APPETIZERS

HOUSE-MADE CHIPS AND SALSA	4
GUACAMOLE DE LA CASA Fresh avocados, tomatoes, lime juice, cilantro, serrano chiles and our special blend of spices.	13
SPICY CRISPY CHICKEN WINGS Spicy chicken wings, served with ranch dressing and celery sticks.	14
CANTINA CHICKEN WINGS Sweet, with a little heat. Our secret house recipe! Served with ranch dressing and celery sticks.	14
PANCHITOS Crispy corn tortillas topped with spicy Cantina beans, beef, chicken, jalapeño peppers and melted cheese. Served with guacamole, sour cream and salsa fresca.	13
QUESO FUNDIDO Monterey Jack cheese, chorizo, jalapeños and ranchero sauce, served with warm tortilla chips.	13
SUPER NACHOS Freshly made corn tortilla chips with spicy Cantina beans, melted cheese, jalapeños and salsa fresca. Served with guacamole and sour cream.	15
NACHOS MAGNÍFICO Steak 22 Chicken Our Super Nachos with chicken or fajita steak and sautéed bell peppers and onions. Topped with sour cream, salsa fresca and guacamole.	17
FLAUTAS Crispy corn tortillas filled with your choice of chicken, shredded beef or combo. Topped with sour cream, salsa fresca and guacamole.	13
MEXICAN CALAMARI ;TRY CON FUEGO! 15 Tender pieces of calamari, lightly battered and fried to perfection.	14
CHINGALINGAS Crispy flour tortilla filled with chicken breast, sweet peppers, onions and cheese. Served with sour cream, salsa fresca and guacamole.	13
COCTEL DE CAMARON Shrimp, avocado, tomato, red onion and cilantro in a spicy tomato broth.	18
MUCHO COMBO Samples of the very best! Spicy Wings, Quesadilla Original, Flautas and Super Nachos. Served with salsa fresca, sour cream and guacamole.	24

SOPAS Y ENSALADAS

Your choice of Ranch, Blue Cheese, Soy-Ginger, Herb Vinaigrette, Cilantro-Lime Vinaigrette or Caesar.	
CHICKEN TORTILLA SOUP Cup 7 Large Bowl Chunky chicken in a light broth with salsa fresca, avocado, cilantro and cheese	10
CASA GREENS	6
CAESAR SALAD	13
Crisp romaine lettuce, shredded parmesan cheese and herb croutons. Chicken 18 • Shrimp 19 • Steak 22	
CHINO CHICKEN SALAD	19
Grilled marinated chicken breast on mixed greens with tomatoes, avocado, red bell pepper, green onions, slivered almonds and jícama. Served with our own soy-ginger dressing.	
TACO SALAD	18
In a crispy tortilla shell with chicken ranchero or shredded beef, lettuce and war black beans. Topped with cheese, salsa fresca, avocado, tomatoes and sour crear	
FAJITA TOSTADA Vegetable 17 Steak 22 Chicken Your choice of grilled vegetables, chicken breast or skirt steak in a flour tortilla shell. Filled with warm black beans, crisp lettuce, tomatoes, Monterey Jack and cheddar cheese, salsa fresca, sour cream and guacamole.	
FIESTA SALAD Steak 22 Chicken	19
Strips of grilled chicken breast or skirt steak mixed with romaine lettuce, tomatoes, jícama, sweet peppers, black beans and corn. Topped with tortilla strips. Served with cilantro-lime dressing.	
COBB SALAD	19
Grilled chicken breast, Applewood smoked bacon, salsa fresca, avocado, hard-cooked egg, and blue cheese crumbles with ranch dressing.	
ALL NATURAL LEMONADE 5	
FRUIT LEMONADES 6	
Strawberry • Raspberry • Mango	

A living wage surcharge of 3.5% will be added to each guest check. This will allow us to provide the food and service you have enjoyed for over four decades at The Cantina in Mill Valley.

20% gratuity will be added to parties of six or more. www.thecantina.com

"SIGNATURE" SIZZLING FAJITAS

Served with sautéed bell peppers and onions, salsa fresca, sour cream, cheese, guacamole, Mexican rice, sweet corn cake and your choice of beans.						
	For One	For Two				
BREAST OF CHICKEN	25	48				
SKIRT STEAK	32	62				
SHREDDED PORK CARNITAS	25	48				
FRESH VEGETABLES	22	42				
BLACKENED SHRIMP	28	54				
PORTOBELLO MUSHROOM	23	44				
COMBINATION OF ANY 2	30	58				
FAJITAS CON FUEGO!						
Fresh grilled jalapeños, sautéed with your fajita selection - add 2						

CANTINA SPECIALTIES

Served with Mexican rice, sweet corn cake & your choice of beans (unless otherwise noted). ARROZ CON POLLO 24

ARROZ CON POLLO	24
Tender chicken breast sautéed with fresh vegetables and ranchero sauce. Served on Mexican rice.	
CHICKEN CILANTRO	24
Strips of chicken breast sautéed with garlic, onions, white wine and green tomatillo sauce. Served on fried corn tortillas, topped with Jack cheese.	
CHILE VERDE	24
Chunks of tender pork simmered with onions, chiles and peppers in a tomatillo-cilantro sauce. Topped with sour cream.	
FISH TACOS Snapper 20 Salmon	21
Blackened fresh snapper or salmon in corn tortillas, topped with salsa fresca, chipotle cream and lettuce.	
SHRIMP TACOS	21
Sautéed spicy Gulf of Mexico shrimp in hand-crafted multi-grain tortillas with chipotle cream, lettuce, salsa fresca and avocado.	
CARNITAS	23
Shredded tender pork, marinated vegetables, Cantina sauce, guacamole and salsa fresca.	
CAMARONES RANCHEROS	24
Gulf of Mexico shrimp sautéed with fresh vegetables,	
white wine and ranchero sauce. Served with cilantro-lime basmati rice. VISTA DEL MAR	25
Fresh fish, sweet jumbo scallops and Gulf shrimp sautéed with peppers onions and garlic in a white wine ranchero sauce. Topped with melted cheese and served over a bed of cilantro-lime basmati rice.	
FRESH SALMON	25
Fresh grilled salmon, cilantro-lime basmati rice and seasonal vegetables, served with tequila-lime butter. Topped with mango salsa.	
CANTINA BURGER	15
Half pound ground chuck, Certified Black Angus Beef. Served with	
lettuce, red onions, tomato and Cantina fries. Add: Monterey Jack, chedda	r
cheese, guacamole, bacon, sautéed bell peppers & onions – \$1.25 each	27
STEAK PICADO Chunks of New York Sirloin, Certified Black Angus Beef. Sautéed with bell peppers, onions, tomatoes, herbs, ranchero sauce and red wine.	27
CARNE ASADA	32
A thick cut of New York Steak, Certified Black Angus Beef. Grilled	32
to order and served with a green cheese enchilada.	
LUNCH ESPECIALES	
SERVED UNTIL 3:00 PM DAILY	
HUEVOS RANCHEROS	16
Three eggs on a corn tortilla, refried beans and ranchero sauce. Topped with salsa fresca, sour cream.	
BREAKFAST BURRITO	16
Warm tomato tortilla filled with scrambled eggs, melted Jack cheese, your choice of bacon, chorizo, chicken or fresh spinach & mushrooms. Served with salsa fresca, sour cream and guacamole.	-

GRILLED CHICKEN SANDWICH

Tender marinated chicken breast, guacamole, melted Jack cheese, and tomato. Served on a toasted roll, with Cantina fries

BBQ PORK SANDWICH

Slow-cooked tender pork tossed in our smoky BBQ sauce, served on a toasted roll, with Cantina fries and jícama slaw. STEAK SANDWICH Sliced marinated skirt steak with Jack cheese, sautéed sweet peppers, onions, and chipotle aioli. Served on a toasted roll,

with Cantina fries or small green salad.

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ENCHILA	ADAS E	SPECIALES		
Served with Mexica	n rice, sweet cor	n cake and your choice of be	ans.	
CHILADAS DE LA o corn tortillas filled wi pped with mild chile sau	th spicy ground		20	
CHILADAS SUIZA	S	ken. Topped with green	20	
CHILADAS RANC rn tortillas filled with fre ce and melted cheese. G	esh chicken, then	Uno 18 Dos 21 Tres covered with ranchero acamole and sour cream.	24	
RES COLORÉS combination platter featu hilada ranchero and a gr		chilada suiza, a chicken na enchilada.	24	
NTINA ENCHILAI bund beef enchiladas top ck olives, covered with	ped with onions	Uno 18 Dos 21 Tres , jalapeño peppers and and melted cheese.	24	
CGGIE ENCHILAD o corn tortillas filled wir ce, one with red sauce.	th fresh seasonal	vegetables, one with green r cream and guacamole.	19	
		MEXICANAS and your choice of beans.		
CO AND ENCHILA	DA	o, and an enchilada with	21	
IILE RELLENO AN hile relleno topped with f or chicken taco.		melted cheese, and a	21	
IILE RELLENO AN hile relleno topped with cken, beef or cheese enc	ranchero sauce	DA and melted cheese, and a	21	
IILE RELLENO AN hile relleno topped with ice of a Farmers' Marke	ranchero sauce a	and melted cheese, and your	21	
EATE YOUR OWN	THREE-ITE	М СОМВО	25	
REATE YOUR OWN			21	
UESADILL				
ved with sides of salsa fi	resca, sour crean	n and guacamole.		
IGINAL			15	
h cheddar cheese, Mont		onions and mild chiles.		
INACH & MUSHR(ole-wheat tortilla with finterey Jack cheese and r	resh sautéed spir nild chiles.	ach, mushrooms,	17	
ICKEN & VEGGIE ole-wheat tortilla with g etables, mild chiles and	rilled chicken br	heese.	18	
peppers and onions, mi		Chicken 18 Steak rey Jack cheese, sautéed	22	
RNITAS		~ 1 1 0	18	
der pork with Monterey ACKENED SHRIM		apenos and salsa fresca.	20	
	n mild chiles, gre	en onions and Monterey Jack	20	
		a BBQ sauce. Served in a ck cheese, fresh spinach	20	
	SIDE	25		
DICE		AVOCADO SLICES		5
RICE BEANS	5 5	CORN CAKES		4
GUACAMOLE	5	EXTRA TORTILLAS	(3)	2
SOUR CREAM	2	JALAPEÑOS		2
CHEESE	2	SALSA FRESCA		3
CERTIFIED CERTIFI	ED ANGUS	LY USDA CHOICE BEEF, EXCEPTIO	NAL	

