

1882 CANTINA

FRESCO

-  **ATOLE CREAM OF WHEAT** \$7
Breakfast porridge with cinnamon, golden raisins and cinnamon meringue
-  **MEXICAN FRUIT BOWL** \$8
Selection of fresh, seasonal fruits and berries with tajín, chamoy and lime
-  **PAN DULCE** \$6
Variety of sweet, locally sourced Mexican pastries

BRUNCH

-  **CARNE ASADA & EGGS** \$18
Marinated skirt steak with two eggs any style, served with papas de la casa and chile toreados
-  **AMERICANO** \$16
Two eggs any style with papas de la casa, sausage links, artisan ham or bacon and chile toreados, served with a toasted English muffin
-  **LOS PANCAKES** \$14
Choice of blueberry, banana, or granola pancakes topped with powdered sugar and fresh berries, served with two eggs any style
-  **CHILAQUILES** \$15
Corn tortilla chips tossed with salsa enchilada, Jack and Oaxacan cheese, topped with avocado and two eggs any style
-   **NOPALES SKILLET** \$13
Tender cactus leaves with peppers, onions, charred corn, cherry tomatoes, Panela cheese, scrambled eggs and papas de la casa
- HUEVOS RANCHEROS** \$14
Two eggs any style with corn tortillas, salsa ranchero, frijoles refritos and Spanish rice
-  **CANELA FRENCH TOAST** \$14
Marbled Texas toast topped with cinnamon and powdered sugar with fried buñuelos, dulce de leche sauce and two eggs any style

BENEDICTO

- CHORIZO BENEDICT** \$15
Poached eggs with hollandaise sauce, avocado and papas de la casa
- CLASSIC BENEDICT** \$14
Poached eggs with artisan ham, hollandaise sauce and papas de la casa

SIDES

- SPANISH RICE** \$4
Traditional style with pickled onion
-  **FRIJOLES REFRITOS** \$4
Refried pinto beans, chorizo and queso fresco
-   **TEQUILA LIME VEGETALES** \$5
Citrus chili butter, fine herbs and seasonal vegetables
- FLOUR TORTILLAS** \$2
Locally sourced
- CORN TORTILLAS** \$2
Locally sourced
-   **BLACK BEANS DE LA OLLA** \$4
Carrots, onions, lime and cilantro
-   **PICKLED SPICY CARROTS** \$4
With white onions, jalapeños and garlic
- SIDE OF EGGS** \$2
- SIDE OF BACON** \$3
- SIDE OF PANCAKES** \$5
- SIDE OF FRENCH TOAST** \$5
- SIDE OF FRUIT** \$4

 – Vegan  – Gluten Free  – Vegetarian

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.

BOTANAS

CEVICHE \$14
Chef's selection of fish, lime, red onion and cilantro, served with tostadas

GF GUACAMOLE \$11
Queso fresco, cilantro, red onion, lime, and sweet drop peppers, served with corn chips **Choice of Topping:** toasted spicy pepitas or bacon and bleu cheese

TAQUITOS \$13
Choice of pork carnitas or shredded chicken tinga, salsa verde, jalapeño chimichurri, Cotija cheese and black bean purée

GF MEXICAN ELOTE \$9
Yellow corn on the cob topped with chili salt, lime, crema, Cotija cheese and cilantro

GF COCTEL DE CAMARONES \$18
Shrimp, cucumber, avocado, spicy tomato broth and saladitas

SOPAS Y ENSALADAS

CHICKEN TORTILLA \$9
House made soup, tortilla strips, avocado and choice of corn or flour tortillas

GF AUTHENTIC POZOLE \$9
Pork, hominy, red and white cabbage, radish, oregano and choice of corn or flour tortillas

CLASSIC CAESAR \$11
Romaine, Cotija and Parmesan cheese, white anchovy and Telera bread croutons
Add: pollo asado \$3, carne asada \$4

ENSALADA DE TOSTADA \$14
Roasted shredded chicken, mixed greens, charred corn, radish, cherry tomatoes, black beans, cucumbers and red onion **Choice of Dressing:** poblano ranch, chipotle vinaigrette or creamy Cotija

BEBIDAS

NON-ALCOHOLIC BEVERAGES

AGUAS FRESCAS \$4
Jamaica, horchata, tamarindo

KERN'S FRUIT NECTARS \$4
Guava, mango, banana pineapple, peach, strawberry banana

CAPPUCCINO \$3.95
Espresso, steamed milk, stretched layer of thick foam

LATTE \$3.95
Espresso, steamed milk, stretched layer of thin foam

MEXICAN HOT CHOCOLATE \$3.95
Ibarra chocolate, Ancho chile, steamed milk

BOTTLED BEVERAGES - \$4.25

JARRITOS SODA
Orange mandarin, tamarindo, strawberry, Sangria Señorial, apple Sidral Mundet, pineapple, citrus lime, grapefruit, jamaica

MEXICAN COCA COLA

FANTA ORANGE

JARRITOS MINERAGUA
Mineralized carbonated water

TOPO CHICO
Natural sparkling mineral water

TOPO CHICO TWIST OF LIME
Lime flavored natural sparkling mineral water

FROZEN DRINKS

MANGONADA \$8
Mango purée, mango nectar, lime juice, fresh mango, chamoy, tajín, tamarind stick

MARGARITA MOCKTAIL \$6
Orange juice, agave nectar, house salt
Choice of Flavor: mango, guava or peach

LIMONES \$6
Fresh lemon or lime juice, agave nectar, chamoy, tajín, tamarind stick

STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice

CARNE ASADA \$17
White onion, cilantro, black garlic aioli, Cotija cheese and salsa japonés

PORK CARNITAS \$15
Lime crema, salsa verde, white onion and cilantro

POLLO ASADO \$14
Poblano aioli, Cotija cheese, pea shoots, salsa de la casa and cilantro

PESCADO \$16
Red and white cabbage, chipotle yogurt, pico de gallo and an avocado spear

ENTRADA

HAMBURGESA \$16
Butcher's choice ground beef, achiote marinated bacon, Oaxacan cheese, shredded lettuce, tomato and cilantro, served with fries

CARNE ASADA FRIES \$15
Fries topped with marinated skirt steak, Manchego, Jack and Oaxacan cheese, pico de gallo, guacamole and Aleppo crema

CHICKEN TORTA \$14
Chipotle chicken tinga, frijoles refritos, shredded lettuce, tomato, pickled red onion and chipotle mayo, served with fries

SURF & TURF BURRITO \$17
Rock shrimp, marinated skirt steak, Spanish rice, frijoles refritos, crispy onions, lime crema and queso fresco, served wet with authentic red sauce and suiza sauce

CALIFORNIA BURRITO \$14
Marinated skirt steak, Spanish rice, frijoles refritos, crispy onions, pico de gallo, lime crema, fries and queso fresco, served wet with an authentic red sauce and suiza sauce

ENCHILADAS TRADICIONALES \$14
Corn tortillas filled with Jack and Oaxacan cheese and choice of shredded tinga chicken or tender beef topped with lime crema and Cotija cheese, served with frijoles refritos and Spanish rice **Choice of Sauce:** mole rojo, authentic red sauce or suiza sauce

DRAFT BEER 20oz - \$9

MAKE IT A MICHELADA, CERVESARITA, OR A CHELADA \$3

DOS EQUIS	DOS EQUIS AMBER
MODELO ESPECIAL	NEGRA MODELO
CORONA PREMIER	PACÍFICO

BOTTLED BEER AND SELTZER

BUDWEISER	\$6.25
BUD LIGHT	\$6.25
COORS LIGHT	\$6.25
MILLER LITE	\$6.25
MICHELOB ULTRA	\$6.25
O'DOUL'S AMBER Non-Alcoholic	\$6.25
NEWCASTLE	\$7
STELLA ARTOIS	\$7
BALLAST POINT SCULPIN IPA	\$8
WHITE CLAW MANGO	\$7
WHITE CLAW BLACK CHERRY	\$7

WINE BY THE GLASS - \$10

DOMAINE STE. MICHELLE BRUT
NV Sparkling Blend - Washington, Columbia Valley

SEAGLASS WINE COMPANY
Cabernet Sauvignon - California, Paso Robles

WENTE VINEYARDS
"Sandstone" Merlot - California, San Francisco Bay

LA CREMA WINERY
"Monterey" Pinot Noir - California, Monterey County

WIENS FAMILY CELLARS
"Crowded" Red Blend - California, Temecula Valley

RAYMOND VINEYARDS
"R. Collection Lot No. 3" Chardonnay - California, Napa Valley

BENVOLIO ITALIA
Pinot Grigio - Italy, Friuli Grave

ANGELINE VINEYARDS
"Reserve" Sauvignon Blanc - California, Sonoma County