



Ceviche

Blackened Ahi

with avocado, salsa fresca and Cajun spice.

\$13

Chilean Sea Bass

with apples, mangos, and olives.

\$17

Cameron

with red onions, Serrano chilies, cucumbers, and tomato.

\$11



Soups

Chicken Chile Verde

topped with crisp tortilla strips

Black Bean Vegetarian

topped with crème fresh and salsa fresca

Pork Pozole

with cilantro, fresh jalapenos, and white onions

Chicken Tortilla Lime

with shredded cheese, tortilla strips, and avocado

Summer Gazpacho

chilled with tomatoes, cucumber, Poblano chilies and avocado

Cup **\$5**

Bowl **\$8**

Appetizers & Botanas

Guacamole

Fresh avocados with cilantro, tomato and lime.

\$9

Mexican Sopes

Three fresh, handmade corn tortilla boats lightly topped with refried beans, cojita cheese, roasted tomato salsa, and cilantro crema. Your choice of shredded beef, chicken or pork.

\$12

Steak & Onion Mulitas

Three grilled corn tortillas filled with shredded beef, onions, peppers, and cheese, all topped a roasted tomato salsa and crème fresh.

\$12

Chile Relleno Asada

Two grilled Anaheim Peppers stuffed with a goat cheese & roasted red pepper puree. Served with a field green salad of, tomatoes, avocados, jicama and a cilantro lime crema.

\$13

Chimayo Chile Calamari

Lightly battered in Chimayo chile and served with a chipotle dipping sauce.

\$12

Lobster Relleno Asada

Two roasted Anaheim Peppers stuffed with lobster, roasted chilies, and goat cheese. Served with a crisp salad of California greens, avocado, jicama, tomatoes, and more lobster.

\$18

Taquitos

Shredded beef or chicken rolled in corn tortillas and deep-fried. Topped with lettuce, shredded cheese and guacamole.

\$10

Queso Fundido con Chorizo

Melted Mexican Cheeses mixed with a mildly spicy sausage and warm flour tortillas.

\$9

Quesadilla

Melted cheeses between two large pan fried flour tortillas with guacamole and salsa fresca on the side.

\$9

Carne Asada or Chicken **\$13**

Veggie **\$13**

Nachos

Crisp corn tortilla chips smothered in melted cheeses and garnished with guacamole, sour cream, refried beans, salsa fresca, and jalapenos.

\$9

Shredded Beef or Chicken **\$12**

Grilled Steak or Chicken Breast **\$14**

Traditionals



Fajitas

Choice of grilled chicken breast, Portobello mushrooms, mixed veggies or any combo, and served with grilled onions and peppers, rice, beans, guacamole, sour cream, salsa fresca, and warm corn or flour tortillas.

\$19

with Steak **\$22**

Carnitas

Slow roasted pork seasoned with Mexican spices and served with rice, beans, guacamole, sour cream, salsa fresca, and your choice of either fresh corn or flour tortillas.

\$19

Chimichanga

Large deep-fried flour tortillas stuffed with cheese, refried beans, and your choice of shredded beef, chicken, or carnitas and topped with guacamole and sour cream.

\$15

Burrito

Your choice of either carne asada, chicken chile verde, carnitas, or mixed grilled veggies stuffed in a large flour tortilla with cheese and beans and smothered in sauce and more melted cheeses with rice and beans on the side.

\$15

Combo Plates



Any combination of the below items, served with Mexican rice and refried beans.

Uno **\$12**

Dos **\$15**

Tres **\$17**

Street Tacos Mexico

Soft corn tortillas with your choice of carne asada, grilled chicken or pork and topped with diced onions, cilantro, and a spicy salsa.

Gringo Texas Taco

Crisp corn tortilla shells filled with your choice of shredded beef or chicken and topped with lettuce, tomato and cheese.

Enchiladas

Chicken - with fresh salsa verde and sour cream

Beef - with mildly spicy red tomatillo sauce, guacamole and sour cream

Pork - with ranchero sauce and guacamole

Cheese - with a traditional enchilada sauce

Mole Chicken - with original house made mole roja

Tamale

Shredded Chicken or Spicy Chile & Cheese

Chile Relleno

Roasted Anaheim chile stuffed with Jack cheese. Battered,
Fried and topped with Ranchero Sauce.

Toastadas

Crisp corn tortilla topped with refried beans, lettuce, tomato, guacamole, sour cream, cheese and your choice of shredded beef, chicken, pork or simply black bean.

Especiales



Wild Salmon Papita

Pan seared Alaskan Wild salmon crusted in pumpkin seeds and pecans while topped with a roasted chipotle tomato cream sauce. Set with sweet potato steak fries and fire-roasted tomatoes.

\$24

Carne Asada Traditional

Colorado Choice tender skirt steak grilled to perfection and topped with roasted tomatoes, spicy salsa and grilled scallions. Served with refried beans, Mexican rice and warm flour tortillas.

\$22

Scallops con Chorizo

Chile rubbed scallops with spicy chorizo, mango salsa and grilled asparagus. Drizzled in a corn sauce with fresh jalapeno chilies and served atop a bed of Mexican rice.

\$24

Cameron's Ranchero

Jumbo shrimp sautéed with garlic, jalapenos, onions, poblano peppers, and zesty ranchero sauce. Refried beans, Mexican rice, guacamole, sour cream and tortillas served on the side.

\$21

Prickly Pear Pork Tenderloin

Mezcal marinated pork tenderloin topped with a hot jalapeno, pineapple and prickly pear cactus chutney. Served over chipotle mashed potatoes and seasonal veggies.

\$20

Pollo Estofado

A silky smooth Oaxacan sauce made with toasted sesame seeds, almonds. Poured over a grilled chicken breast and served with white rice, plump raisins, green olives and seasonal veggies.

\$19

Veracruzano

Pacific red snapper pan-fried with garlic, capers, green olives, pimentos, white wine, fresh tomato sauce and cilantro with Mexican rice and veggies.

\$19

Crisp 'n Chill Blackened Ahi Tacos

Blackened Ahi chilled with avocado, salsa fresca, and Cajun spice on crispy corn tortilla shells. Served with Mexican rice and Cantina salad.

Una **\$14**

Dos **\$17**

Tres **\$20**

Vegan Mushroom Tower

Grilled Portobello mushrooms, sweet potatoes, spinach and roasted red peppers stacked and drizzled with a roasted pepper balsamic vinaigrette and set on a bed of vegan brown rice and sautéed veggies.

\$18

Baby Back Ribs

Slow-roasted in cerveza and Mexican chile powder and topped with Cantina's infamous barbeque sauce and served with chipotle mashed potatoes and Mexican cole slaw.

\$20

Drunken Duck

Grilled duck breast seasoned with chimayo chile powder, and blue agave tequila. Set atop a black bean and potato mulita and a fire roasted tomato salsa with corn, black beans, orange, cilantro, and avocado.

\$22

Baja Fish or Shrimp Tacos

Grilled Mahi Mahi or Rock Shrimp on warm corn tortillas with lettuce, cabbage, salsa fresca and chipotle aioli served with rice and Cantina beans.

Una **\$13**

Dos **\$16**

Tres **\$18**



Salad

Puebla Chicken Salad

Grilled chicken breast over mixed greens with fresh avocado, tomatoes, jicama, chickpeas, black beans, toasted pumpkin seeds and a mildly spicy honey mustard dressing.

\$15

Mexican Taco Salad

Crisp lettuce, black beans, chunky salsa fresca, mixed cheeses, guacamole and sour cream.
Your choice of grilled chicken breast, carne asada or mixed veggies.

\$15

BBQ Chicken Tortilla Chop

Shredded lettuce mixed with yellow corn, black beans, Jack cheese, crisp tortilla strips, jicama, pico de gallo, grilled chicken, ranch dressing, and our infamous BBQ sauce.

\$15

Old School Cobb

Classic Cobb with fresh roasted turkey, lettuce, tomato, bacon, egg, avocado, crumbled blue cheese and classic blue cheese dressing.

\$15

Classic Caesar

Crisp Romaine lettuce tossed with a creamy Caesar dressing, tomatoes, avocado, Parmesan cheese and chile croutons.

\$12

With Chicken **\$15**



Kids

Kiddie Quesadilla **\$6**

Nachitos **\$6**

Chicken Fingers with Fries **\$7**

Grilled Chicken with Rice **\$7**

Desserts

Deep Fried Ice Cream
With chocolate, caramel, and strawberry sauce
\$8

Mexican Chocolate Mousse
\$8

Caramel Fried Plantains
With Vanilla Ice Cream
\$8

Vanilla Flan
\$6

Sopapillas
\$6

Sorry, no separate checks.

Gratuity added to parties of 6 or more and sometimes to foreigners unaccustomed to tipping etiquette. It is extremely important to us that your dining experience with us is of the highest quality. Should you have any questions, comments or concerns, please contact any one of our on-site owners.

Darren Chapple

Adam Malmgren

Alexandra Noronha

Ceviche



Blackened Ahi

with avocado, salsa fresca and Cajun spice.

\$11

Chilean Sea Bass

with apples, mangos, and olives.

\$14

Shrimp Ceviche

with red onions, Serrano chilies, cucumber, and tomato.

\$8

Soups



Chicken Chile Verde

topped with crisp tortilla strips

Black Bean Vegetarian

topped with crème fresh and salsa fresca

Pork Pasaole

with cilantro, fresh jalapenos, and white onions

Chicken Tortilla Lime

with shredded cheese, tortilla strips, and avocado

Summer Gazpacho

chilled with tomatoes, cucumber, Poblano chilies and avocado

Cup **\$4**

Bowl **\$7**

With House Salad & Rice **\$9**

Appetizers & Botanas



Guacamole

Fresh avocados with cilantro, tomato and lime.

\$7

Mexican Sopas

Three fresh, handmade corn tortilla boats lightly topped with refried beans, cojita cheese, roasted tomato salsa, and cilantro crema. Your choice of beef, chicken, carnitas, or simply black bean.

\$10

Steak & Onion Mulitas

Three fresh corn tortillas filled with shredded beef, onions, peppers, and cheese, all topped a roasted tomato salsa and crème fresh.

\$10

Chile Relleno Asada

Two grilled Anaheim Peppers stuffed with a goat cheese & roasted red pepper puree. Served with a field green salad of, tomatoes, avocados, jicama and a cilantro lime crema.

\$10

Chimayo Chile Calamari

Lightly battered in Chimayo chile powder and tossed with a cilantro lime vinaigrette and salsa fresca. Set over field greens and accompanied by a chipotle dipping sauce.

\$9

Lobster Relleno Asada

Two roasted Anaheim Peppers stuffed with lobster, roasted chilies, and goat cheese. Served with a crisp salad of California greens, avocado, jicama, tomatoes, and more lobster.

\$14

Taquitos

Shredded beef or chicken rolled in corn tortillas and deep-fried. Topped with lettuce, shredded cheese and guacamole.

\$9

Queso Fundido con Chorizo

Melted Mexican Cheeses mixed with a mildly spicy sausage and warm flour tortillas.

\$7

Quesadilla

Melted cheeses between two large pan fried flour tortillas with guacamole and salsa fresca on the side.

\$7

Carne Asada or Chicken **\$10**

Veggie **\$10**

Nachos

Crisp corn tortilla chips smothered in melted cheeses and garnished with guacamole, sour cream, refried beans, salsa fresca, and jalapenos.

\$8

Shredded Beef or Chicken **\$10**

Grilled Steak or Chicken Breast **\$11**

Salads

Puebla Chicken Salad

Grilled chicken breast over mixed greens with fresh avocado, tomatoes, jicama, chickpeas, black beans, toasted pumpkin seeds and a mildly spicy honey mustard dressing.

\$10

Mexican Taco Salad

Crisp lettuce, black beans, salsa fresca, mixed cheeses, guacamole and sour cream. Your choice of grilled chicken breast, carne asada or mixed veggies.

\$10

BBQ Chicken Tortilla Chop

Shredded lettuce mixed with yellow corn, black beans, Jack cheese, crisp tortilla strips, jicama, pico de gallo, grilled chicken, ranch dressing, and our infamous BBQ sauce.

\$10

Old School Cobb

Classic Cobb with fresh roasted turkey, lettuce, tomato, bacon, egg, avocado, crumbled blue cheese and classic blue cheese dressing.

\$10

Classic Caesar Salad

Crisp Romaine lettuce tossed with a creamy Caesar dressing, tomatoes, avocado, Parmesan cheese and chile croutons.

\$9

With Chicken **\$11**

Sandwiches Tortas Wraps

-All served with your choice of soup, salad, or French fries-

Fajita Torta

Choice of grilled chicken, carne asada, or portabello mushrooms sautéed and served with melted cheeses, onions and bell peppers on a toasted bun.

\$10

Grilled Ahi Torta

Grilled Ahi Steak on a Mexican torta with a chipotle aioli and a jalapeno chutney.

\$14

Turkey Torta

House roasted turkey breast served on a toasted bun with guacamole, lettuce, cheese, bacon and chipotle aioli.

\$10

Fajita Wrap

Grilled skirt steak or chicken breast, shredded lettuce, spicy salsa, guacamole and salsa fresca wrapped in a chipotle tortilla.

\$10

Veggie Brie

Cucumbers, sprouts, chipotle aioli, salsa fresca, brie cheese and guacamole on a soft torta bun.

\$10

Cantina Burger

The All-American burger grilled to your liking and topped with lettuce, tomato and onions.

\$10

Add bacon, cheese, jalapenos or avocado for .50c per additional item

Especiales



Baja Fish or Shrimp Tacos

Grilled Mahi or rock Shrimp on warm corn tortillas with cabbage, salsa fresca and chipotle aioli served with rice and Cantina beans.

Una **\$9** Dos **\$11** Tres **\$13**

Crisp 'n Chill Blackened Ahi Tacos

Blackened Ahi chilled with avocado, salsa fresca, and Cajun spice on crispy corn tortilla shells.

Una **\$9** Dos **\$12** Tres **\$15**

Baby Back Ribs

Slow-roasted in cerveza and Mexican chile powder and topped with Cantina's classic barbeque sauce and served with chipotle mashed potatoes and Mexican cole slaw.

\$11

Fajitas

Choice of grilled chicken breast, Portobello mushrooms, mixed veggies or any combo, and served with grilled onions and peppers, rice, beans, guacamole, sour cream, salsa fresca, and warm flour tortillas.

\$12

Steak Fajitas **\$15**

Carnitas

Slow roasted pork seasoned with Mexican spices and served with rice, beans, guacamole, sour cream, salsa fresca, and your choice of either fresh corn or flour tortillas.

\$12

Carne Asada Traditional

Colorado Choice tender skirt steak grilled to perfection and topped with roasted tomatoes, spicy salsa and grilled scallions. Served with refried beans, Mexican rice and warm flour tortillas.

\$15

Chimichanga

Large deep-fried flour tortillas stuffed with cheese, refried beans, and your choice of shredded beef, chicken, or carnitas and topped with guacamole and sour cream. Rice and Beans served on the side.

\$10

Burrito

Your choice of either carne asada, chicken chile verde, carnitas, or mixed grilled veggies stuffed in a large flour tortilla with cheese and beans and smothered in sauce and more melted cheeses with rice and beans on the side.

\$10

Steak & Egg Breakfast Burrito

Eggs scrambled with carne asada steak and cheese. Wrapped in a flour tortilla and topped with avocado and salsa. Breakfast potatoes served on the side.

\$10

Huevos Rancheros

Three eggs cooked over medium with Mexican cheeses and ranchero sauce atop a fresh corn tortilla, served with potatoes and flour tortillas.

\$9

Scrambled with chorizo

\$11

Traditionals



Combo Plate

Any combination of the below items, served with Mexican rice and refried beans.

Uno **\$8**

Dos **\$10**

Tres **\$12**

Street Taco Mexico

Fresh, soft corn tortillas with your choice of carne asada, grilled chicken or pork and topped with diced onions, cilantro, and spicy salsa.

Gringo Texas Taco

Crisp corn tortilla shells filled with your choice of shredded beef or chicken and topped with lettuce, tomato and cheese.

Enchiladas

Chicken - with fresh salsa verde and sour cream

Beef - with mildly spicy red tomatillo sauce, guacamole and sour cream

Pork - with ranchero sauce and guacamole

Cheese - with a traditional enchilada sauce

Mole Chicken – with original house made mole roja

Tamale

Shredded Chicken or Spicy Chile & Cheese

Chile Relleno

Roasted Anaheim chile stuffed with Jack cheese. Battered, Fried and topped with Ranchero Sauce.

Toastadas

Crisp corn tortillas topped with refried beans, lettuce, tomato, guacamole, sour cream, cheese and your choice of shredded beef, chicken, pork or simply black bean.

Kids



Kiddie Quesadilla **\$5**

Nachitos **\$6**

Chicken Fingers with Fries **\$7**

Grilled Chicken with Rice **\$7**

Desserts

Deep Fried Ice Cream

With chocolate, caramel, and strawberry sauce

\$7

Mexican Chocolate Mousse

\$8

Caramel Fried Plantains

With Ice Cream and cinnamon

\$7

Vanilla Flan

\$6

Sopapillas

\$5

Sorry, no separate checks.

Gratuity added to parties of 6 or more and sometimes to foreigners unaccustomed to tipping etiquette. It is extremely important to us that your dining experience with us is of the highest quality. Should you have any questions, comments or concerns, please contact any one of our on-site owners.

Darren Chapple

Adam Malmgren

Alexandra Noronha

Booze



\$3 House Margs, House Chardonnay, Cabernet, Merlot

\$2 Domestic Beer

\$2.50 Draft Beers, Import Beers, Well Drinks

\$15 House Margarita Pitchers

\$10 Pitcher Beer

\$4 Strawberry Ritas

\$6 Patron Silver Ritas

\$6 Vanilla Navan Ritas

\$5 Grand Marnier or Navan Shots

\$3 Sauza Gold, Tuaca, and Jager Shots

Grub



\$6 Quesadillas (carne asada, chicken, or veggie)

\$6 Nachos (beef or chicken)

\$6 Taquitos (beef or chicken)

\$7 Chili Hot Wings

\$7 Ceviche Tostadas (Ahi, Snapper, or Shrimp)

\$7 Steak & Onion Mulitas

\$7 Chimayo Chile Calamari

\$7 Tres Tacos (carne asada, chicken, or carnitas)

\$8 Burger with Fries

Happy Hour Everyday from 3:30 to 6:30

Happy Hour Food Available ONLY in Bar Area,

Thank You.