

1882 CANTINA

BOTANAS

TRIO DE CEVICHE \$36
Chilean seabass, shrimp, and bigeye tuna with lime, mango, pineapple, red onion and cilantro, served with tostadas

GF GUACAMOLE \$11
Queso fresco, cilantro, red onion, lime, and sweetie 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 CAMARONES COSTA AZUL \$16
Shrimp, bacon soubise, sweet peppers and jalapeño chimichurri

GF CHICKEN MOLE DRUMSTICKS \$13
Mole rojo, pickled red onion, Cotija cheese and cebollitas

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

QUESO FUNDIDO \$12
Jack and Oaxacan cheese with chorizo, rajas poblano, chili oil, and choice of corn or flour tortillas

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

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

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

ENTRÉE PARA DOS

CARNE Y MARISCOS \$56
Marinated skirt steak, chicken mole drumsticks, chili-rubbed jumbo shrimp, and seabass ceviche with frijoles refritos, Spanish rice, pico de gallo, guacamole, crema and chile toreados, choice of corn or flour tortillas

ENTRADA

EL BURRITO \$12
Pico de gallo, frijoles refritos, Spanish rice, queso fresco, salsa japonés and avocado, served wet with an authentic red sauce

Add: pollo asado \$2, carnitas \$3, carne asada \$4

BIRRIA \$17
Slow braised beef stew served with frijoles refritos, Spanish rice, white onion and cilantro, choice of corn or flour tortillas

STEAK RANCHERO \$28
Prime New York strip picado served with sautéed peppers and onions, frijoles refritos and Spanish rice, choice of corn or flour tortillas

CARNITAS \$19
Slow cooked pork shoulder served with frijoles refritos, Spanish rice, pico de gallo and cebollita, choice of corn or flour tortillas

SEAFOOD ENCHILADAS SUIZAS \$21
Corn tortilla filled with shrimp, white fish, Jack and Oaxacan cheese topped with suiza sauce, lime crema and Cotija cheese, served with frijoles refritos and Spanish rice

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

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

CLASSIC CARNE ASADA PLATTER \$23
Marinated skirt steak with pico de gallo, Spanish rice, frijoles refritos, chile toreados and choice of corn or flour tortillas

SIDES

SPANISH RICE \$4
Traditional style with pickled onion

GF FRIJOLETS REFritos \$4
Refried pinto beans, chorizo and queso fresco

GF TEQUILA LIME VEGETALES \$5
Citrus chili butter, fine herbs and seasonal vegetables

FLOUR TORTILLAS \$2
Locally sourced

CORN TORTILLAS \$2
Locally sourced

VG GF BLACK BEANS DE LA OLLA \$4
Carrots, onions, lime and cilantro

VG GF PICKLED SPICY CARROTS \$3
With white onions, jalapeños and garlic

BEER AND WINE

DRAFT BEER 20oz \$9

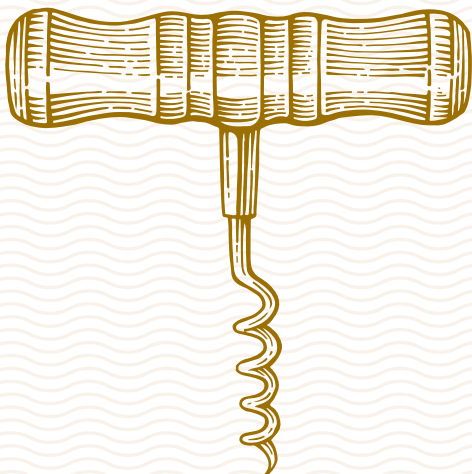
MAKE IT A MICHELADA, CERVESARITA, OR A CHELADA	\$3
DOS EQUIS	DOS EQUIS AMBER
MODELO ESPECIAL	NEGRA MODELO
CORONA PREMIER	PACÍFICO

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 ITALIAT**
Pinot Grigio - Italy, Friuli Grave
- ANGELINE VINEYARDS**
"Reserve" Sauvignon Blanc - California, Sonoma County



NON-ALCOHOLIC BEVERAGES

AGUAS FRESCAS	\$4
Jamaica, horchata, tamarindo	
KERN'S FRUIT NECTARS	\$4
Guava, mango, banana pineapple, peach, strawberry banana	
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	

VG – Vegan GF – Gluten Free V – 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.