

el menú de cantina

Authentic Mexico City Cantina Fare

ESPECIALES DE CANTINA 8.5

TACOS DE TINGA DE RES ^{GF} Beef brisket, tomatillo salsa, slaw, pickled red onion

TACOS DE PESCADO BAJA Beer battered seasonal fish, white cabbage escabeche, jalapeño tartar sauce

TACOS DE HONGOS ^{V GF} Grilled portobello mushrooms, black bean, roasted peppers, grilled corn, cabbage

TACOS DE CARNITAS ^{GF} Slow-braised pork, cilantro, white onion, grilled pineapple

QUESADILLA DE POLLO Adobo-marinated chicken, queso Chihuahua

QUESADILLA DE TINGA DE RES Braised beef tinga, Menonita cheese

QUESADILLA DE RAJAS Mexican peppers, Menonita cheese

FLAUTAS Crispy corn tortilla, chicken tinga, salsa pasilla de Oaxaca, salsa verde, queso fresco, crema

EMPANADAS Corn masa empanadas, shredded chicken, Mexican chorizo, Menonita cheese, mestiza crema

3 FEET OF TACOS 48

Three of each on a board with pasilla de Oaxaca salsa and fresh lime

TACOS DE TINGA DE RES

TACOS DE HONGOS

TACOS DE PESCADO BAJA

TACOS DE CARNITAS

V - VEGETARIAN GF - GLUTEN FREE

hora feliz

Happy Hour, Monday - Friday, 4-7pm

COCKTAILS

FROZEN MARGARITA DE LA CANTINA 8

Blanco tequila, lime, organic agave

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Rocks, blanco tequila, lime, organic agave

FROZEN MANGO MARGARITA 8

Blanco tequila, triple sec, mango, organic agave

WHITE OR RED SANGRÍA 6

Red or white wine, apricot brandy, triple sec, fresh fruits

VINOS

HOUSE RED OR WHITE 6

CERVEZA

MODELO ESPECIAL 5

