**SALADS & QUICK BITES**

**TORTILLA SALAD BASKETS**

**ANCHO CHILE GRILLED CHICKEN**
Local greens, cherry tomato, cotija cheese, cucumber, pickled red onion, citrus mango vinaigrette $12

**CHIPOTLE BEEF**
Crisp romain, roasted corn, black beans, tropical pico, creamy cilantro dressing $12

**CHILI VERDE MARINATED SHRIMP**
Arugula, watercress, Florida citrus, avocado, key lime yogurt dressing $12

**Quick Bites**

**STUFFED AVOCADO**
Tropical pico, pulled chicken, roasted corn, black beans, cilantro aioli $12

**SAN MIGUEL WINGS**
San Miguel dry rub, chipotle ranch $15

**CRISPY MINI EMPANADAS**
Slow cooked beef, cilantro, tropical pico $15

**HAND MADE GUACAMOLE OR QUESO**
Chips and fire roasted salsa $12

**COASTAL REFRESHMENT**
Mango agua fresca
Cane sugar, fresh mint
Strawberry agua fresca
Strawberry, pineapple, cane sugar $5

**CANTINA TACOS**
$14

All tacos come two per order served with kale & citrus “slaw”, cotija cheese blend, poblano crema, tropical pico, served on grilled flour tortillas

**CARNE ASADA**
Grilled and marinated steak

**POLLO AL PASTORE**
Slow roasted, marinated pulled chicken

**CAMARONES O PESCADO**
Pan seared shrimp or mahi with garlic, citrus, cilantro and spices

**“GRILLED” QUESADILLA**
Cojita cheese blend, carne asada steak or ancho chile chicken, fire roasted salsa, tortilla chips $12

**THE CANTINA DOUBLE BURGER**
Seared double patties, Oaxaca cheese, fried jalapeno, poblano crema, fries $14

**SWEET TOOTH**
Donut holes
Vanilla cinnamon sugar, warm ancho chile chocolate $7

*There is a risk associated with consuming raw or undercooked proteins and may be hazardous to your health.*