

PARA LA MESA

Guacamole \$10.65
'nuff said **VG GF**

Queso Blanco Fundido \$8.77
melted white cheese and spices **V GF**
add our housemade chorizo
or shrimp / + \$3.51

Cantina Nachos \$9.00
chips, black beans, queso blanco
fundido, pico de gallo, crema,
jalapeños **V GF**

Los Tres Amigos \$7.42
sampler of our three favorites: queso
blanco fundido, guacamole, black
bean dip, housemade chips **V GF**

Esquite \$7.91
corn kernels, lime aioli,
queso cotija, tajin **V GF**

Quesadilla \$7.85
cheese, flour tortilla. Side of
crema, lettuce, pico de gallo **V**
Add Carne Asada or Spicy Pollo
+ \$3.51

Pepinos \$4.45
cucumber slices, lime juice,
tajin **VG GF**

Sweet Plantains \$6.63
sweet plantains topped with crema
and queso fresco **V**

Chips & Salsa \$2.01
housemade chips, three salsas **VG GF**
Roasted Tomato: roasted tomatoes,
jalapeños
Salsa Verde: tomatillos, fresh garlic,
jalapeños
Spicy Arbol: árbol chiles, roasted
tomatoes, garlic

TACOS RICE & BEANS INCLUDED WITH ORDER OF 3 OR MORE TACOS

 **\$3** On Tuesdays & Thursdays

Carne

 **Carne Asada \$4.89**
grilled steak, onions, cilantro **GF**

Birria \$4.91
beef birria, onions, cilantro,
corn tortilla. Side of consommé.

Gringo \$4.51
hard shell, seasoned ground
beef, lettuce, tomato, crema,
cheddar cheese

Korean Beef \$6.45
spicy sweet marinated skirt steak,
lettuce, jicama and carrot slaw,
sriracha crema **GF**

Walking Gringo \$5.65
nacho cheese chips, seasoned
ground beef, lettuce, tomato,
crema, cheddar cheese

TV Dinner \$5.70
meatloaf steak, mashed potatoes,
homemade mushroom gravy, peas
and carrots, onion strings, brownie

Yes Please, More Cheese! \$5.50 
cheddar cheese tortilla, chili, mac and
cheese, toasted breadcrumbs, crema,
scallions

V Vegetarian
VG Vegan
GF Gluten-Free

Pork

 **Al Pastor \$4.55**
marinated pork, cilantro,
onions, pineapple salsa **GF**

Smashed Pork \$4.80
housemade pork patty,
chayote slaw, microgreens **GF**

Ninja Pig \$4.91
crispy carnitas, hoisin glaze,
cucumber salsa, carrot and
jicama slaw, green onion

Housemade Chorizo \$4.96
ground guajillo pork and
potatoes, avocado salsa,
cilantro, queso fresco **GF**

Marisco

Baja Tilapia \$4.95
breaded and fried tilapia, citrus
slaw, avocado salsa

 **Zihuatanejo Shrimp \$4.83**
shrimp and pico de gallo, citrus
slaw, chipotle ancho mayo **GF**

Salmon Plum \$6.55
seared marinated salmon, plum
and tomato relish, ¡bam! sauce,
citrus slaw, cilantro

Popcorn Shrimp \$5.50
battered and fried bang-bang
style shrimp, chayote slaw,
¡bam! sauce, green onion

Chicken

 **Spicy Pollo \$4.48**
pulled chicken breast, arbol
chiles, spices, citrus slaw **GF**

Pollo Verde \$4.48
pulled chicken breast, salsa
verde, queso cotija, onion,
cilantro **GF**

Veggie

Soy Chorizo \$3.33
soy chorizo & diced potatoes,
avocado salsa, pico de gallo **VG GF**

 **Black Bean & Corn \$3.81**
whole black beans, grilled
corn, queso fresco, avocado,
cilantro, crema **V GF**

Port Queso \$4.84
portobello mushrooms,
queso blanco fundido, black
beans, radish, chimichurri **V GF**

Chihuahua & Bean \$3.57
grilled chihuahua cheese and
black beans **V**

Eggplant Parm \$4.55
battered eggplant strips, salsa
roja, fresh mozzarella salsa, fresh
basil **V**

SOUP AND SALADS

Tortilla Soup \$6.05
homemade chicken soup with vegetables, cilantro, crispy tortilla strips, radish, queso fresco

Taco Salad \$11.52
tortilla bowl, black beans, corn salsa, ground beef, cheddar cheese, lettuce, tomato, crema

Tostada Salad \$11.11
two corn tostadas, black bean spread, lettuce, queso fresco, black beans and corn, green onions, avocado, chipotle ranch v

Add Spicy Pollo, Pollo Verde, or Shrimp for \$3.51

SIDES

Oaxacan Black Beans
refried-style / \$1.69 VG GF

Drunken Pinto Beans stewed whole, bacon, beer / \$1.69

Mexican Rice garnished with plantain and crema / \$1.69 VG GF

Fresh Avocado sliced / \$1.69

Guacamole 'nuff said / \$1.69 VG GF

Queso Blanco Fundido
liquid gold / \$1.69 V GF

Crema smooth, silky, sweet / \$1.69

DESSERTS

Churros \$6.55
four crispy churros, cinnamon-sugar dusting, dulce de leche v

Churro Crunch Taco \$6.78
housemade crunchy churro taco shell, whipped topping, fresh strawberries, nutella drizzle, dulce de leche v

Sweet Plantains \$6.63
sweet plantains topped with crema and queso fresco v

Flan \$5.56
housemade baked custard flavored with caramel GF

BURRITOS AND BOWLS



^Gluten-Free as a Burrito Bowl

Birria \$15.91
grilled cheese encased flour tortilla, beef birria, bbq sauce, frito chips, corn salsa, crema, cilantro, pinto beans, rice, pickled onions

Port Rajas \$13.95 ^
portobello mushrooms, rajas, rice, black beans, lettuce, corn salsa, crema, chimichurri, guacamole, topped with queso blanco fundido and salsa roja v

Korean Beef \$17.30 ^
spicy sweet skirt steak, rice, black beans, lettuce, citrus slaw, carrot and jicama slaw, topped with salsa roja, queso blanco fundido, and sriracha crema.

Carne Asada \$14.77 ^
grilled steak, black beans, crema, onions, cilantro, guacamole, rice, lettuce, topped with queso blanco fundido, salsa roja

Spicy Pollo \$14.55 ^
pulled chicken simmered in arbol sauce, citrus slaw, black beans, rice, lettuce, crema, topped with salsa roja

Shrimp \$15.41 ^
the ORIGINAL chipotle shrimp, citrus slaw, corn salsa, pico de gallo, rice, cilantro, chipotle ancho mayo, topped with salsa roja and queso blanco fundido

MARGARITAS

HOUSE

BelAir Margarita
on the rocks, 100% blue weber agave blanco tequila, triple sec, agave nectar, fresh lime juice
*Glass \$10
Half Pitcher \$18
Full Pitcher \$36*

El Cheapo
our most infamous frozen lime margarita
*Glass \$7
Half Pitcher \$14
Full Pitcher \$20*

Add Housemade Fruit Purees



mango, blackberry, strawberry
*Glass + \$1
Half Pitcher + \$2
Pitcher + \$4*

SPECIALTY

Spiced Apple Margarita \$12
100% blue weber agave reposado, apple cider, cinnamon-sugar

Prickly Pear Margarita \$12
100% blue weber agave blanco, prickly pear puree

Frozen Sangria Margarita \$12
el cheapo frozen margarita, Odyssea spiced peach sangria

Seasonal Margarita \$14
ask a Team Member what their seasonal special is today

Blueberry Lavender Margarita \$12
100% blue weber agave blanco, muddled blueberries, lavender syrup, edible orchid

Spicy Mango Chili Margarita \$12
100% blue weber agave blanco infused with ghost peppers, mango puree, chamoy

Margarita Flights \$16
sample size of three frozen margaritas. Flavor choices: strawberry, lime, mango, blackberry

We are pleased to offer gluten-free menu options, but we are not a gluten-free kitchen. Cross-contamination may occur & our restaurant cannot guarantee every item will be completely free of allergens. Patrons are encouraged, to their own satisfaction, to consider this information in light of their individual requirements & needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.