

## APERITIVOS

**Made to Order Guacamole & Chips** • Single (one avocado) **\$9.50** // Double (two avocados) **\$17.50**  
Fresh avocados, tomatoes, onion, garlic, cilantro, salt & lime juice

**House Cooked Chips &....** • Served with salsa, queso and guacamole **\$12.95**

**Chips & Salsa** • Our famous chips served with house salsa **\$2.50**

**Elote** • Mexican street corn, two ears grilled, honey-lime mayo, grated Cotija cheese, Julio's house spice mix **\$9.95**

**Queso y Chorizo** • Hot mexican cheese dip with spicy Mexican sausage, roasted & diced fresh jalapeños, warm flour tortillas **\$11.95** // Queso without chorizo **\$10.95**

**Mini Chicken Chimis** • Four braised chicken and cheese wrapped mini flour tortillas, lightly fried, served with sweet chipotle aioli **\$12.95**

**Chile Relleno** • Chorizo & cheddar stuffed beer battered poblano pepper, salsa roja, crema **\$11.95**

**Coconut Shrimp** • Six crispy coconut shrimp, roasted fresh pineapple-jalapeño chile salsa **\$11.95**

## ENSALADAS | dressings | mexican mango // cilantro lime // ranch

add | grilled chicken **\$5.95** // grilled shrimp **\$5.95** // half avocado **\$4.95**

**Taco Salad** • Beans, guacamole, cheddar, lettuce, tomato, sour cream in a fried tortilla shell **\$15.95**

choice of : braised chicken, grilled chicken, braised pork or ground beef <sup>GF</sup> without the shell **\$14.95**

**Cantina Cobb Salad** • Baby greens, romaine, avocado, grilled chicken, bacon, tomatoes, sharp cheddar **\$16.95** <sup>GF</sup>

**House Salad** • Lettuce, tomato, cucumber, diced red onion **\$7.95** <sup>GF</sup>

## TACOS | served with rice, beans, sour cream & salsa

**Classic Hard Shell (3)** • Cheddar, lettuce, tomato **\$14.95** <sup>GF</sup> | substitute soft corn <sup>GF</sup> or flour tortillas **\$1**  
choose from : **Ground Beef** • **Braised Chicken** • **Pork** • **Guacamole**

**Fish Tacos (2)** • Soft flour tortillas, lightly breaded haddock, tomatoes, avocado, honey-lime slaw **\$16.95**

## STREET TACOS | <sup>GF</sup> soft corn tortilla, rice & beans | one **\$5.95** | two **\$11.75** | three **\$17.50**

**Chorizo** • Spicy Mexican sausage, cheddar, vidalia onion & cilantro relish, shaved jalapeño, crema

**Braised Pork Shoulder** • Slow braised pork, pickled jalapeños, bbq sauce

**Spicy Chipotle Garlic Shrimp** • Chopped shrimp, chipotle cream, avocado, cilantro, cabbage

**Braised Chicken & Grilled Pineapple Salsa** • Fresh pineapple-jalapeño salsa, fresh cilantro

## ENCHILADAS | <sup>GF</sup> soft tortillas, topped with cheddar cheese | served with spicy green or mild red enchilada sauce, sour cream, rice & beans | two piece **\$15.75** | third piece for **\$6** extra

choice of : **Braised Pork** • **Ground Beef** • **Braised Chicken** • **Cheese**

vegetarian : **Roasted Squash & Apple** • Tomato, roasted corn, cheddar

## QUESADILLAS | flour tortilla with sharp cheddar | served with rice, sour cream & salsa folded quesadilla // full quesadilla

**Cheese** **\$10.75** // **\$15.75** • **Chicken, tomato & guacamole** **\$13.95** // **\$19.95**

**Avocado, spicy tomatillo sauce, diced roasted jalapeños & fresh cilantro** **\$13.75** // **\$19.75**

## THE CANTINA'S FAMOUS FAJITAS

Served sizzling with fresh onions & peppers, salsa, sour cream, lettuce, tomatoes, rice & warm flour tortillas | corn tortillas <sup>GF</sup> for \$1 more

**Chicken \$19.95 • Shrimp \$19.95 • Flat Iron Steak \$23.95 • Vegetable \$15.95**

**Add Shrimp to Chicken or Steak \$5.95**

## ESPECIALIDADES

**Chile Rellenos** • Chorizo & cheddar stuffed, beer battered poblano peppers, crema, rice & black beans **\$20.95**

**Carne Asada** • 8 ounce flatiron steak, side salad, rice or fries **\$23.95**

**Mexican Garlic Shrimp (Camarones Al Mojo de Ajo)** • 🌶️🌶️🌶️ • Eight shrimp sautéed in olive oil, garlic, tomato, onion, cilantro, corn & chipotle cream, rice **\$19.95**

## CHIMICHANGAS | served with rice, beans, sour cream & salsa

crispy burrito stuffed with cheddar and guacamole or pico de gallo **\$16.95**

choice of : **Braised Pork • Ground Beef • Braised Chicken**

## BURRITOS | served with rice, sour cream & salsa

**HOUSE FAVORITES** (can be made with chorizo, ground beef, braised chicken or pork)

**Tucson Tommy's Burrito (wet)** • Chicken, corn, tomatoes, black beans **\$15.95**

**Capital City Burrito (dry)** • 🌶️ • Braised pork shoulder, pickled onions, cheddar, tomatoes, black beans **\$14.95**

**BUILD YOUR OWN BURRITO** • choose from the items below | dry **\$14.95** // wet **\$15.95**

**DRY** (classic burrito style) or **WET** (topped with hot or mild sauce and cheddar, baked in the oven)

chorizo // ground beef // braised chicken // braised pork // rice // corn // black or refried beans // tomatoes  
diced onion // pickled jalapeño // pickled onions // shaved radish // vidalia onion & cilantro relish  
cheddar // pepperjack | add avocado **\$1.95**

## COMBINACIONES | served with rice, beans, sour cream & salsa

sorry, no substitutions or modifications

**#4 Julio's Special** • Bean burrito, cheese enchilada, crisp corn ground beef taco **\$17.95**

**#8 Enchilada & Burrito** • Ground beef, chicken, bean or cheese, hot green or mild red sauce **\$17.95**

**#7 El Grande** • Bean burrito, beef enchilada, chicken enchilada, crisp corn guacamole taco **\$21.95**

**#9 Enchilada & Crisp Corn Taco** • Ground beef, chicken or guacamole taco &  
a ground beef, chicken or cheese enchilada **\$14.50**

**#6 Vegetarian Combo** • Bean burrito, cheese enchilada, crisp corn guacamole taco **\$17.95**

# TEQUILAS & MEZCAL

## FLAVORED TEQUILA & MEZCAL

Cuervo Gold • Mezcal Monte Alban

1800 Coconut \$10.50

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Mezcal El Tinieblo \$15.50

## 100% AGAVE TEQUILAS

### BLANCO / PLATA

Sauza Blue Silver \$10.50

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Espolòn Blanco • Altos Plata • Milagro Silver  
Hornitos Plata • 1800 Silver \$11.75

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Herradura Silver • Cabo Wabo Blanco \$14.75

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Patron Silver \$16.75

### REPOSADO

Espolòn Reposado • Sauza Hornitos Reposado  
1800 Reposado • Milagro Reposado \$11.75

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Tres Generaciones • Herradura Reposado  
\$14.75

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Patron Reposado • Don Julio Reposado  
Casamigos \$16.50

### ANEJO

1800 Anejo \$12.75

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Herradura Anejo \$14.50

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Patron Anejo \$17.75

## TEQUILA & MARGARITA MODIFIERS

use Cointreau • Grand Marnier \$2

add Fresh Lime Juice • Elder Flower Liqueur \$1

FOR EVERYONE'S SAFETY, PLEASE

••••• DON'T DRINK & DRIVE •••••

HAVE A DESIGNATED DRIVER

## BURGERS & SANDWICHES

served with fries or greens

### **Mexican Chicken Sandwich**

Grilled chicken thigh, pepperjack, avocado, pickled jalapeños, honey-lime slaw, chipotle aioli, grilled Telera roll **\$16.95**

**Baja Burrito Wrap** • Lightly fried breaded haddock, cheddar, pickled onions, greens, sweet chipotle aioli, honey-lime slaw, flour tortilla **\$15.95**

**Basic Burger** • Fresh ground beef, lettuce, tomato, onion, choice of cheese, grilled Telera roll **\$14.95**

**Don Julio** • Ground beef or chicken breast, pepperjack, pickled jalapeño, sliced avocado, lettuce, tomato, onion, honey-lime mayo, grilled Telera roll **\$17.95**

**Grilled Chicken** • Chicken breast, avocado, lettuce, tomato, honey-lime mayo, grilled Telera roll **\$15.95**

**add** | avocado // bacon **\$1.95**

sweet chipotle aioli // bbq **\$.95**

pickled onion or jalapeño **\$.75**

## NACHOS

served with sour cream & salsa

**House Nachos** • Refried beans, cheddar  
small **\$10.95** // large **\$12.95**

**Baja Nachos** • Tomato, guacamole, refried beans, cheddar | small **\$12.95** // large **\$15.95**

**El Grande Loco Nachos** • Ground beef or shredded chicken with cheddar, guacamole, tomato, onion, refried beans, jalapeños, corn, cheddar **\$22.95**

**add** braised chicken or pork // ground beef  
chorizo // guac **\$1.95**

diced roasted jalapeños // tomato // roasted corn  
pickled onion or jalapeño // red onion  
vidalia onion & cilantro relish **\$.75**

## DESSERT

**Flan** • Classic slow baked custard  
with a caramel topping **\$7.95**

**Sopapillas** • Mexican fried dough with cinnamon sugar and a side of Vermont maple syrup **\$7.95**