

# LA CANTINA

## TACOS

1 FOR \$4 / 4 FOR \$15 / 10 FOR \$35

### Carne Asada

grilled marinated steak, red onion, cilantro

### Al Pastor

roasted pork shoulder, grilled pineapple, avocado, cilantro

### Chicken Mole

grilled chicken, crema, queso fresco, cilantro, red onion

### Short Rib Barbacoa

guajillo-braised beef, pickled red onions

### Baja Fish

crispy battered cod, shaved cabbage, chipotle crema

### Traditional Carnitas

slow-roasted pork, cilantro, onions

### Fried Avocado

tempura fried, cucumber slaw, black bean purée

### Roasted Carrot

sesame seeds, almonds, yogurt, cilantro

### Mushroom

sautéed mushrooms, chile de arbol, queso fresco, arugula pesto

### Crispy Shrimp

crispy battered, charred corn salad, chipotle crema

## ANTOJOS

### Cantina Fries \$12

french fries, avocado crema, monterey jack, queso fresco, pico de gallo, guacamole, sour cream, jalapeño;  +CHICKEN \$4  +STEAK \$6

### Cantina Nachos \$12

housemade tortilla chips, black beans, monterey jack, queso fresco, pico de gallo, guacamole, sour cream, jalapeño;  +CHICKEN \$4  +STEAK \$6

### Quesadilla \$13

queso oaxaca, monterey jack, avocado, crema;  +CHICKEN \$4  +STEAK \$6  +SHRIMP \$6

### Cubano Sandwich \$14

slow-braised pork carnitas, black forest ham, yellow mustard, dill pickles, swiss cheese, toasted bolillo bread; served with french fries

### Cantina Burger \$14

certified angus beef, bacon, guacamole, pepper jack; served with french fries

18% GRATUITY IS ADDED TO ALL PARTIES OF 6+

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, and ask us about gluten-free options.

# LA CANTINA

## ENSALADAS

+CHICKEN \$6    +MOJO SHRIMP \$7    +SALMON \$8

### Baja Caesar \$12

romaine, black beans, roasted corn, toasted pumpkin seeds, queso fresco, spicy caesar dressing

### Cantina Salad \$13

arugula, cabbage, quinoa, avocado, cucumber, jicama, goat cheese, toasted almonds, cumin vinaigrette

## TAPAS

### Housemade Tortilla Chips

with roasted tomato salsa . . . \$5  
with guacamole . . . \$11

### Ceviche \$12

local catch, lime, carrot, cilantro, cucumber, jalapeño, crispy chips

### Baja Shrimp Cocktail \$12

spicy tomato cocktail sauce, cucumber, red onion, lime, cilantro

### Fruit Salad \$8

jicama, orange, pineapple, watermelon, cantaloupe, coconut, cucumber, lime, tajin

### Mexican Street Corn \$5

charred corn, ancho mayo, queso cotija, cilantro

### Blistered Shishito Peppers \$9

sesame seeds, chili powder, si señor mexican lager cheese fondue

### Honey Chipotle Glazed Ribs \$12

jicama, lime, cilantro

### Crispy Chili Spiced Wings \$13

carrot & celery crudite, cilantro ranch

### Vegan Flautas \$12

beans, quinoa, celery root, guacamole

### Chicken Flautas \$12

guacamole, queso fresco

## DULCES

### Choco Taco \$5

### Flan \$8

### Housemade Churros \$8

### Craft Kettle Corn \$8 *made in San Diego*

watermelon    pineapple    tajin    churro

### Vegan Cotton Candy \$6 *made in San Diego*

watermelon    blueberry    unicorn dreams

**WARNING:** Certain foods and beverages can expose you to chemicals, including acrylamide in many fried or baked foods, as well as mercury in fish. They are known to the State of California to cause cancer and birth defects (or other reproductive harm). For more information, visit: [www.p65warnings.ca.gov/restaurant](http://www.p65warnings.ca.gov/restaurant)