



FAMILY OWNED | LOCALLY INSPIRED

WiFi Name: SeadogGP-Guest  
 Password: SeadogGP

**TAPAS**

**House Queso Fundido**  
 Bell peppers, onions, poblano, cilantro & chorizo. Served with Cantina spiced corn tortillas. 9

**Chicken Poblano Quesadilla**  
 Ancho chile broiled chicken thighs, charbroiled poblanos, Oaxaca cheese blend, green onion, pico de gallo and Fresno pepper crema. 9

**Cantina Nachos**  
 Cantina spiced corn tortillas piled high with Oaxaca cheese blend, charred tomato salsa, house pickled jalapeños, black bean, pico de gallo, and cotija then drizzled with Fresno pepper crema. 10

Add Chicken 2 Pulled Pork 2 Beef Brisket 2

**Salsa Trio**  
 Charred tomato, roasted tomatillo, ancho chile. 6

**Guacamole**  
 Avocado, onions, poblano, jalapeño, cilantro, lime. 9

**Shrimp Ceviche**  
 Marinated tomatoes, red onion, cilantro, jalapeno, fresh lime juice & served with Cantina spiced corn tortillas. 11

**TACOS**

2 tacos per order.  
 No mixing, matching or substitutions.  
 Sub gluten free corn tortillas  
 Add side of chips/salsa 2

**Pork Carnitas**  
 Pickled red onion, radish, cilantro, green onion, jicama slaw, avocado lime crema. 9

**Chicken Tinga**  
 Cilantro cabbage, pico de gallo, Oaxaca cheese blend, green onion, chipotle aioli. 8

**Pescado**  
 Jicama slaw, pickled jalapeños, fresh catch, poblano crema, tomato avocado salsa. 11 Sub Shrimp

**Chile Braised Beef Brisket**  
 Jicama slaw, goathorn peppers, cotija, green onion, Fresno pepper crema. 9

**PLATO ADICIONAL**

Spanish Rice 3  
 Charro Beans 3  
 Chips & Salsa 3

Mac & Cheese 4  
 Market Veg 5

**ENSALADAS & SOPAS**

**Chorizo Black Bean Chili**  
 Seasoned chorizo and ground beef, onions, bell peppers, poblano, jalapeño, tomato, black beans. 5 | 8

**Chicken Tortilla Soup**  
 Pulled chicken breast, sweet corn, black bean, tomato, onion, jalapeño, pollo maiz broth, corn tortilla, pico de gallo. 4 | 6

**Cantina Salad**  
 Mixed greens, grape tomato, red onion, black bean, avocado, toasted pumpkin seed, Mexican goddess dressing. 5 | 9

**Mexican Street Corn Caesar Salad**  
 Romaine, chargrilled corn, cotija cheese, cornbread croutons, Cantina spice blend, ancho lime Caesar dressing. 5 | 9

Add Chicken 6 Shrimp 8 Steak 9

**ENTRADAS**

**Enchiladas**  
 Three rolled corn tortillas with your choice of chicken tinga or chile beef brisket, ancho roja chile sauce, Oaxaca cheese blend, Fresco pepper cream, pico de gallo and avocado served with Spanish rice and charro beans. 14

**Baja Burrito**  
 Choice of chicken, beef brisket or pulled pork wrapped in a flour tortilla with Spanish rice, charro beans, cotija, cilantro, oven baked with roja chile sauce and Oaxaca cheese blend. 16

**TIERRE FRESCAS**

**Quinoa Avocado Bowl**  
 Black beans, roasted corn, pico de gallo, avocado, coriander lime vinaigrette garnished with lime wedge & pickled jalapeno. 8

**Beyond Tacos (2)**  
 Cantina Style Beyond Meat, cabbage, black bean purée, pico de gallo, avocado. 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness

**DULCES**

**Chocolate Filled Churros**  
 Three chocolate filled churros coated in cinnamon sugar. 6

# BEBIDAS

BEER AND TEQUILA  
FLIGHTS AVAILABLE.  
ASK YOUR SERVER FOR DETAILS.

## HAPPY HOUR

MON – FRI 4PM-7PM

**\$5 All Drafts**  
**\$5 Ice Pik + Select Call Liquors**  
**\$6 Wines + Specialty Cocktails**  
**\$8 All Starters**

### FEATURED HAPPY HOUR LIQUORS

Ice Pik Vodka  
Stoli Vodka Flavors  
Waterloo No. 9 Gin  
Club Caribe Rum  
El Jimador Silver Tequila  
Old Forester Bourbon  
Grants Scotch  
Sailor Jerry Rum

### [ SOBRIOS ]

TEA THYME  
JASMINE TEA CONCENTRATE, FRESH LEMON, AGAVE, THYME

MATCHA MADE IN HEAVEN  
FRESH LEMON, MATCHA POWDER, SODA WATER

VIRGIN ZOMBIE  
GUAVA, PINEAPPLE, FRESH LIME, CINNAMON, MINT

AGUA FRESCA  
HIBISCUS, BLOOD ORANGE JUICE, LIME, SODA WATER

TAMARIND FRESCA  
TAMARIND, POMEGRANATE, FRESH LEMON, CANE SUGAR, MINT

20/20  
MANGO, CARROT JUICE, TURMERIC, SODA WATER

### [ COCTEL ESPECIALES ] \$8

SPICY MANGO MARGARITA  
HABANERO TEQUILA, COLD PRESSED AGAVE, FRESH LIME JUICE, MANGO REAL

PASSION FRUIT MARGARITA  
MEZCAL TEQUILA, MILAGRO BLANCO, PASSION FRUIT REAL, PASSION FRUIT JUICE, FRESH LIME JUICE

HOUSE BLOOD ORANGE MARGARITA ON TAP  
EL JIMADOR SILVER TEQUILA, BLOOD ORANGE, COLD PRESSED AGAVE, FRESH LIME JUICE

SEASONAL MARGARITA ON TAP  
EL JIMADOR REPOSADO TEQUILA, FRESH LIME JUICE, COLD PRESSED AGAVE, FRUIT PUREE JUICE

BLUEBERRY MARGARITA  
MILAGRO SILVER TEQUILA, BLUEBERRY REAL, FRESH LIME JUICE

CUCUMBER ROSEMARY MARGARITA  
MILAGRO SILVER TEQUILA, COLD PRESSED AGAVE, FRESH LIME JUICE, FRESH CUCUMBERS, FRESH ROSEMARY

BARREL AGED AGAVE OLD FASHIONED  
MILAGRO ANEJO TEQUILA, COLD PRESSED AGAVE, CHOCOLATE BITTERS. BARREL KEPT IN FRENCH OAK SERVED OVER ICE AND ORANGE PEEL GARNISH

SEASONAL SANGRIA  
WHITE- SAUVIGNON BLANC, STOLI CRUSHED MANGO, PASSION FRUIT JUICE, SODA WATER. GARNISHED WITH ORANGE WHEEL, LIME WHEEL, LEMON WHEEL, AND BLUEBERRIES  
RED – MALBEC, STOLI CRUSHED STRAWBERRY, LEMONADE, SODA WATER. GARNISHED WITH ORANGE WHEEL, LIME WHEEL, LEMON WHEEL, AND BLUEBERRIES

MEXICAN MULE  
ICE PIK VODKA, GINGER BEER, LIME JUICE

### [ VINO ]

#### HOUSE

CABERNET, MERLOT, CHARDONNAY, \$5  
PINOT GRIGIO, MOSCATO

#### WHITE

GRANDIAL BRUT \$5 | \$20  
THE CRUSHER CHARDONNAY \$8 | \$28  
KONO SAUVIGNON BLANC \$8 | \$28  
CA BOLANI PINOT GRIGIO \$8 | \$28  
PAVO REAL WHITE BLEND \$8 | \$28

#### RED

PEPPERWOOD PINOT NOIR \$8 | \$28  
FLACO TEMPRANILLO \$8 | \$28  
UPPERCUT CABERNET \$8 | \$28  
PAVO REAL RED BLEND \$8 | \$28

## THE REAL "BARNEY"

"BARNEY" WAS SEA DOG'S LOVABLE GREAT PYRENEES MASCOT. HE "SERVED" AS THE APPRENTICE BREWMASER AND CHIEF TAIL WAGGER. HE WAS AS MUCH AT HOME ON A SAILBOAT DECK AS HE WAS ON LAND. IN FACT, HE BEGAN SAILING AT THE AGE OF THREE MONTHS, AND THUS ACQUIRED HIS NICKNAME OF "SEA DOG."

HE WAS AN ADVENTURER, AND IN HIS LAST YEARS HE SAILED THE CARIBBEAN. HE ANCHORED DOWN IN COZUMEL WHERE HE GREW HIS LOVE FOR FINE TEQUILA. A FEW MARGARITAS LATER, BARNEY MET PEPE, A NATIVE TO MEXICO. WHILE BARNEY IS NO LONGER WITH US, HIS MEMORY & APPRECIATION FOR MEXICAN CUISINE & TEQUILA LIVES ON HERE AT THE CANTINA THROUGH HIS CLOSEST AMIGO, PEPE!

