



ANTOJITOS

(snacks & small plates)

CEVICHE \$10

Shrimp, fresh lime, onion, orange, cilantro, peppers, avocado, and lettuce wraps

CANTINA NACHOS

Queso, guacamole, jalapenos, sour cream, olives, salsa fresca, chili con carne, and nacho chips

Chili Con Carne \$10 Tuna Poke \$14

PINAPPLE GRILLED SHRIMP \$10

Chorizo, and creamy Woodson's Mill grits

FRIED COTIJA STICKS \$6

Habanero aioli

QUESO FUNDIDO \$6

Cheese fondue with Chorizo sausage

GRILLED QUESADILLA \$7

Overnight Tomatoes, Garlic, onions, mushrooms, chipotle, herbs, Queso grilled tortilla

CHIPS & SALSA

Complementary first basket with purchase, \$2 for each additional basket

SOUPS & SALADS

TORTILLA SOUP \$7

Smoked Poblano peppers, corn, garlic, beans, spicy vegetarian tomato broth, baked wheat tortilla crisp, avocado and radishes

MEXICAN BONE SOUP \$8

House made broth with chicken and tableside ingredients including fresh corn, Jalapeno, fresh lime, cabbage, black beans, radishes, cilantro, onion, flour tortillas and Cotija cheese

CANTINA SALAD \$8

Arugula, tomatoes, cucumber, avocado, corn, tortilla crisp tossed with lemon, cracked pepper and olive oil

SOUTHWEST SALAD \$10

Roasted sweet potato, roasted corn black beans, avocado toasted pepitas, queso fresca and grilled artisan romaine with cilantro avocado dressing

TACO SALAD \$11

Chili con carne or grilled chicken, flour tortilla shell, cheese, lettuce, tomato, cucumber roast peppers, overnight tomatoes, spiced black beans and corn, sour cream, guacamole, olives tossed with chipotle ranch

CHILDRENS MENU

served with a beverage, fries, and small salad or apple sauce

CHEESE QUESADILLA \$7 • CHICKEN TENDERS \$7 • CHICKEN BURRITO \$7 •

SOFT TACO \$7 • PBJ \$5

TACOS

Presented with Charro beans, Cantina rice and tomato and avocado salad

BEEF TACOS \$11

Slow cooked shredded beef, overnight tomatoes, roast pepper relish, queso fresco, cilantro, sour cream, and lime

GRILLED ROCKFISH TACOS

\$13

Adobe rubbed, chipotle tomato salsa, shredded cabbage, red onion, sour cream, caso fresco, cilantro and lime

SMOKED CHICKEN TACOS \$11

Salsa verde, diced onion, queso fresco, cilantro and fresh Jalapeno

TORTAS

Presented with fries or Cantina salad

PANDAZO VEGGY TORTAS \$8

Fried eggplant, onion, roast peppers, avocado, spiced black beans, red enchilada sauce

GRILLED CHICKEN TORTAS \$14

Grilled achiote chicken breast, lettuce, tomato, onion, and pepper mayo

CUBANA TORTAS \$14

Ham, roasted pork, Swiss cheese, pickles, onion, Cuban mayo

BURRITOS

Presented with Charro beans, Cantina rice and tomato and avocado salad

SHRIMP AND

ROCKFISH \$18

Cotija cheese, lime, jalapeno slaw, and roast tomatillo sauce

SMOKED BEEF \$16

Hand pulled Mesquite smoked beef, roasted mushrooms, peppers, caramelized onion, baby arugula and Cotija

VEGGIE \$12

Grilled Anaheim chilies, roast mushrooms, squash and roasted cauliflower, black beans, roasted corn, Cotija cheese and chili verde salsa

FAJITAS

Soft tortilla, peppers, onions, pico, cilantro rice and charro beans

CARNE ASADA \$24

CHIMICHURRI GRILLED SKIRT STEAK

CHILI LIME MARINATED GRILLED CHICKEN \$18

CHILI LIME MARINATED AND SMOKED

SHRIMP \$22

LARGE GULF SHRIMP WITH SPICY LEMON GARLIC BUTTER

VEGGIE \$15

TODAYS LOCAL VEGETABLE, SPROUTS, CAULIFLOWER, SWEET POTATOES, SQUASH, ARRUGULA, EDMAME, BLACK BEANS AND CORN BRIASED IN SAFFRON BROTH

The Department of Public Health advises the consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria, may cause serious illness or death

SUNSET CANTINA SIGNATURE DRINKS AND PITCHERS

SPANISH SANGRIA \$8.00 glass • \$28 pitcher, serves 4
Traditional style with red wine, sugar, orange, lemon, lime and rum
served on ice with a sugar rim

SUNSET CANTINA MARGARITA \$8.00 glass • \$28 pitcher
Gold tequila, triple sec and lime juice, lime garnish and salt rim

BADLANDS MARGARITA \$10.00 glass • \$32 pitcher
Gold tequila, fresh lime juice, agave nectar, all muddled with jalapeno and cilantro,
salted rim, refreshing with a kick!

PAMA MARGARITA \$10.00 glass • \$32 pitcher
Reposado tequila, pomegranate, cranberry and lime juices served over ice
the best starter around

BLOOD ORANGE MARGARITA \$10.00 glass • \$32 pitcher
Gold tequila, blood orange juice, agave nectar, lime juice served over ice,
salted rim and lime garnish

SANGRITA \$8.00 glass

Our mysterious red, spicy drink that was served with tequila on the side, great hang over
cure!

TRADITIONAL MOJITO \$8.00 glass

Traditional Cuban style, Bacardi rum, muddled mint leaf, lime & simple syrup, soda

SANGRIA RUBY MARTINI \$8.00 glass

Raspberry vodka, Cantina red sangria, fresh orange juice

SANGRIA PEACH MARTINI \$8.00 glass

Peach vodka, Cantina white sangria, fresh lime

