY BURRITO VA

18

Flour Tortilla, Mexican-Spiced Chorizo, Six-Cheese Blend, Pico, Buttery Scrambled Eggs, Honey Chipotle Sauce, Crispy Avo

HUEVOS RANCHEROS GF VA

19

Crispy Tostadas, Fried Eggs, Cheese, Beans, Avocado, Cotija, Crema & Pico de Gallo

CHARGRILLED BEEF HASH GF

22

Poached Eggs, Crispy Tots, Peppers and Onions, Secret Hash Sauce, Citrus Aioli, Morita Salsa, Cotija & Avocado

SNACKS

Pico de Gallo & Chips GF V

10

Guacamole & Chips GF V

14

Frijole Bean Dip & Chips GF VA

10

Dip Trio & Chips GF VA

22

Guacamole, Pico de Gallo & Frijole Dip

Mexi Fries GF VA

13

Tater Tots, Chipotle Aioli, Cilantro, Crema, Melted Cheese

Nachos Grandes GF VA

29

Melted Cheese, Pinto Beans, Pico, Guac, Pickled Jalapeños, Crema

Churros

12

Street Doughnuts, Dulce de Leche

DRINKS

BRUNCH

CAFE DE OLLA 10

Mezcal Espadín, Dose Dark Roast,
House Spice Syrup, Orange. 1oz

HIT THE ICICLE 10

Tequila Blanco, Fermented Orange,
Grapefruit-Lime Soda, Horchata. 1oz

EL SHAFTO 15

Tequila Blanco, Licor 43, Kahlua, HOLM
Cold Brew, House Horchata. 2oz

CANTINA CAESAR 14

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

ADD CRISPY PRAWN 4

ADD CRISPY AVOCADO 3

BELLINIS

BIG RED CHEEKS 13

Prosecco, Strawberry Puree

NSFW 13

Prosecco, Passionfruit Puree

COCKTAILS

THAT GIRL 14

Tequila Blanco, Aperol, Grapefruit,
Lime, Soda, Sea Salt. 2oz

NOT AN ALL-INCLUSIVE 15

Rum, Coconut, Pineapple, Lime. 2oz

SUMMER BLUES 16

Whiskey, Blueberry, Basil, Lemon. 2oz

SANGRIA BLANCA 13/26

Sauvignon Blanc, Lillet Blanc,
Pineapple, Citrus, Sprite

SPANISH SANGRIA 13/26

Cabernet Sauvignon, Amaro Montenegro,
Pineapple, Citrus, Cola, Angostura

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, Ginger Syrup
Cardamom, Lime, Ginger Crisp

COCONUT HABANERO 16

Coconut, Habanero Syrup,
Lime, Toasted Coconut

MANGO 16

Mango, Lime, SS, Chili Salt

BAD HOMBRE 3oz 30

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

FRIENDLY HOMBRE 3oz 30

Casamigos Blanco, Grand
Marnier, Lime, SS, 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

HIBISCUS 16

Hibiscus, Lime, Ginger, SS
Sweet Hibiscus Salt

STRAWBERRY 16

Strawberry, Lime, SS, Black
Pepper, Salt

ON TAP 16oz

Cerveza del Centro 8

Lager 4% - Slackwater Brewing

Implosion 8

Pilsner 5% - Phillips Brewing

Widowmaker 8.75

Hazy IPA 6.7% - Backcountry Brewing

Rotating Taps MP

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

LLB 7

Sprite, Lime Juice, Angostura Bitters

SUNRISE SODA 8

Passionfruit, Hibiscus, Lemon, Soda

RECENTLY DECEASED 8

Pineapple, Grapefruit, Lime, House
Spice Syrup

PG MARGARITA 8

Pick any of the Margarita flavours

THE GOOD ONE 8

Hibiscus, Cardamom, Ginger, Cherry

GRIZZLY & THE LEMONS 8

Strawberry, Lemon, SS

MICHELADAS 22oz

Michelada de la Casa 11
Lager, Spice Mix, Chamoy

Michelada Especial 13
Lager, Mango, 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

Horchata Housemade 6

Jarritos Ask about Flavours 5

Lemonade A Classic 5

Bottomless Pop 5