



APPETIZERS

GUACAMOLE AND CHIPS	\$8
ELOTE Cut Roasted Corn, Lime, Chile, Crema, Cotija Cheese, Pico de Gallo	\$9
SEAFOOD COCKTAIL Shrimp, Surimi, Cilantro, Cucumber, Jalapeño, Mexican Cocktail Sauce	\$11
SPICY BEAN DIP Chile Guajillo and Queso Fresco	\$9
CARNE ASADA FRIES Crema, Queso, Pickled Jalapeño, Pico de Gallo, Cotija Cheese	\$11
FOUR STREET TACOS Two Carnitas Tacos & Two Carne Asada Tacos with Cilantro Lime Slaw, Cotija Cheese, Pickled Onions, Chipotle Mayo, Pico de Gallo	\$13
NACHOS Carnitas, Guacamole, Pinto Beans, Crema, Monterey Jack, Chipotle, Olives, Green Onion, Pico de Gallo	\$16
TWO TACOS Choice of Carne Asada, Carnitas, Fish, Chili Verde, Diablo Shrimp, Chipotle or Shredded Chicken	\$12
THREE TACOS Choice of Carne Asada, Carnitas, Fish, Chili Verde, Diablo Shrimp, Chipotle or Shredded Chicken	\$16

SOUPS & SALADS

POSOLE Braised Pork and Maize in Rich Broth, Garnished with Cabbage, Crisp Tortilla, Radish, Lime & Cilantro	\$13
CHICKEN TORTILLA SOUP Chicken Vegetable Soup with Potatoes, Garnished with Cilantro and Crispy Tortillas	\$7
CAESAR SALAD Tijuana Classic, Croutons, Shredded Parmesan Cheese	SMALL \$8 LRG \$12
MIXED BABY GREENS SALAD Cucumber, Grape Tomatoes, Monterey Jack, Tortilla Strips, Cantina Ranch	SMALL \$8 LRG \$12
ADD Shredded or Grilled Chicken	\$6
ADD Diablo	\$8
SURF AND TURF TACO SALAD Carne Asada, Diablo Shrimp, Iceberg Lettuce, Pico de Gallo, Guacamole, Crema and Monterey Jack Cheese in a Crispy Tortilla Shell with Cantina Ranch	\$18

TACOS

All Taco Dinners served with Refried Beans and Spanish Rice
Two-Taco Dinner \$18 or Three-Taco Dinner \$22

CARNE ASADA Shredded Lettuce, Cotija Cheese, Pickled Jalapeños, Pico de Gallo	CHILE VERDE Shredded Lettuce, Monterey Jack, Crema	SHREDDED CHICKEN Lettuce, Monterey Jack, Cilantro, Pico de Gallo
DIABLO SHRIMP Blackening Spice, Chipotle Glaze, 6-Inch Corn Tortilla, House Citrus Slaw, Lime Crema, Cotija Cheese, Cilantro Microgreens	CARNITAS Guacamole, Crema, Cilantro Lime Slaw, Monterey Jack, Salsa Verde	CRISPY FISH Cilantro Lime Slaw, Cotija Cheese, Salsa Roja, Chipotle Mayo
	CHIPOTLE CHICKEN BREAST Cilantro Lime Slaw, Pico de Gallo, Queso Fresco, Flour Tortilla	GROUND BEEF FLATBREAD TACOS Shredded Lettuce, Pico de Gallo and Queso Fresco

QUESADILLAS, BURRITOS, FAJITAS AND ENCHILADAS

Served with Refried Beans and Spanish Rice

CHICKEN CHIMICHANGA Monterey Jack and Pintos, Deep-Fried	\$16	CHICKEN AND BLACK BEAN QUESADILLA Monterey Jack, Salsa Verde	\$17
CARNE ASADA CHIMICHANGA Monterey Jack and Pintos, Deep-Fried	\$18	SUPREME QUESADILLA Carnitas, Monterey Jack, Pico de Gallo, Crema	\$17
BEAN BURRITO Refried Beans and Monterey Jack, Salsa Verde, Cotija Cheese	\$14	DEL MAR QUESADILLA Shrimp, Charred Peppers and Onions, Monterey Jack, Salsa Verde	\$19
CHICKEN AND BLACK BEAN BURRITO Monterey Jack, Salsa Verde, Cotija Cheese	\$17	ASADA QUESADILLA Asada, Monterey Jack, Queso Fresco, Pico de Gallo and Crema	\$18
GROUND BEEF BURRITO Refried Beans, Monterey Jack Cheese, Crema and Pico de Gallo	\$18	STEAK FAJITAS Peppers, Onions on Sizzling Hot Platter with Flour Tortillas, Pico de Gallo, Crema	\$22
SUPREME BURRITO Carne Asada, Pintos, Monterey Jack, Cotija Cheese, Salsa Roja and Crema	\$18	GRILLED CHICKEN BREAST FAJITA Peppers, Onions on Sizzling Hot Platter with Flour Tortillas, Guacamole, Pico de Gallo, Crema	\$21
CHILE VERDE BURRITO Refried Beans with Jack Cheese and Crema	\$18	CAMARONES DIABLO FAJITA Shrimp, Peppers, Onions, Tequila Butter, Lime Juice, Chile BBQ Seasoning on a Sizzling Hot Platter with Flour Tortillas	\$22
WET BURRITO Seasoned Steak, Refried Beans, Monterey Jack Smothered in Ranchero Sauce	\$18	TRIO FAJITA Steak, Chicken, Diablo Shrimp, Peppers, Onions, on Sizzling Hot Platter with Flour Tortillas, Pico de Gallo, Crema	\$26
CHICKEN ENCHILADAS Three Enchiladas with Tender Chicken, Salsa Roja, Monterey Jack Cheese, Lettuce, Spanish Rice and Refried Beans	\$21		
QUESADILLA Monterey Jack, Salsa Verde	\$14		

ITEM CONTAINS SPICY PEPPERS
 SIGNATURE FAVORITE

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An optional 18% gratuity will be added for parties of six or more.

TOSTADAS

All Tostadas served in Crisp Flour Tortilla Shells with Chips and Salsa

CHICKEN & BLACK BEAN	Lettuce, Guacamole, Monterey Jack and Cotija Cheese, Tomatoes, Olives, Green Onion, Crema, Cantina Ranch Dressing	\$18
GRILLED CHICKEN	Lettuce, Beans, Green Onions, Pico de Gallo, Guacamole, Crema, Monterey Jack, Cantina Ranch Dressing	\$19
CARNITAS	Lettuce, Refried Beans, Guacamole, Tomatoes, Olives, Green Onions, Monterey Jack, Cotija Cheese, Crema, Cantina Ranch Dressing	\$19

DESSERTS

FLAN	Traditional Mexican Custard with Caramel Sauce	\$8
CHURROS	Chocolate Sauce	\$8
TRES LECHES CAKE	Fluffy Sponge Cake Soaked in Condensed Milk, Heavy Cream, Mexican Vanilla and Chocolate Ganache Drizzle	\$8

COCKTAILS

CHUKCHANSI GRAND MARGARITA	Premium Silver Tequila, Sweet & Sour, Fresh Lime Juice, Salt Rim, Lime Garnish, Grand Marnier Float, Blended or on the Rocks	\$12
MANGO MARGARITA	Tequila, Agave Nectar, Triple Sec, Blended, Mango Mix, Mango Garnish, Blended	\$9
JALAPEÑO CUCUMBER MARGARITA	Tequila, Triple Sec, Sweet & Sour, Agave Nectar, Jalapeño, Cucumber Slices, Tajín Rim, Cucumber & Lime Garnish, On the Rocks	\$11

STRAWBERRY MARGARITA	Tequila, Triple Sec, Fresh Sweet & Sour, Strawberry Mix, Sugar Rim, Lime Garnish, Blended	\$9
CLASSIC MARGARITA	Tequila, Triple Sec, Fresh Sweet & Sour, Agave Nectar, Fresh Lime Juice, Salt Rim, Lime Garnish, Blended or On The Rocks	\$8
BLOODY MARIA	Tequila, a Blend of Sauces and Seasonings, Bloody Mary Mix, Tajín Rim, Three different Hot Sauces, Celery & Olive Garnish, On The Rocks	\$9

SKINNY MARGARITA	Premium Silver Tequila, Cointreau, Lime Juice, Agave Nectar, Salt Rim, Lime Garnish, On the Rocks or Up	\$11
RASPBERRY MARGARITA	Tequila, Chambord, Sweet & Sour, Lime Juice, Salt Rim, Lime Garnish, Blended, On the Rocks or Up	\$9
APPLE MARGARITA	Tequila, Apple Pucker, Sweet & Sour, Agave Nectar, Sugar Rim, Lemon Twist Garnish, Blended or On The Rocks	\$9

TEQUILAS

1800 SILVER	\$10	PATRÓN AÑEJO	\$10	SAUZA HORNITOS	\$9
1800 AÑEJO	\$12	PATRÓN SILVER	\$11	SAUZA GOLD	\$9
1800 REPOSADO	\$12	PATRÓN REPOSADO	\$10	SAUZA SILVER	\$9
DON JULIO 1942	\$32	PATRÓN PLATINUM	\$35	SAUZA CONMEMORATIVO	\$9
JOSE CUERVO	\$8				

BEER

Make any Beer a Michelada with Shrimp, Tajín, Clamato Juice and Spice for \$4

CORONA	\$7	CORONA LIGHT	\$7	PACIFICO	\$7
DOS EQUIS	\$7	MODELO ESPECIAL	\$7	BUD LIGHT	\$6
BUDWEISER	\$6	COORS LIGHT	\$6	LAGUNITAS IPA	\$7
WHITE CLAW BLACK CHERRY SELTZER	\$6	MICHELOB ULTRA	\$6		

BEVERAGES

HORCHATA	\$3.5	MOUNTAIN DEW	\$3.5	JARRITOS	\$4
JAMAICA	\$3.5	DR PEPPER	\$3.5	BRISK RASPBERRY TEA	\$3.5
PEPSI	\$3.5	SIERRA MIST	\$3.5	HOT TEA	\$3.5
DIET PEPSI	\$3.5	ICED TEA	\$3.5	COFFEE	\$3.5



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