

DRINK

LIBATIONS \$13

Cantina Margarita

1800 Silver Tequila, Cointreau, Lime, Agave

Margarita de Fresa

Strawberry Infused El Jimador Tequila, Cointreau, Lime, Agave

Firestarter

Habanero Infused Corralejo Reposado Tequila, Lime, Agave

Mezcalrita

Jose Cuervo Tradicional Silver Tequila, Agave de Cortes Mezcal, Lime, Pineapple, Agave

Daiquiris

Mount Gay Rum blended into a Piña Colada or Strawberry Daiquiri

Watermelon Mojito

Three Sheets Rum*, Watermelon, Mint, Lime, Soda, Agave

Classic Coronado Mai Tai

Mount Gay Rum, Orgeat, Lime, Cointreau, Myers's Dark Rum Floater

Pom Pom

Botanist Gin, Pomegranate Kombucha, Lemon, Agave

Strawberry Fields

Fugu Vodka*, Strawberries, Lemon, Basil

*San Diego Homegrown!

BEERS

Local Craft Beers on Tap \$8

Coronado Seasonal Pilsner ABV 4.9%

Stone IPA ABV 6.9%

Ballast Point Even Keel Session IPA ABV 3.8%

Local Craft Cans \$8

AleSmith 394 Pale Ale ABV 6.0%

Coronado Islander IPA ABV 7.0%

Mike Hess Solis IPA ABV 7.5%

Mike Hess 8 West Orange Honey Wheat 16 oz. ABV 6.0%

Domestic Cans \$6

Budweiser, Bud Light, Samuel Adams Boston Lager,

Miller Lite, Blue Moon, Crispin Cider

Import Cans \$7

Corona Extra, Corona Light, Modelo Especial,

Pacifico, Heineken

WINES BY THE GLASS

White

Joel Gott, Chardonnay, Central Coast \$11

Fallbrook*, Sauvignon Blanc, California \$11

Banfi Le Rime, Pinot Grigio, Italy \$10

Preston Parker, Rosé, Napa Valley \$11

Red

Hahn, Pinot Noir, Monterey County \$11

Round Hill, Merlot, California \$10

Fallbrook*, Cabernet Sauvignon, California \$11

Bubbles

Stellina Prosecco, Italy \$14

Domaine Chandon, Brut, California \$16

FOOD

TAPAS

Housemade Tortilla Chips and Salsa \$6

Housemade Tortilla Chips and Guacamole \$9

Queso Fundido \$11

Queso Oaxaca, Rajas, Chorizo or Mushroom,
Fresh Tortillas

Tostada de Ceviche \$12

Baja Rock Fish, Lime, Cilantro, Olives, Avocado

Fruit Salad \$8

Jicama, Orange, Pineapple, Watermelon, Cantaloupe,
Coconut, Cucumber, Lime, Tajin

Mexican Street Corn \$5

Charred Corn, Ancho Mayo, Queso Cotija, Cilantro

Crispy Chili Spiced Wings \$13

Carrot and Celery Crudite, Cilantro Ranch

ENSALADAS

Baja Caesar \$12

Romaine, Black Bean, Roasted Corn, Toasted Pumpkin
Seeds, Queso Fresco, Spicy Caesar Dressing

Ensalada de Mercado \$12

Mixed Baby Greens, Radish, Papaya, Roasted Beets,
Tomatoes, Red Onion, Spicy Pecans,
Sweet Ancho Chili Dressing

Cantina Salad \$13

Arugula, Cabbage, Quinoa, Avocado, Cucumber, Jicama,
Goat Cheese, Toasted Almonds, Cumin Vinaigrette

Add to Any Salad:

Chicken \$5, Mojo Shrimp \$6, Salmon \$7

KIDS \$9

Choice of Fries or Fruit

Chicken Tenders
Quesadilla

Grilled Cheese
PB&J

Burger

TACOS

One Taco \$4 Four Tacos \$15 Ten Tacos \$35

Carne Asada

Grilled Marinated Steak, Salsa Verde, Red Onion, Cilantro

Chicken Tinga

Marinated Chicken, Crema, Queso Fresco, Cilantro,
Red Onion

Hongos

Sautéed Mushrooms, Goat Cheese, Arugula, Salsa Roja

Al Pastor

Roasted Pork Shoulder, Grilled Pineapple,
Avocado, Cilantro

ANTOJOS

Cantina Fries \$12

French Fries, Avocado, Monterey Jack, Queso Fresco,
Chipotle Cream, Cilantro

Add Chicken \$4 or Steak \$6

Cantina Nachos \$12

Housemade Tortilla Chips, Black Beans, Pico de Gallo,
Guacamole, Sour Cream, Jalapeño

Add Chicken or Steak \$5

Chipotle Chicken Quesadilla \$13

Queso Oaxaca, Jack Cheese, Avocado, Crema, Salsa Fresca

Mojo Shrimp Quesadilla \$14

Queso Oaxaca, Caramelized Onions, Roasted Corn,
Chipotle Crema

Torta de Cochinita Pibil \$14

Roasted Pork Shoulder, Pickled Onion, Black Beans,
Butter Lettuce, Tomato, Queso Fresco, Toasted Bolillo
Bread, French Fries

SoCal Burger \$14

Half Pound CAB, Bacon, Guacamole, French Fries

DULCES

Ice Cream Sandwich \$8

Housemade Chocolate Chip Cookie, Vanilla Ice Cream

Housemade Churros \$8

Mexican Chocolate Sauce