

APPETIZERS

LET'S GET STARTED

CHIPS & DIP v

Queso blanco, guacamole and refried bean dip, topped with queso fresco. 10.5

NACHO SANCHEZ v

Tortilla chips, topped with refried beans, queso blanco, pico de gallo, crema and pickled jalapeños. 11
Add chicken +4 | Add steak +6

EMPANADAS

Three mini fried pastries stuffed with ground sirloin picadillo, topped with ancho tomatillo sauce, crema, cotija cheese and pico de gallo. 10

CHICKEN TAQUITOS 🔥

Fried rolled chicken taco, topped with chile arbol sauce, queso fresco, cilantro onion and crema. 9

FRIED SWEET PLANTAINS v

Served with crema. 4.5

FRIED YUCA v

Served with chipotle ketchup. 4.5

SPICY TUNA TACOS 🔥🍷

Three mini crispy tacos, sashimi-style tuna, coconut lime mojito, pickled red onions, mango, serrano chile and guacamole. 10.5

TACOS DORADOS

Two crispy brisket tacos with shredded lettuce, pico de gallo, cumin crema, pickled fresno and motuleños sauce. 11

MOFONGO 🍷

Pork carnitas, sweet plantains, yuca, topped with chimichurri. 9.5

QUESO BLANCO v

American cheese, Jack cheese and jalapeño. Served with chips. 7.5

CHIPS & SALSA v

House-made. 4 Refill +2.5

GUACAMOLE v

Avocado, jalapeño, onion, cilantro and lime. Served with chips. 9.5

REFRIED BEAN DIP v

Refried pinto beans, topped with queso fresco. Served with chips. 6.5

ESQUITES v

Roast corn on the cob, chipotle aioli, cotija cheese and lime. 6

TACOS DORADOS



YOU + HAPPINESS = TACOS

Served on corn tortillas. No substitutions.

PORK

Shredded roast pork, guacamole, cilantro onion and radish. 5

SHRIMP

Grilled shrimp, Mexican slaw, pico de gallo and habanero aioli. 5.25

AHI TUNA 🍷

Seared tuna, soy orange coulis, wasabi aioli, pico de gallo and mixed greens. 5.75

CHICKEN

Roasted chicken, poblano peppers and onions, pico de gallo and Jack cheese. 4.5

DUCK, AHI TUNA & SWEET POTATO & CHORIZO



STEAK

Grilled steak, poblano peppers and onions and Jack cheese. 5.75

DUCK 🍷

Orange braised duck confit, grilled pineapple, goat cheese, cilantro and red chile jelly. 7

BAJA FISH

Grilled fresh fish, Mexican slaw, salsa roja and blanca. 5.75

PORTOBELLO MUSHROOM v

Grilled portobellos, red onion, poblano chile, feta cheese, cilantro and avocado sauce. 4.5

SWEET POTATO & CHORIZO

Roasted sweet potato, chorizo, cotija cheese, Mexican Kimchi and cumin crema. 4.5

QUESADILLAS

SOOOO CHEESY...

GRILLED VEGETABLES v

Jack cheese, zucchini, corn, spinach, carrot and red pepper. Served with black bean salsa and crema. 13

GRILLED CHICKEN

Chihuahua cheese and Jack cheese. Served with pico de gallo, guacamole and crema. 12

BIRRIA 🍷

Braised brisket and Jack cheese on Mercado flour tortillas. Served with guajillo chile birria consomme. 14

DUCK

Orange braised duck confit, Jack cheese, goat cheese and pineapple. Served with honey chipotle vinaigrette. 16

DIETARY

v Vegetarian | v Vegan | 🔥 Spicy | MGF Make it Gluten Friendly

🍷 Choice of Temperature / Raw, Undercooked Meat

🍷 House Specialty

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. 18% gratuity added for parties of 6 or more.

AHI TUNA

Mixed greens, avocado, tomato, jicama, carrot, chino latino sauce, soy orange coulis and wasabi aioli. 13

SESAME SOY

Mixed greens, honey chipotle vinaigrette, tomato, poblano pepper, onion, queso fresco, toasted sesame seeds and soy-orange coulis. 9.5
Grilled chicken or pork +7
Grilled shrimp +8 | Steak +11

TACO SALAD 

Romaine lettuce, tomato, avocado, black bean salsa, queso fresco and chipotle Caesar dressing. Served in a crisp flour tortilla bowl. 9.5
Grilled chicken or pork +7
Grilled shrimp +8 | Steak +11

BURRITOS OR BOWLS

Burritos wrapped with house-made Mercado flour tortillas.
Bowls served with Cantina rice as the base.

PORK VERDE MGF

Shredded roast pork, poblano peppers and onions, Jack cheese, chile verde sauce, queso fresco, cilantro onion and crema. Served with Cantina rice. 12

CHICKEN  MGF

Roasted chicken, guacamole, poblano peppers and onions, pickled jalapeño, queso fresco and crema. Served with Cantina rice. 10.5

EL GORDO MGF

Jack cheese, pico de gallo, jalapeño cream sauce with Cantina rice. Choose from shredded roast pork or chicken. 13
Add steak +5

FILET AL CHIPOTLE  MGF 

Filet mignon tips, chipotle chile, butter, tomato, jalapeño, poblano peppers and onions and Jack cheese. Served with Cantina rice. 17.5

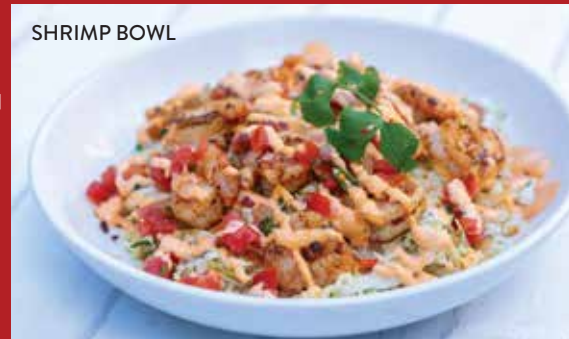
BARBACOA MGF

Shredded brisket or chicken, poblano peppers and onions, Jack cheese, ancho tomatillo sauce, queso fresco, cilantro onion and crema. Served with Cantina rice. 16

SHRIMP

Seasoned grilled shrimp, Mexican slaw, pico de gallo and chipotle mayo. Served with Cantina rice. 13

SHRIMP BOWL



SOUTHWEST MGF

Black beans, grilled peppers and onions, Jack cheese, pico de gallo, sour cream with Cantina rice. Choose from shredded roast pork or chicken. 12
Add steak +5

ENTRÉES

PICADILLO



SEAFOOD MOFONGO

Sautéed shrimp, scallops, calamari, tomato, cilantro and poblano peppers and onions in tequila lime butter sauce. Served over mofongo; pork carnitas, sweet plantains and yuca mash. 14

PORK ENCHILADAS MGF

Shredded roast pork, tomato habanero sauce, Jack cheese, cilantro onion and crema. Served with Cantina rice. 13

PICADILLO 

Cuban-style ground sirloin picadillo with potatoes, raisins, olives and fried plantains. Served with cilantro rice, fried plantains, black beans and avocado. 12

PALOMILLA MGF 

Thin-cut grilled steak topped with caramelized onions, shoe string fries and tamarind aioli. Served with sweet plantains. 24

SHREDDED BEEF TACOS

Crispy shell, lettuce, pico de gallo and Jack cheese. Served with salsa and Cantina rice. 13

CHICKEN FERNANDEZ MGF

Mojo grilled chicken breast with chipotle cream sauce. Served with Cantina rice and fresh seasonal vegetables. 16

CHICKEN ENCHILADAS

Roasted chicken, tomato, grilled poblano peppers and onions, salsa verde, Jack cheese, cilantro onion and crema. Served with Cantina rice. 13

FILET MIGNON TACOS MGF

Fresh made corn tortillas with bacon-onion jam, Jack cheese, fried onions and tamarind aioli. Served with Cantina rice. 16

SHRIMP AL MOJO MGF

Sautéed shrimp, garlic, tomato, cilantro, chile arbol and tequila lime butter. Served with Cantina rice and fresh seasonal vegetables. 14

Dessert

CHURROS 

Fried pastry dusted in cinnamon and sugar served with Mexican chocolate and cajeta caramel dipping sauce. 9

CHURROS

