

## Appetizers

**PICOCITOS 4.99**

(3) Jalapeño peppers stuffed with cream cheese & bacon.

**MOLLETES 5.50**

(2) Toasted french bread halves topped w/ refried beans, cheese & pico de gallo.

**TUETANOS 4.99**

(1) Fire roasted bone marrows boat with cotija cheese and green onion.

**ARROZ DEL DIA 4.99**

White rice with corn.

**(3) CRISPITOS 10.99**

A handmade tortilla of chicharron de queso, topped with guacamole.

**RAJITAS 8.99**

Fire roasted poblano peppers w/ corn & cream sauce.

**QUESO FUNDIDO 11.99**

Melted asadero cheese, with your choice of chorizo, mushrooms or plain.

**GUACAMOLE 8.99**

Fresh guacamole with green onions and cotija cheese.

## Antojitos Mexicanos

Unless otherwise specified, comes with your choice of meat: chorizo, pastor, carne asada or pollo.

**HUARACHE 13.99**

Long thick tortilla topped with refried beans, your choice of meat, shredded lettuce, radish, cotija cheese & sour cream.

**NOPAL 13.99**

Grilled cactus topped with melted cheese covered with your choice of meat. Whole beans & tortillas on side.

**(3) DORADITOS 10.99**

Hard shell corn tacos filled with refried beans, melted cheese and your choice of meat. Roasted tomato salsa on side.

**QUESADILLA 10.99**

Handmade corn tortilla filled with your choice: mushrooms, fire roasted rajitas poblano peppers or chorizo. Arroz del dia and roasted salsa on side.

**CARAMELO 14.99**

Known as Chile Relleno taco ~ flour tortilla filled with an anaheim pepper and melted asadero cheese & your choice of meat.

**CARNE EN SU JUGO 14.99**

One of the main dishes in Guadalajara, Jalisco. Traditional beef soup in salsa verde with bacon topped with pinto beans. Tortillas on side.

**TLAYUDAS 22.99**

Large crispy wheat tortilla covered in refried beans & melted asadero cheese, topped with your choice of meat & vegetables.

**PORTOBELLO 14.99**

A grilled portobello topped with your choice of meat & melted asadero cheese. Served with whole pinto beans & fresh roasted salsa.

**LA PAPAZOTA 13.99**

Large baked potato filled with asadero cheese and topped with your choice of meat, sour cream, bacon & green onions.

**CHILE EN NOGADA 16.99**

Considered a culinary icon of Mexican heritage, this dish dates back to 1821.

Poblano pepper stuffed with ground beef, chicken & pork, seasoned with green apple, walnuts, almonds, pine nuts, bacon, ham and peanuts. The dish is covered in a special creamy wine sauce & garnished with pomegranate seeds and parsley.

**COCHINITA PIBIL 16.99**

Considered a culinary icon of Yucatan, Mexico. Marinated pork with achiote, sour orange juice & spices, cooked in banana leaves topped with red onions. Served with tortillas.

## Tortas

**TORTA CARAMELO 14.99**

Mexican bread stuffed with anaheim pepper, refried beans & melted asadero cheese, filled with your choice of meat: asada\*, chorizo, pollo, cochinita pibil or pastor.

## Tacos

(3) Delicious tacos with your choice of meat: 12.99

Carne Asada*	Chorizo
Pastor	Pollo Asado

(3) TACOS RIB EYE\* 22.99

(3) LIGHT TACOS 11.99

Lettuce wraps filled with your choice of meats above. Whole beans on side.

## Tacoarte

Platter filled with a variety of delicious taco fillings: carne asada\*, pollo asado, chorizo, cochinita pibil, pastor & refried beans. Tortillas on side.

**Serves 2 people 41.99**

(3) TACOS DE BIRRIA 14.99

Pork and beef birria, served in corn tortillas with melted cheese. Consomme on side.

(3) TACOS GOBERNADOR 14.99

Shrimp sauteed with garlic, onion, butter & cheese. White mexican rice on side.

## Cortes (Cuts of Meat)

Wagyu & USDA Prime  
Choice of flour or corn tortillas

CARNE ASADA\* 29.99

Mishima Reserved, American Wagyu Served with a baby quesadilla, grilled cactus, whole pinto beans, chorizo & special roasted salsa.

POLLO ASADO 15.99


Topped with chopped pineapple salsa. Served with whole pinto beans, roasted salsa, grilled pepper & grilled onion.

RIB EYE\*  12OZ 35.99

Served with whole pinto beans, grilled cactus, special roasted salsa, grilled pepper & grilled onion.

PRIME DELMONICO\* 16OZ 55.99

A 25 days dry aged New York bone-in, served in a hot lava stone. Rice, grilled jalapeño pepper & our homemade salsas (habanero, tomatillo & roasted tomato) on side.

PEINECILLO\* (NEW YORK)  32.99

Two 6oz steaks served with whole pinto beans & special roasted salsa.

(4) SHORT RIBS\* 19.99

Served with whole pinto beans, special roasted salsa, grilled pepper & grilled onion.

AGUJA NORTEÑA\* 8OZ 44.99

Also known as Zabuton. It is an Australian Wagyu steak served with cactus & baby quesadilla.

D' LA SANTA PARRILLADA 79.99

Carne asada, pollo asado, short ribs, chorizo, cactus, melted asadero cheese & refried beans. **Serves 3 people**

TOMAHAWK\* Price per once 2.75

Served with a fire roasted round bone marrow, special roasted salsa & whole beans.

**Serves 2 people**

## Vegetarian

(Vegan upon request)

NOPAL 14.99

Cactus topped with melted cheese, broccoli, cauliflower, bell pepper, asparagus, cherry tomato, onion & zucchini sauteed in butter. Served with whole beans and fresh roasted tomato salsa. Tortillas on side.

PORTOBELLO 14.99

Delicious portobello mushroom topped with melted cheese & your choice of soy chorizo or sauteed veggies.

## Sides

Frijoles	2.50
(4) Tortillas	2.25
Salsa	1.99
Plain quesadilla	3.75
(3) Grilled onions	1.99
(3) Chiles asados	1.99
Chorizo	4.99
Crema	1.50

## Desserts

Rotating desserts  
Ask your server what we have today  
9.99

## Beverages

AGUAS FRESCAS

Limonada con Chia	3.99
Jamaica	3.99
Horchata	3.99
Mexican Coke	2.99

DE LA FUENTE 2.25

Diet Coke, Rootbeer, Sprite, Lemonade & Iced Tea.

HOT TEA 2.00

Passion, Wild Sweet Orange  
China Green Tips, Calm Chamomile,  
Earl Grey, Zen, Chai.

COFFEE 2.50

# D' La Cantina

## Cocktails

Rumchata	12.99
Homemade horchata with rum.	
Chia Mariada	12.99
Homemade limonade with tequila.	
Sangria	10.99
Jicara	14.99
with tequila, citrus, orange, grapefruit, mandarin & lime.	
Michelada	12.99
With your beer of choice.	
Margarita	12.99

## Cervezas

<b>Imported</b>	6
Pacifico	
Corona	
Negra Modelo	
Modelo Especial	
XX Lager	
Stella Artois	
Amstel Light	
<b>Domestic</b>	
Bud Light	4
Lagunitas IPA	5.50
<b>Draft Beer 16oz</b>	
African Amber Mac & Jack's	10.50
Black Stripe Metier	10
Bodhizafa Georgetown	9
Manny's Georgetown	8.50

## Vinos

<b>House</b>	8/glass
Cabernet Sauvignon, Merlot, Chardonnay, Malbec, Pinot Grigio, Red Blend.	
<b>Calixa</b>	10/glass 30/bottle
Monte Xanic 100% Chardonnay	
Valle de Guadalupe, Baja California	
<b>Lomita S. Blanc</b>	10/glass 30/bottle
Lomita 80% Sauvignon Blanc	
Valle de Guadalupe, Baja California	
<b>Canto de Luna</b>	10/glass 35/bottle
La Carrodilla 70% Cabernet, 20% Syrah, 10% Tempranillo	
Valle de Guadalupe, Baja California	
<b>Cabernet S.</b>	10/glass 30/bottle
L.A. Cetto 100% Cabernet Sauvignon	
Valle de Guadalupe, Baja California	
<b>Pies de Tierra</b>	60/bottle
Vinisterra 62% Syrah, 38% Tempranillo	
Valle de Guadalupe, Baja California	

## Tequilas

Mezcal 400 Conejos	14
Patron Reposado	14
Don Julio Reposado	14
7 Leguas Blanco	15
Don Julio Añejo	20
Don Julio 70 Cristalino	25
Casa Dragones Blanco	25
Maestro Dobel 50 Cristalino	35
Don Julio 1942 Añejo	45