



MEXCANTINA.COM





# HAPPY HOUR

4PM - 7PM Everyday Everyday

## TACOS

PASTOR \$4.<sup>99</sup>

Marinated pork in special sauce, onions, cilantro, lime, and tomatillo hot sauce.

SWEET CHICK \$4.<sup>99</sup>

Sweet and spicy marinated chicken, topped with feta cheese, cilantro, lime and tomatillo hot sauce.

POLLO \$4.<sup>99</sup>

Marinated chicken, onions, cilantro and feta cheese.

CARNE ASADA \$4.<sup>99</sup>

Grilled Angus steak, onions, cilantro, lime, and tomatillo hot sauce.

SHRIMP \$5.<sup>99</sup>

Shrimp ged to perfection, lettuce, slaw, chipotle sauce and lime.

PESCADO \$5.<sup>99</sup>

Fish tacos, lettuce, coleslaw, chipotle sauce and lime.

CARNITAS \$4.<sup>99</sup>

Roasted pork with special mango and pineapple sauce, lime and tomatillo hot sauce.

TACOS DE COCHINITA PIBIL \$15.<sup>99</sup>

Yucatan style marinated and baked pork. Served with three flour tortillas, rice and beans, lettuce, guacamole, sour cream, pico de gallo.

QUESABIRRIA TACOS \$15.<sup>99</sup>

Three Mozzarella cheese quesadillas filled with guajillo slow roasted meat. Served with it's own beef broth, onion, cilantro, lime and spicy tomatillo sauce.

## TORTAS

### MEXICAN SANDWICH

\$14.<sup>59</sup>

Sour cream, refied beans, tomato, avocado, onion, mozzarella cheese and lettuce.

### CHOOSE YOUR PROTEIN

- Steak\*
- Al pastor\*
- Chorizo\*
- Carnitas\*

- Birria (roasted beef marinated in guajillo sauce)
- Grilled Chicken\*



## QUESADILLAS

10" TORTILLA Your choice of one of the following: steak strips, grilled chicken or al pastor. Cooked with onions, peppers, tomatoes and mushrooms. Served with rice, refried or black beans, romaine mix, guacamole, sour cream and pico de gallo. \$17.99  
Add shrimp for only \$4.99 more

## ENTRADAS

### GHORIQUESO

\$9.<sup>99</sup>

Grilled Mexican pork sausage, melted cheese

### SHRIMP DIP

\$14.<sup>49</sup>

Grilled Shrimp, onion, mushrooms, poblano peppers, melted cheese.

### PAPAS CON GHORIZO

\$9.<sup>49</sup>

Mexican sausage with potatoes and cheese dip.

### AVOCADO ROLLITOS

\$11.<sup>99</sup>

Two deep fried small rollitos filled with black bean corn salsa, cheese and avocado, served with lettuce and chipotle dressing.

### CHEESE DIP

5oz \$4.39 10oz \$8.09

### GUAGAMOLE

5oz \$4.29 10oz \$7.99

### BEEN DIP

10oz Large \$7.99

### LARGE CHIPS & SALSA

Large \$7.99

### CHIPS & SALSA

\$2.99

## ALMUERZOS / LUNCH

Served From: 11:00 a.m. - 2:00 p.m. After 2:00 p.m. \$2.00 extra

### GHICKEN LANCHAO

\$15.<sup>99</sup>

Marinated chicken breast topped with onions, mushrooms and melted Mozzarella cheese. Served with rice and sour cream salad

### HUEVOS CON GHORIZO

\$11.<sup>99</sup>

Three scrambled eggs with Mexican sausage served with rice, refried or black beans, and tortillas

### FAJITA TACO SALAD

Steak \$17.<sup>99</sup>

chicken \$16.<sup>99</sup>

Crispy flour shell, refried or black beans, your choice of steak or chicken, cheese sauce, lettuce, sour cream and a slice of tomato.

### GHIMICHANGA

Steak \$12.<sup>99</sup>

chicken \$11.<sup>99</sup>

Soft or deep fried burrito with cheese sauce on top. Served with, sour cream, white rice, tomato and guacamole salad

### CARNITAS MICHGACAN

Delicious roasted pork tips. Served with guacamole salad, pico de gallo, Mexican rice, beans, tortillas.....

### GHICA FAJITA

Grilled fresh mushrooms, bell peppers, tomatoes and onions. Served with guacamole salad, white rice, sour cream, pico de gallo and tortillas

Angus Steak 14.99 Shrimp 16.49  
Chicken or Pork Carnitas 14.49

### HUEVOS A LA MEXICANA

\$11.<sup>99</sup>

2 eggs scrambled with onions, tomatoes and fresh jalapeños. Served with mexican mashed potato, beans and tortillas

### LUNCH BOWL

\$15.<sup>99</sup>

Grilled chicken strips, zucchini, roasted red and poblano peppers on a bed of white rice or black beans, topped with cheese sauce and your choice of creamy red sauce or green tomatillo sauce

You may substitute black beans instead of refried beans.

Add Fiesta Mix Salad 3.45 to any dinner item.

Extra guacamole, sour cream, shredded cheese, lettuce, tomato, cheese dip available for additional charge.

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





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# SPECIALTIES

## STEAK & SHRIMP\* \$23.<sup>99</sup>

Rib-eye steak and shrimp, covered with melted cheese. Served with rice, refried beans and tortillas

## CARNE ASADA \$23.<sup>99</sup>

Grilled skirt steak. Served with rice, refried beans, guacamole salad, pico and tortillas

## CARNITAS MICHOCÁN \$17.<sup>99</sup>

DELICIOUS roasted pork tips, Served with guacamole salad, pico, rice, beans and tortillas

## CHIMICHANGA <sup>Steak</sup> 17.<sup>99</sup>

Two soft or deep-fried burritos topped with our in-house made cheese sauce. Served with rice and refried beans, sour cream and guacamole salad

## MEXCANTINA PLATTER \$23.<sup>99</sup>

Chicken enchilada, grilled marinated chicken breast and skirt steak. Served with rice, black beans and tortillas

## 3 CARNES BOWL \$20.<sup>99</sup>

Asada, pastor, chorizo, black beans and red creamy sauce

## ENCHILADAS OAXACA 17.<sup>99</sup>

Supreme combination of four enchiladas, one chicken, one steak, one cheese and one beans, covered with creamy green tomatillo sauce, lettuce, sour cream, tomato

## BURRITO GIGANTE \$23.<sup>99</sup>

Large burrito filled with rice, beans, and green sauce, cheese sauce on top, served with lettuce, sour cream, pico and guacamole on the side

## CANTINA SALAD \$18.<sup>99</sup>

Romain lettuce with grilled chicken, roasted black beans & vegetable mix, cheddar monterrey cheese and your choice of dressing

# CHICKEN SPECIALS

Served From: 11:00 a.m. - 2:00 p.m. After 2:00 p.m. \$2.00 extra

## CHICKEN LACHAO \$18.<sup>99</sup>

Marinated chicken breast topped with onions, mushrooms and melted Mozzarella cheese. Served with rice and sour cream salad.

## POLLO VEGGIE \$19.<sup>99</sup>

Grilled chicken strips cooked with squash, zucchini, bell peppers, onion and tomatoes, over a bed of rice, topped with cheese sauce. Served with guacamole salad, sour cream, tomato and tortillas.

## BAKED POTATO & CHICKEN \$18.<sup>99</sup>

Baked potato topped with grilled chicken and cheese dip. Served with rice, lettuce, sour cream and pico de gallo.

## POLLO ESCONDIDO \$19.<sup>99</sup>

Chicken strips cooked with pineapple and Mexican sausage, all topped with melted Mozzarella cheese, served over a flour tortilla. Rice and sour cream salad on the side.

## CHICKEN BOW \$17.<sup>49</sup>

Fresh mushrooms, red peppers, onions, zucchini, and squash. Served with rice, refried beans, lettuce, pico, guacamole, sour cream.

## POLLO PEPE \$18.<sup>99</sup>

Chicken strips over a bed of rice, covered with melted cheese.

# SEAFOOD

## PUERTO TILAPIA \$18.<sup>99</sup>

Grilled tilapia fish served with pico, guacamole, chipotle sauce, white rice and tortillas.

## OCEAN BOWL \$18.<sup>99</sup>

Grilled shrimp sautéed with zucchini, roasted red and poblano peppers, in creamy red sauce over a bed of white rice and black beans.

## SHRIMP BAKED POTATO \$18.<sup>99</sup>

Baked potato topped with 8 shrimp, crab meat and cheese dip. Served with white rice, lettuce, guacamole and pico

## SHRIMP CHIMICHANGA \$18.<sup>99</sup>

Two fried chimichangas filled with shrimp and bell peppers. Topped with cheese dip and served with white rice and guacamole salad.

# VEGGIES

## CHIMICHANGA VEGGIE \$18.<sup>99</sup>

One deep fried burrito stuffed with grilled red and green peppers, zucchini, fresh avocado and covered with our in-house made cheese sauce. Served with black beans or refried beans, white rice and sour cream salad.

## QUESADILLA VEGGIE \$18.<sup>99</sup>

Grilled flour tortilla stuffed with onions, bell peppers, tomatoes, mushrooms and cheese. Served with fiesta mix salad and black or refried beans.

## AVOCADO QUESADILLA \$18.<sup>99</sup>

One grilled flour tortilla quesadilla stuffed with grilled red and green peppers, zucchini and squash, cheese, avocado. Served with fiesta mix salad.

## BURRITO VEGGIE \$18.<sup>99</sup>

One large burrito filled with grilled mushrooms, bell peppers, onions, tomatoes, zucchini and squash; covered with cheese sauce.

# FAJITAS

All fajitas are sizzling, cooked with fresh bell peppers, mushrooms, onions, tomatoes, served with lettuce, guacamole, sour cream, pico, beans, rice and tortillas

## CHICKEN \$20.<sup>99</sup>

## PORK CARNITAS \$20.<sup>99</sup>

(Delicious roasted pork)

## STEAK \$21.<sup>99</sup>

## TEX MEX \$23.<sup>99</sup>

(Steak, Chicken, Shrimp)

## FAJITAS SHRIMP \$25.<sup>99</sup>

## FAJITA NACHO <sup>Steak</sup> \$16.<sup>39</sup> <sup>chicken</sup> \$15.<sup>19</sup>

Grilled onions, peppers, mushrooms, tomatoes.

## FAJITA VEGETARIAN \$15.<sup>49</sup>

Grilled fresh mushrooms, red and green peppers, onions, tomatoes, zucchini, and squash. Side plate of refried beans, white rice, Fiesta mix salad with pico, guacamole and sour cream. Served with tortillas.

## FAJITAS BURRITO \$16.<sup>99</sup>

Large chicken or steak burrito filled with bell peppers, tomatoes and onion. Topped with cheese dip, served with rice and your choice of beans on the side

You may substitute black beans instead of refried beans.

Add Fiesta Mix Salad 3.45 to any dinner item.

Extra guacamole, sour cream, shredded cheese, lettuce, tomato, cheese dip available for additional charge.

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# HANDCRAFTED MARGARITAS

## PATRÓN SKINNY MARGARITA \$16.<sup>59</sup>

Patrón Silver, fresh lime juice, agave nectar. Served on the rocks, garnished with a lime.

## PIÑARITA \$16.<sup>69</sup>

Patrón Silver, pineapple liquor, fresh lime juice and a fresh jalapeño slice.

## CORONARITA \$15.<sup>99</sup>

House Margarita and Coronita beer.

## MEXCANTINA MARGARITA \$16.<sup>99</sup>

Patrón Reposado, strawberry, fresh lime juice, house sour mix and garnished with a lime wedge.

## TEXAS GOLD MARGARITA \$17.<sup>09</sup>

Tequila Gold and Grand Marnier

## LA CHATINA MULE \$11.<sup>09</sup>

Patrón Reposado, ginger beer, fresh lime juice, garnished with a lime wedge. Served on the rocks.

## MEZCALRITA \$16.<sup>99</sup>

Mezcal and our secret lime recipe.

## OAXAQUITA MARGARITA \$9.<sup>99</sup>

Our signature lime margarita mixed with Bozal Ensemble Mezcal and finished with tajin rim.

## HOUSE LIMEMARGARITA \$7.<sup>99</sup>

"An additional \$1.00 will be charged for flavors other than lime."

Sabores:

Strawberry, Watermelon, Mango, Piña Colada, Blue Curacao, Peach, Raspberry, Pomegranate and Blackberry.



## AGUAS FRESCAS

HORGHATA & JAMAICA \$3.79

# HAPPY HOUR

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## VIVA MARGARITA

VIVA AGAVE SPIRIT, GOINTREAU AND OUR FAMILY SEGRETLIMEMIX \$14.99



MAKE YOUR OWN PREMIUM MARGARITA

\$17.<sup>99</sup>

Choose your premium tequila, we'll add organic agave syrup, fresh lime juice, sparkling water and fresh orange cubes.



## SELECT PREMIUM TEQUILA

The agave plant is most commonly found in Jalisco, Mexico and is the base ingredient of tequila. Tequila has been a part of Mexican culture since the 16th century. Be sure to experience this centuries-old tradition with MexCantina selection of only the best tequilas.

### PATRÓN

Silver 9.19  
Reposado 9.50  
Añejo 10.79  
Extra Añejo 10.79  
Gran Patrón Platinum 31.79

### ROGA PATRÓN

Silver 10.79 | Reposado 11.29

### CORRALEJO

Blanco 8.69  
Reposado 8.89  
Añejo 9.19

### CASA NOBLE

Silver 7.99 | Reposado 9.19

### HORNITOS

Silver 7.99 | Reposado 9.19

### TEREMANA

Blanco 7.89  
Reposado 8.09  
Añejo 8.49

### GENTENARIO

Plata 9.69  
Reposado 9.99  
Añejo 10.09

### MI CAMPO

Silver 7.89  
Reposado 8.09  
Añejo 8.49

### DON JULIO

Silver 9.69  
Reposado 9.99  
Añejo 10.39  
1942 30.49  
Real 53.49

### CABO WABO

Blanco 8.69  
Reposado 8.89  
Añejo 9.69

### 1800

Silver 8.09 | Reposado 9.19

### SAUZA

Conmemorativo 9.19

### JIMADOR

Blanco 7.59  
Reposado 7.89  
Añejo 8.59

### MI CAMPO

Blanco 7.89 | Reposado 8.09

### JOSÉ CUERVO

Tradicional 8.09 | Añejo 8.59  
Reserva de la Familia 18.49

### MILAGRO

Silver 7.79  
Añejo 8.99  
Reposado 8.89

### HERRADURA

Blanco 8.39 | Reposado 9.19  
Añejo 9.19 | Selección 37.99

### TRES

### GENERACIONES

Silver 9.19 | Reposado 10.69

## SOFT DRINKS

\$3.79



# COCKTAILS

## MEXCANTINA MARTINI \$12.<sup>99</sup>

Martini, tequila, Cranberry and agave syrup.

## GANTARITO \$11.<sup>99</sup>

Tequila Gold, juice of grapefruit and orange, pinch of salt, chamoy and tajin.

## LOVE BUG \$10.<sup>99</sup>

Titos Vodka, cranberry juice, juice lime, grenadine syrup and sprite.

## BLUEBERRY MULE \$10.<sup>69</sup>

Titos Vodka, blueberry syrup and fruit, lime, ginger beer and blueberry skewer and mint.

## BLACKBERRY MOJITO \$10.<sup>39</sup>

White Rum, organic Blackberry Mix, crushed Mint, sugar, Fresh Lime, sparkling water.

## AWOL \$10.<sup>99</sup>

Melon liquor, squeeze of lime, Vodka and white rum

## WHISKEY \$11.<sup>99</sup>

Whiskey, lemon, sugar and mint leaves.

## MIMOSA \$10.<sup>39</sup>

## SUNRISE STRAWBERRY MIMOSA \$10.<sup>39</sup>

# MEXICANTINA BEER

## DRAFT BEER

### IMPORT AND CRAFT

Corona Extra, Pacifico, Modelo Especial, XX Amber, Truth, Juicy Truth y Cincy Light.

### DOMESTIC

Domestic Bud light, Miller Lite, Michelob Ultra, Blue Moon.

### IMPORT BOTTLE

Corona Extra, Corona Light, Modelo Especial, Modelo Negra, Pacifico, Victoria, XX Lager, XX Amber, Tecate, Heineken.

### DOMESTIC BOTTLE

Budweiser, Bud light, Miller Light, Coors Light, and Michelob Ultra, Busch Light.

### MICHELADA

Beer, tomatoe juice, fresh lime juice, and our-inhouse made authentic Michelada mix.

Pint 5.39 / Grande 6.69

Pint 4.49 / Grande 5.99

\$5.<sup>49</sup>

\$4.<sup>49</sup>

\$8.<sup>99</sup>