

1882 CANTINA

FRESCO

- GF** **MEXICAN FRUIT BOWL** \$8
Selection of fresh seasonal fruits and berries with tajín, chamoy, and lime
- PAN DULCE WITH TRES LECHES OVERNIGHT OATS** \$9
Variety of sweet, Mexican pastries, chai spiced oats, toasted pecans

BRUNCH

- GF** **CARNE ASADA & EGGS** \$19
Two eggs any style, hash browns or papas de la casa, chiles toreados. Served with choice of English muffin or tortilla
- AMERICANO** \$16
Two eggs any style, hash browns or papas de la casa, sausage link, artisan ham or bacon, chiles toreados. Choice of English muffin or tortilla
- LOS PANCAKES** \$14
Blueberry or banana, topped with powdered sugar, fresh berries, two eggs any style
- GF** **CHILAQUILES** \$19
Corn tortilla chips, topped with choice of house chilaquile sauce or suiza sauce, cheese blend, queso fresco, avocado, cilantro, two eggs any style
- GF** **NOPALE SKILLET** \$16
Tender cactus leaves, peppers, onions, charred corn, cherry tomato, panela cheese, scrambled eggs, papas de la casa. Served with choice of English muffin or tortilla
- HUEVOS RANCHEROS** \$14
Two eggs any style, corn tortillas, salsa ranchero, frijoles refritos, and Spanish rice
- EGGS BENEDICT** \$17
Poached eggs with hollandaise sauce, avocado, toasted English muffin served with hash browns or papas de la casa. Choice of Canadian bacon or chorizo
- BREAKFAST BURRITO** \$16
Scrambled eggs, Mexican crema, papas, salsa fresca, blended cheese. Choice of bacon, ham, or chorizo
- CANELA FRENCH TOAST** \$15
Marble Texas toast, cinnamon, powdered sugar, fried buñuelos, dulce de leche sauce, two eggs any style

SIDES

- SPANISH RICE** \$6
Traditional style with pickled onion
- GF** **FRIJOLES REFRITOS** \$6
Refried pinto beans and queso fresco
- GF** **TEQUILA LIME VEGETABLES** \$6
Citrus chili butter, fine herbs, and seasonal vegetables
- FLOUR TORTILLAS** \$2
- CORN TORTILLAS** \$2
- GF** **VG** **PICKLED SPICY CARROTS** \$4
White onion, jalapeños and garlic
- SIDE OF EGGS (Two)** \$2
- SIDE OF BACON** \$3
- SIDE OF PANCAKES** \$5
- SIDE OF FRENCH TOAST** \$5
- SIDE OF FRUIT** \$4

BOTANAS

- GF** **CEVICHE** \$18
Chef's selection of seafood, lime, tomato, jalapeño, avocado, red onion, and cucumber served with tostada
- GF** **GUACAMOLE TRIO** \$16
Queso fresco, sweet drop peppers, spicy apple, roasted pepitas, burnt onion, pomegranate, ancho chili oil
- GF** **MEXICAN ELOTE** \$9
Yellow corn on the cob lathered in a white sauce, topped with tajín, and queso fresco
- GF** **COCTEL DE CAMARONES** \$22
Rock shrimp, jumbo shrimp in a spicy tomato broth with cucumber, red onion, lime, cilantro, served with a tajín rim
- TAQUITOS** \$16
Shredded chicken, queso fresco, avocado salsa, sour cream, shredded lettuce

SOPAS Y ENSALADAS

Add pollo asada \$5, carne asada \$8, or (3) shrimp \$7 to any salad

- CHICKEN TORTILLA** \$9
House made soup, tortilla strips, avocado, choice of corn or flour tortillas
- GF** **AUTHENTIC POZOLE** \$9
Onions, cilantro, chili flake, oregano, choice of corn or flour tortillas
- CLASSIC CAESAR** \$12
Romaine, queso fresco, parmesan, sweet drop pepper, telera bread crouton
- ENSALADA DE TOSTADA** \$14
Mixed greens, charred corn, radish, cherry tomatoes, black beans, cucumbers, red onion, two flour tortilla chips
Choice of dressing: Poblano ranch, chipotle vinaigrette, or Caesar
- SPINACH SALAD** \$14
Spicy apple, pomegranate seeds, roasted pepitas, pickled onions, queso fresco, served with mescal papaya vinaigrette

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.

STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice

CARNE ASADA	\$18
Avocado green sauce, white onion, cilantro, queso fresco	
PORK CARNITAS	\$16
Tomatillo salsa, white onion, cilantro	
POLLO ASADO	\$15
Chipotle aioli, queso fresco, salsa de la casa, white onion, cilantro	
PESCADO	\$17
Cabbage, lime white sauce, pico de gallo, avocado spear	

ENTRADA

VEGETABLE QUESADILLA	\$13
Seasonal vegetables, blended cheese, pico de gallo, guacamole, black beans, and poblano peppers	
CARNE ASADA FRIES	\$18
Carne asada, crispy French fries, cheese blend, pico de gallo, guacamole, and chipotle aioli	
SURF & TURF BURRITO	\$22
Shrimp, carne asada, pico de gallo, chipotle aioli, avocado, Spanish rice, frijoles refritos, crispy onions, queso fresco. Served wet with suiza and Colorado sauce	
ENCHILADAS TRADICIONALES	\$18
Choice of shredded chicken, tender beef, or cheese topped with lime crema, queso fresco, cilantro served with frijoles refritos and Spanish rice Choice of sauce: Authentic red sauce or suiza	
EL BURRITO	\$14
Pico de gallo, salsa de la casa, queso fresco, frijoles refritos, and Spanish rice wrapped in a flour tortilla and topped with enchilada sauce, avocado, cilantro Add: pollo asado \$5, carnitas \$6, carne asada \$8	

BEBIDAS

NON-ALCOHOLIC BEVERAGES

AGUAS FRESCAS	\$4
Jamaica, horchata, tamarindo	
KERN'S FRUIT NECTARS	\$4
Guava, mango, banana pineapple, peach, strawberry banana	
CAPPUCCINO	\$4
Espresso, steamed milk, stretched layer of thick foam	
MEXICAN HOT CHOCOLATE	\$4
Ibarra chocolate, ancho chile, steamed milk	

BOTTLED BEVERAGES

JARRITOS SODA	\$4.25
Orange mandarin, tamarindo, strawberry, Sangria Señorial, pineapple, citrus lime, grapefruit, Jamaica	
MEXICAN COCA COLA	\$4.25
JARRITOS MINERAGUA	\$4.25
Mineralized carbonated water	
TOPO CHICO	\$4.25
Natural sparkling mineral water	
TOPO CHICO TWIST OF LIME	\$4.25
Lime flavored natural sparkling mineral water	

FROZEN DRINKS

MANGONADA MOCKTAIL	\$8
Mango purée, mango nectar, house salt	
MARGARITA MOCKTAIL	\$6
Orange juice, agave nectar, house salt Choice of flavor: mango, guava or peach	

DRAFT BEER 20oz - \$9.50

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

BOTTLED BEER AND SELTZER

BUDWEISER	\$8
BUD LIGHT	\$8
COORS LIGHT	\$8
MILLER LITE	\$8
MICHELOB ULTRA	\$8
O'DOUL'S AMBER NON-ALCOHOLIC	\$8
STELLA ARTOIS	\$9
BALLAST POINT SCULPIN IPA	\$9
WHITE CLAW MANGO	\$9
WHITE CLAW BLACK CHERRY	\$9

WINE BY THE GLASS

IMAGERY CABERNET	\$12 \$46
Sauvignon – California	
DECOY MERLOT	\$12 \$46
Merlot – Sonoma County, California	
LAYER CAKE	\$10 \$40
Pinot Noir – Central Coast, California	
BEZINGER	\$10 \$40
Chardonnay – Sonoma County, California	
OYSTER BAY	\$12 \$46
Sauvignon Blanc Marlborough – New Zealand	
LEONESS CELLARS	\$12 \$46
White Merlot – Temecula Valley, California	
CAPOSALDO	\$10 \$36
Moscato – Veneto, Italy	
COPPOLA "DIAMOND COLLECTION"	\$12 \$46
Prosecco – Italy	

WINE BY THE BOTTLE

DECOY "LIMITED"	\$58
Cabernet Sauvignon – Napa Valley, California	
INGLENOOK 1882	\$100
Cabernet Sauvignon – Rutherford, California	
ERATH	\$58
Pinot Noir – Oregon	
RODNEY STRONG UPSHOT	\$54
Red Blend – Sonoma County, California	
THE PRISONER	\$84
Red Blend – Napa Valley, California	
HESS COLLECTION	\$56
Chardonnay – Los Carneros, California	
SANTA MARGHERITA	\$40
Pinot Grigio – Valdadige, Italy	
JUSTIN	\$58
Rose – Paso Robles, California	