



Contemporary South of the Border Cuisine

GUACAMOLE TRADICIONAL

Fresh avocado crushed daily with lime, cilantro, tomato, serrano chilies & imported cotija cheese **(GF)** 9.95

FRIED BRUSSEL SPROUTS

Toasted almonds, jalapenos, bacon, cotija & crema de jerez **(GF)** 7.95

BOCADITOS Tasty little bites from the markets, streets & beaches of Mexico

Mexican Street Corn A classic from the streets of Mexico City: Fresh grilled corn on the cob tossed in lime juice & chipotle aioli & sprinkled with cotija cheese (GF)	6.95
Pomegranate Wings Half dozen crispy chicken wings tossed in our sweet & spicy tequila pomegranate glaze (GF)	7.95
Cantina Nachos House made tortilla chips topped with chipotle cheese sauce, salsa verde, roasted chicken, sliced jalapeño & fresh pico-de-gallo (GF)	10.95
Stuffed Jalapenos Roasted jalapenos filled with imported Mexican cheeses & roasted peppers Served with a ranchero sauce & jalapeno crema	7.95
Open Faced Quesadilla House made flatbread grilled & topped with salsa verde, chihuahua cheese, mesquite smoked chicken, black beans & caramelized onion	10.95
Queso Fundido A delicious blend of melted Mexican cheeses with jalapeno chiles (GF)	7.95
Crab Taquitos Lump crab, roasted corn, poblano rajas, saffron, tomatillo-verde sauce	11.95
Crispy Duck Sopes Housemade masa cakes, confit duck, guacamole, mango salsa, sesame seeds (GF)	8.95
Shrimp-Cactus Sopes Housemade masa cakes, habanero shrimp, cactus, refried beans, yellow mole, cilantro (GF)	8.95

ENSALADA & SOPA

Tortilla Soup Pulled chicken, queso fresco, avocado, crispy tortilla, pasilla chiles (GF)	6.95
Roasted Squash Bisque Delicata squash, cream, mulato chiles, jalapeno crema, toasted pepitas (GF)	4.95 / 7.95
Mi Casa House Salad Fresh greens, carrot, cherry tomato, pumpkinseed, radish, jalapeno-lime vinaigrette (GF)	6.95
Smoked Golden Beet Salad Crumbled goat cheese, arugula, toasted hazelnuts, red quinoa & jalapeno-lime vinaigrette (GF)	9.95
Mexique Salad Romaine, baby arugula, grilled chicken breast, bacon, diced apple chile spiced-candied pecans & queso fresco, dressed in delicious Jerez vinaigrette (GF)	12.95
Seared Ahi Tuna Salad Mixed field greens & arugula, guava-citrus vinaigrette fresh avocado, mango salsa (GF)	15.95
Taco Salad Chopped Romaine, grilled chicken, corn, black beans, avocado, jalapeños, sour cream, chihuahua cheese, tossed with rancho dressing and served in a flour tortilla bowl	12.95

TACOS & TOSTADAS

Costillas Tostadas Pulled Pork rib, guacamole, pickled onions, cabbage & cilantro (GF)	13.95
Crispy Chicken Tostadas Slow roasted chicken served atop two crispy hand made tortillas, guacamole, black bean puree, cabbage, jalapeño crema, fresh salsa & cotija cheese (GF)	13.95
Sesame-Crusted Tuna Tacos Adobo marinated Yellow Fin Tuna char-grilled medium rare, avocado puree, lime & mango salsa (GF)	15.95
Baja Fish Tacos Dos Equis Beer-battered haddock, served crispy with chipotle aioli & grilled pineapple salsa, cilantro & shredded cabbage	13.95
Crispy Avocado Tacos Cornmeal crusted avocado, black bean & corn salsa, chipotle aioli, cilantro & cotija (GF)	13.95
Grilled Steak Tacos Lime-jalapeno marinated flank steak, avocado puree, jalapeño crema & fresh salsa (GF)	13.95
Pork Tacos Adobo braised country style pork ribs, pickled onions & cilantro (GF)	13.95
Duck Carnitas Tacos Crispy duck confit, caramelized apple & pickled fennel, cilantro, savory cider cajeta (GF)	13.95
Chicken Tacos Slow braised chicken in chipotle-adobo sauce and topped with pico de gallo & cilantro (GF)	13.95
Spicy Shrimp Tacos Shrimp sautéed with garlic & jalapeño, pickled shallots and topped with Shredded cabbage & a chipotle aioli (GF)	14.95



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BURRITOS

SF Mission Burrito: Flour tortilla filled with choice of pulled, grilled & roasted meats served with lime-zested rice, Tecate-simmered black beans, fresh salsa, cabbage, cotija cheese & a side of house cactus fries.

Pulled Chicken with Yellow Mole sauce 13.95

Pork Adovada with Salsa Verde 13.95

Grilled Steak with Mole Roja sauce 14.95

Catalina's Chipotle Chicken Burrito Flour tortilla, grilled chicken breast in a smoky & spicy tomato chipotle ragout with green rice & black beans 13.95

Vegetarian Burrito Fresh flour tortilla, grilled tofu, fresh vegetables, green rice & black beans, sour cream, topped with ranchero sauce & jalapeño crema 12.95

Habanero Shrimp Burrito Flour tortilla, spicy habanero shrimp, asparagus, black bean puree, lime-zested rice, fresh salsa, jalapeño crema **HOT** 15.95

Burrito Bowl A low-cal option. Make any Cantina Burrito into a healthier alternative. Just ask your server! **(GF)**

ENCHILADAS

Cheese Enchiladas Corn tortillas filled with three Mexican chesses, topped with Cantina's house mole & sprinkled with fresh cotija 13.95 **(GF)**

Chicken Enchiladas Verde Slow cooked chicken baked in flour tortillas, topped with tomatillo-salsa verde & our creamy Chihuahua cheese sauce 15.95

Chicken Enchiladas Mole Slow cooked chicken baked in flour tortillas, topped with our Cantina House mole & yellow mole 15.95

Spicy Beef Enchiladas Spicy ground Angus Beef & melted Chihuahua cheese baked in flour tortillas with a robust ranchero sauce 15.95

Mushroom Enchiladas Roasted wild mushrooms, spinach, goat cheese, Chihuahua cheese, baked in flour tortillas & topped with fresh tomatillo sauce & cotija 14.95

QUESADILLAS (These are sizeable portions that are suitable as a meal or an appetizer for two or more)

Flour tortillas filled with a blend of Mexican cheeses, pureed huitlacoche & fresh corn salsa. Served with sour cream & guacamole

Mexican Cheese 11.95 **Mesquite Chicken** 13.95 **Lime-Marinated Steak** 14.95 **Spicy Shrimp** 14.95

FAJITAS

Traditionally prepared with our house made fajita rub, sizzling sautéed Spanish onion, & roasted sweet peppers. Served with fresh flour tortillas, Mexican rice, black beans, sour cream, guacamole & fresh salsa

Chicken 17.95 **Steak** 18.95 **Shrimp** 19.95 **Vegetarian** 16.95

PLATOS CLASSICOS

Catalina's Chipotle Chicken Grilled chicken breast in a spicy, slow cooked tomato, onion & chipotle ragout. Served with Mexican rice, refried beans & flour tortillas 16.95

Chicken Chimichangas Slow braised Adobo chicken tossed with a blend of Mexican cheeses, lightly fried in a flour tortilla. Topped with guacamole, salsa & sour cream. Served with lime-zested rice & black beans 14.95

Short Rib Chimichangas Beef short ribs braised 18 hours in quajillo, arbol & mulatto chiles, w/corn salsa, flour tortilla, red pepper-jalapeno crema. Side of ranchero salsa, black beans & Mexican rice 16.95

Chile Relleno Smoked poblano chile filled with queso fresco, goat cheese, Chihuahua cheese, sweet corn and pan fried in a light egg batter. Served with red rice and black beans and ranchero salsa 14.95

Lobster Burrito Fresh Maine lobster, achiote butter, black beans, rice, sautéed spinach, avocado puree 17.95

Chicken Verde Tamales Two fresh corn masa tamales, roasted chicken, tomatillo sauce, queso fresco **(GF)** 14.95

DINNER SPECIALS Served nightly from 4PM

Carne Asada Tequila-Lime marinated Hangar Steak finished with chimichurri sauce & served with Tecate-simmered black beans, Mexican rice, grilled corn & flour tortillas 23.95

Seafood Tostada Seared Scallops, Lobster, Shrimp, shredded cabbage, guacamole & jalapeno crema **(GF)** 21.95

We offer a wide range of vegetarian and gluten-free menu items. Our servers are well-versed and knowledgeable with regards to these items. We are happy to accommodate dietary needs to the extent that we are able.

An 18% Gratuity may be added to Large Parties of Six or more People.



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BRUNCH & LUNCH SPECIALS

Served daily from 11:30AM - 2:30PM

HUEVOS & TORTAS

Breakfast Tacos Two tacos, scrambled eggs, applewood smoked bacon, red chile & verde sauces	7.95
Breakfast Burrito Scrambled eggs, applewood bacon, Chihuahua cheese, verde sauce, black bean (Add steak 2.00)	8.95
Grilled Chicken BLT Torta Grilled chicken breast, smoked bacon, guacamole, lettuce, tomato & chipotle ranch Served on a telera roll.	8.95
Pork Torta Adobo braised country style pork ribs, bacon, pineapple salsa, lettuce & tomato. Served on a telera roll.	8.95

LUNCH TACOS & TOSTADAS

Costillas Tostadas Pulled Pork rib, guacamole, pickled onions, cabbage & cilantro (GF)	11.95
Crispy Chicken Tostadas Slow roasted chicken served atop two crispy hand made tortillas, with guacamole, black bean puree, crunchy cabbage, jalapeño crema, fresh salsa & cotija cheese (GF)	11.95
(Taco plates served with a side of Mexican rice and refried beans)	Two / Three
Grilled Steak Tacos Lime-jalapeño marinated flank steak, avocado puree, jalapeño crema, fresh salsa (GF)	
Pork Tacos Adobo braised country style pork ribs, pickled onions & cilantro (GF)	9.95 / 13.95
Duck Carnitas Tacos Crispy duck confit, caramelized apple & pickled fennel, cilantro, savory cider cajeta (GF)	9.95 / 13.95
Chicken Tacos Pulled chicken in achiote-adobo sauce, fresh salsa & cilantro (GF)	10.95 / 14.95
Spicy Shrimp Tacos Sautéed shrimp, jalapeno, chipotle aioli, & pickled shallots (GF)	9.95 / 13.95
Sesame-Crusted Tuna Tacos Yellow Fin tuna, avocado puree, lime & mango salsa (GF)	10.95 / 14.95
Baja Fish Tacos Beer-battered & topped with chipotle aioli, pineapple salsa, cabbage, cilantro	11.95 / 15.95
Crispy Avocado Tacos Cornmeal-crusting avocado, black bean & corn salsa, chipotle aioli (GF)	9.95 / 13.95

KIDS' MENU

Make-Your-Own-Taco: Choice of ground beef or chicken, plus all the toppings: cheese, fresh tomato, salsa, refried beans & rice 6.95

Fiesta Nachos Hand-cut tortilla chips covered with cheese & served with fresh tomato salsa (GF) 4.95

Kickin' Chicken Tenders with crispy french fries 6.95

Bueno Burrito Flour tortilla filled with refried beans & cheese 5.95
Add ground beef or chicken 1.00

Que Pasa Quesadilla Served with sour cream & fresh tomato salsa 5.95
Add chicken 1.00

Hasta La Vista Hot Dog All beef hotdog on a soft bun served with french fries 4.95
Add house cheese sauce 1.00

DESSERT MENU

Chocolate Hazelnut Churros
Traditional Mexican-style doughnuts, vanilla bean ice cream & rich chocolate dipping sauce 6.95

Pumpkin Flan
Classic Mexican custard made with fresh pumpkin & topped with salted caramel & toasted pepitas (GF) 6.95

Fried Ice Cream
Vanilla ice cream encrusted with toasted coconut, cornflakes & a drizzle of chocolate sauce (GF) 5.95

Tres Leches Cake
Creamy Mexican sponge cake with a buttercream frosting 6.95

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