



# CINCO DE MAYO

## EL MENÚ DE CANTINA

### ESPECIALES DE CANTINA 9.5

#### **Tacos de Tinga de Res**

Beef brisket, tomatillo salsa, slaw, pickled red onion

#### **Tacos de Pescado a la Parilla**

Grilled fresh fish, white cabbage escabeche, jalapeño-tartar sauce

#### **Tacos de Hongos**

Grilled portobello mushrooms, black bean, roasted peppers, grilled corn, cabbage

#### **Tacos de Carnitas**

Slow-braised pork, cilantro, white onion, grilled pineapple

#### **Quesadilla de Pollo**

Adobo-marinated chicken, queso Chihuahua

#### **Quesadilla de Tinga de Res**

Braised beef tinga, Menonita cheese

### GUACAMOLE EN MOLCAJETE 15

Our signature dish since 1984. Freshly made with avocado, jalapeño, tomato, onion and cilantro. Served with housemade chips, salsa norteña.

### QUESO FUNDIDO 12

Melted Chihuahua cheese over poblano rajás.  
Served with handmade corn tortillas. *Add Chorizo 2*

### 3 FEET OF TACOS 48

*3 of each on a board with pasilla de Oaxaca and fresh lime*

#### **Tacos de Tinga de Res**

#### **Tacos de Hongos**

#### **Tacos de Pescado a la Parilla**

#### **Tacos de Carnitas**





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## BEVERAGE MENU

### MARGARITAS

**Spicy Pineapple** 14 *handcrafted bottle* 52

Serrano-jalapeño infused El Jimador blanco tequila with agave, pineapple, chile de árbol and guajillo-flor de sal rim

**La Tradicional** 12 *pitcher* 50

Blanco tequila, lime, organic agave, flor de sal rim

**Frozen Lime** 12 *pitcher* 50

Blanco tequila, triple sec, lime, organic agave, flor de sal rim

**Frozen Pomegranate** 12 *pitcher* 50

Our signature cocktail since 1984 with blanco tequila, triple sec, pomegranate, lime, flor de sal rim

**SANGRIAS** 9 *pitcher* 36

Red or white wine, apricot brandy, triple sec, fresh orange, pineapple, cucumber and apple.

**CERVEZAS** 6.5

**Corona**

**Corona Light**

**Negra Modelo**

**Modelo Especial**

**Pacifico**

**Tecate**

**Victoria**

**Dos Equis Amber**

**Dos Equis Lager**

**Clausthaler n/a**

