



CANTINA & GRILL

SHAREABLE BOCADITAS

TITO'S SALSA

house roasted tomatoes & tomatillos w/ poblanos, jalapenos, garlic, onions and cilantro, served w/ totopos 7

TRADICIONAL GUACAMOLE

avocado, onion, lime, tomatillo, served w/ totopos 13

QUESO LOADED

house smoked gouda queso, chorizo, caramelized onions, pico, black beans, rajitas, served in our signature hot granite bowl 15
Queso, side 6 · Totopos, side 3

MUCHO BUENO NACHOS

our signature totopos w/ guac, pickled jalapeños, seasoned ground steak, grilled chicken, black beans, house queso, crema, pico, served w/ a side of jalapeño ranch 14.99

BOTANAS

SOUTHWEST EGGROLLS

chicken, corn, black beans, peppers, onions, pepper jack cheese, jalapeno ranch 2 for 7

CHICKEN WINGS

our premium jumbo wings w/ your choice of buffalo or Korean sweet chili sauce 6 for 10

EMPANADA POTSTICKERS

golden-fried shitake mushroom potstickers, served w/ house empanada sauce 10

TITO'S TACOS PLATILLOS

Our Signature Tacos are prepared w/ fresh heirloom blue corn & flour tortillas by Koki's Tortillas in Columbus, Ohio
all platillos come w/ 2 tacos, served w/ rice, beans, crema salad

BAJA SEAFOOD TACOS

quesadilla-style flour tortillas w/ house blend cheese, red cabbage, mango & corn pico de gallo, avocado, baja lime crema 21
LOBSTER • CRAB MEAT • SHRIMP • AHI TUNA • MAHI MAHI

THE GREEN GODDESS TACOS

quesadilla-style blue corn+flour tortilla w/ guac, prime ground steak, house blend cheese, lettuce, pico, crema 17

TACOREA

flour tortilla filled w/ double caramelized korean bbq steak, salsa roja, cilantro-onion-lime chili soy slaw 17

CHIKIN DAKOS

flour tortilla filled w/ korean bbq chicken, salsa roja, cucumber, radish, cilantro, scallions, lime wedge 17

THE BOMBSHELL TACOS

quesadilla-style blue corn+flour tortilla texas ranch-style w/ jalapeno ranch, house blend cheese, pico, avocado 17
GRILLED CHICKEN • CHICKEN TINGA • CHORIZO
PORK CARNITAS • STEAK • PORTOBELLO MUSHROOMS
KOREAN BBQ STEAK OR CHICKEN
LOBSTER • CRAB MEAT • SHRIMP +4
AHI TUNA • MAHI MAHI +4

HOT GRANITE STONE BOWLS

ROCK & SEOUL BIBIMBAP

spanish rice, cucumber, spinach, carrots, mushrooms, korean slaw, corn, bean sprouts, black beans, fried egg, scallions, sesame oil, korean bbq steak, salsa roja 25

MOLCAJETE

mixed grill of steak, chicken, shrimp, chorizo, ranchera sauce, house queso, caramelized red onions & bell peppers, served w/ rice, beans, flour tortillas 29

SEAFOOD MOLCAJETE

shrimp, fish, lobster & crab meat, ranchero sauce, house queso, caramelized red onions & peppers, served w/ rice, beans, tortillas 29

SIZZLING CHAUFU FRIED RICE

fried spanish rice w/ egg, shrimp, chicken, steak, chorizo, assorted vegetables, topped w/ house queso 25

ESPECIALIDADES

SUPER QUESADILLA PLATILLOS

all platillos served w/ rice, beans, lettuce

house blend cheese, queso, pico, fajita vegetables served w/ house salsa, scallion, crema 17

GRILLED CHICKEN • CHICKEN TINGA
CHORIZO • PORK CARNITAS • STEAK
PORTOBELLO MUSHROOMS • CHEESE
KOREAN BBQ STEAK • KOREAN BBQ CHICKEN
BACON CHEESEBURGER
CHORIZO HUEVOS RANCHEROS (PICO+BEANS)
LOBSTER • CRAB MEAT • SHRIMP • AHI TUNA +4
SHRIMP+BACON+GREEN ONIONS +4
CRAB+AVOCADO +4

ENCHILADAS PLATILLOS

all platillos served w/ rice & beans

3 blue corn tortillas filled w/ cotija cheese & scallions, topped w/ crema, lettuce, pico, ranchero sauce, more crema, radish, pickled jalapenos, more cotija 19

GRILLED CHICKEN • CHICKEN TINGA
CHORIZO • PORK CARNITAS • STEAK
PORTOBELLO MUSHROOMS • CHEESE
LOBSTER • CRAB MEAT • SHRIMP • AHI TUNA +4

BIBIMBAP BURRITO

spanish rice, egg, cucumber, spinach, carrots, mushrooms, korean slaw, corn, bean sprouts, black beans, scallions, sesame oil, korean bbq steak, salsa roja 19

SUPER TODO BURRITO

a mixed grill of steak, chicken, shrimp, chorizo, caramelized red onions & peppers, rice, beans, lettuce, pico, crema, house blend cheese, topped w/ ranchera sauce, house queso, guac, cilantro 19

SUPER QUESARITO

all the above in a giant cheesy quesadilla, dry 19

SUPER CHIMICHANGA

giant fried flour tortilla filled w/ chicken tinga & beans or steak & fajita vegetables, topped w/ queso, served w/ rice & crema salad 19

FLAUTAS

3 fried flour tortillas filled w/ chicken tinga, topped w/ verde, queso, ranchero sauce, crema, cilantro, served w/ rice & beans 19

TITO'S ESPECIALIDAD

SEARED AHI TUNA

chili-spiced ahi tuna, salsa verde & sweet soy, rice, pico, avocado, guacamole, sesame seeds, cilantro 29

PORK OSSO BUCO CARNITA

slow-braised pork shank, salsa verde, house queso, ranchero sauce, served w/ beans & rice, tortillas 39

PIG FLOYD

country-style pork ribs topped w/ dragon sauce, topped w/ pork carnitas, thai peanut slaw, toasted sunflower seeds, scallions, sesame seeds, cilantro, served w/ beans & rice 19.99

SURF & TURF

chef's weekly preparation *v*

MARISCO FRESCO DEL DÍA

chef's weekly fresh catch/seafood preparation *v*

CANTINA EATS

BLUE MOON MULITAS ~ *LITTLE MULES*

open-face quesadilla-style blue corn tortillas filled w/ house blend cheese, topped w/ guac, pico, cilantro, cotija cheese 6

GRILLED CHICKEN • CHICKEN TINGA
CHORIZO • PORK CARNITAS • STEAK
PORTOBELLO MUSHROOMS • CHEESE
LOBSTER • CRAB MEAT • SHRIMP • AHI TUNA +4

STREET TACO DINNERS

served w/ rice, beans, guac salad 14.99

PULLED PORK CARNITAS

pickled red onions, tomatillo salsa, radish, cilantro, lime

KOREAN BBQ PORK

house apple slaw

MAHI MAHI

fried Peruvian mahi mahi, house mango pico, purple cabbage

NORTH OF THE BORDER

CANTINA BURGER

prime chopped chuck & short rib patty topped w/ chorizo & bacon, house blend cheese, pico, guac, served w/ cantina fries 16

CHALUPA SLIDERS

refried beans, prime ground steak, house blend cheese, lettuce, pico, crema, served w/ cantina fries 15

SAN DIEGO BURRITO

steak, guac, pico, house blend cheese, papas, jalapeno ranch 9.99

POSTRES

CHURROS RELLENOS

cinnamon sugar, cajeta de cabra caramel sauce, candied pecans, whipped cream 12

TRES LECHEs

(three-milks-cake) choice of vanilla, chocolate or zebra 8

DULCE DE DIA

chef's weekly special *v*

SOFT DRINKS

Coke • Coke Zero • Pepsi • Diet Pepsi • Mt Dew
Orange Fanta • 7UP • Ginger Beer • Ginger Ale
Fresh-Brewed Iced Tea & Coffee
Mexican Coke • Jarritos 3

CANTINA CÓCTELES & MARGARITAS

SAN ANTONIO MARGARITA

Patrón Silver, Patron Citrónge Orange, Fresh Lime, otr 15

CHISPA MARGARITA

Patrón Silver, Fresh Orange, Fresh Lime, Agave, otr 15

THE FRESH MARGARITA

Cuervo Tradicional Silver, Grand Marnier, Cointreau, fresh lime w/ powdered sugar, otr 15

SALTED PLUM MARGARITA

Patrón Silver, Patron Citrónge Orange, Plum Wine, Fresh Lemon, otr 15

MOJITO MARGARITA

Patrón Citrónge Lime, 1800 Silver, Fresh Lime, Agave, Fresh Mint, Soda, otr 12

SPICY MANGO CHAMOY MARGARITA

our signature frozen margarita w/ chamoy, tamarind, tajin rim 10

JALISCO MULE

Tequila Blanco, Fresh Lime, Ginger Beer, otr 10

TITO'S TEA

Patrón Citrónge Orange, Tito's Handmade Vodka, Tequila Blanco, Bacardi, Tanqueray, Fresh Lemon, Agave, Mexican Coke 10

CANTINA MARGARITA

19 oz. house recipe, otr or frozen 7 • Pitcher 20
Strawberry, Peach or Mango 8

CERVEZA

Bottle 5

XX Ambar

Vienna-Style Amber Lager

Corona Extra

American-Style Lager

Pacifico

Pilsner-style lager

Keg 6

Modelo Especial

International Pale Lager, Mexico

Blue Moon

Belgian-Style Witbier, Golden, CO

Bohemia

German-Style Amber Pilsner

Negra Modelo

International Amber Lager

Domestics

4

Sapporo

American-Style Lager, Japan

Seasonal

WINE

GL 8 • BTL 29

Moscato • Riesling • Pinot Grigio • Sauvignon Blanc
Chardonnay • Sangria • Pinot Noir • Malbec • Garnacha •
Tempranillo • Merlot • Cabernet Sauvignon • Cava

Please let us know if you have any diet restrictions... Please experience the recipes as intended. No modifications. Any alterations are subject to \$1 per adjustment charge. Gluten-Free requests are subject to a \$2 surcharge. *Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. A 20% gratuity will be added to all parties of 6 or more, based on undiscounted price. Please, no more than four credit cards per table. Straws available upon request. We will gladly seat your reservation once your entire party arrives. Table will be held for 15 minutes. Removed merchant copies of credit card receipts are subject to a 20% gratuity.