



## Ceviche

### **Blackened Ahi**

with avocado, salsa fresca and Cajun spice.

**\$13**

### **Chilean Sea Bass**

with apples, mangos, and olives.

**\$17**

### **Cameron**

with red onions, Serrano chilies, cucumbers, and tomato.

**\$11**

## Soups



### **Chicken Chile Verde**

topped with crisp tortilla strips

### **Black Bean Vegetarian**

topped with crème fresh and salsa fresca

### **Pork Pasa**

with cilantro, fresh jalapenos, and white onions

### **Chicken Tortilla Lime**

with shredded cheese, tortilla strips, and avocado

### **Summer Gazpacho**

chilled with tomatoes, cucumber, Poblano chilies and avocado

Cup **\$5**

Bowl **\$8**

# Appetizers & Botanas

## Guacamole

Fresh avocados with cilantro, tomato and lime.

**\$9**

## Mexican Sopas

Three fresh, handmade corn tortilla boats lightly topped with refried beans, cojita cheese, roasted tomato salsa, and cilantro crema. Your choice of shredded beef, chicken or pork.

**\$12**

## Steak & Onion Mulitas

Three grilled corn tortillas filled with shredded beef, onions, peppers, and cheese, all topped a roasted tomato salsa and crème fresh.

**\$12**

## Chile Relleno Asada

Two grilled Anaheim Peppers stuffed with a goat cheese & roasted red pepper puree. Served with a field green salad of, tomatoes, avocados, jicama and a cilantro lime crema.

**\$13**

## Chimayo Chile Calamari

Lightly battered in Chimayo chile and served with a chipotle dipping sauce.

**\$12**

## Lobster Relleno Asada

Two roasted Anaheim Peppers stuffed with lobster, roasted chilies, and goat cheese. Served with a crisp salad of California greens, avocado, jicama, tomatoes, and more lobster.

**\$18**

## Taquitos

Shredded beef or chicken rolled in corn tortillas and deep-fried. Topped with lettuce, shredded cheese and guacamole.

**\$10**

## Queso Fundido con Chorizo

Melted Mexican Cheeses mixed with a mildly spicy sausage and warm flour tortillas.

**\$9**

## Quesadilla

Melted cheeses between two large pan fried flour tortillas with guacamole and salsa fresca on the side.

**\$9**

Carne Asada or Chicken **\$13**

Veggie **\$13**

## Nachos

Crisp corn tortilla chips smothered in melted cheeses and garnished with guacamole, sour cream, refried beans, salsa fresca, and jalapenos.

**\$9**

Shredded Beef or Chicken **\$12**

Grilled Steak or Chicken Breast **\$14**

## Traditionals



### Fajitas

Choice of grilled chicken breast, Portobello mushrooms, mixed veggies or any combo, and served with grilled onions and peppers, rice, beans, guacamole, sour cream, salsa fresca, and warm corn or flour tortillas.

**\$19**

with Steak **\$22**

### Carnitas

Slow roasted pork seasoned with Mexican spices and served with rice, beans, guacamole, sour cream, salsa fresca, and your choice of either fresh corn or flour tortillas.

**\$19**

### Chimichanga

Large deep-fried flour tortillas stuffed with cheese, refried beans, and your choice of shredded beef, chicken, or carnitas and topped with guacamole and sour cream.

**\$15**

### Burrito

Your choice of either carne asada, chicken chile verde, carnitas, or mixed grilled veggies stuffed in a large flour tortilla with cheese and beans and smothered in sauce and more melted cheeses with rice and beans on the side.

**\$15**

## Combo Plates



Any combination of the below items, served with Mexican rice and refried beans.

Uno **\$12**

Dos **\$15**

Tres **\$17**

### Street Tacos Mexico

Soft corn tortillas with your choice of carne asada, grilled chicken or pork and topped with diced onions, cilantro, and a spicy salsa.

### Gringo Texas Taco

Crisp corn tortilla shells filled with your choice of shredded beef or chicken and topped with lettuce, tomato and cheese.

### Enchiladas

Chicken - with fresh salsa verde and sour cream

Beef - with mildly spicy red tomatillo sauce, guacamole and sour cream

Pork - with ranchero sauce and guacamole

Cheese - with a traditional enchilada sauce

Mole Chicken - with original house made mole roja

### Tamale

Shredded Chicken or Spicy Chile & Cheese

### Chile Relleno

Roasted Anaheim chile stuffed with Jack cheese. Battered,  
Fried and topped with Ranchero Sauce.

### Tostadas

Crisp corn tortilla topped with refried beans, lettuce, tomato, guacamole, sour cream, cheese and your choice of shredded beef, chicken, pork or simply black bean.

# Especiales



## **Wild Salmon Papita**

Pan seared Alaskan Wild salmon crusted in pumpkin seeds and pecans while topped with a roasted chipotle tomato cream sauce. Set with sweet potato steak fries and fire-roasted tomatoes.

**\$24**

## **Carne Asada Traditional**

Colorado Choice tender skirt steak grilled to perfection and topped with roasted tomatoes, spicy salsa and grilled scallions. Served with refried beans, Mexican rice and warm flour tortillas.

**\$22**

## **Scallops con Chorizo**

Chile rubbed scallops with spicy chorizo, mango salsa and grilled asparagus. Drizzled in a corn sauce with fresh jalapeno chilies and served atop a bed of Mexican rice.

**\$24**

## **Cameron's Ranchero**

Jumbo shrimp sautéed with garlic, jalapenos, onions, poblano peppers, and zesty ranchero sauce. Refried beans, Mexican rice, guacamole, sour cream and tortillas served on the side.

**\$21**

## **Prickly Pear Pork Tenderloin**

Mezcal marinated pork tenderloin topped with a hot jalapeno, pineapple and prickly pear cactus chutney. Served over chipotle mashed potatoes and seasonal veggies.

**\$20**

## **Pollo Estofado**

A silky smooth Oaxacan sauce made with toasted sesame seeds, almonds. Poured over a grilled chicken breast and served with white rice, plump raisins, green olives and seasonal veggies.

**\$19**

## **Veracruzano**

Pacific red snapper pan-fried with garlic, capers, green olives, pimentos, white wine, fresh tomato sauce and cilantro with Mexican rice and veggies.

**\$19**

## **Crisp 'n Chill Blackened Ahi Tacos**

Blackened Ahi chilled with avocado, salsa fresca, and Cajun spice on crispy corn tortilla shells. Served with Mexican rice and Cantina salad.

Una **\$14**

Dos **\$17**

Tres **\$20**

## **Vegan Mushroom Tower**

Grilled Portobello mushrooms, sweet potatoes, spinach and roasted red peppers stacked and drizzled with a roasted pepper balsamic vinaigrette and set on a bed of vegan brown rice and sautéed veggies.

**\$18**

## **Baby Back Ribs**

Slow-roasted in cerveza and Mexican chile powder and topped with Cantina's infamous barbeque sauce and served with chipotle mashed potatoes and Mexican cole slaw.

**\$20**

## **Drunken Duck**

Grilled duck breast seasoned with chimayo chile powder, and blue agave tequila. Set atop a black bean and potato mulita and a fire roasted tomato salsa with corn, black beans, orange, cilantro, and avocado.

**\$22**

## **Baja Fish or Shrimp Tacos**

Grilled Mahi Mahi or Rock Shrimp on warm corn tortillas with lettuce, cabbage, salsa fresca and chipotle aioli served with rice and Cantina beans.

Una **\$13**

Dos **\$16**

Tres **\$18**



## Salad

### **Puebla Chicken Salad**

Grilled chicken breast over mixed greens with fresh avocado, tomatoes, jicama, chickpeas, black beans, toasted pumpkin seeds and a mildly spicy honey mustard dressing.

**\$15**

### **Mexican Taco Salad**

Crisp lettuce, black beans, chunky salsa fresca, mixed cheeses, guacamole and sour cream. Your choice of grilled chicken breast, carne asada or mixed veggies.

**\$15**

### **BBQ Chicken Tortilla Chop**

Shredded lettuce mixed with yellow corn, black beans, Jack cheese, crisp tortilla strips, jicama, pico de gallo, grilled chicken, ranch dressing, and our infamous BBQ sauce.

**\$15**

### **Old School Cobb**

Classic Cobb with fresh roasted turkey, lettuce, tomato, bacon, egg, avocado, crumbled blue cheese and classic blue cheese dressing.

**\$15**

### **Classic Caesar**

Crisp Romaine lettuce tossed with a creamy Caesar dressing, tomatoes, avocado, Parmesan cheese and chile croutons.

**\$12**

With Chicken **\$15**



## Kids

Kiddie Quesadilla **\$6**

Nachitos **\$6**

Chicken Fingers with Fries **\$7**

Grilled Chicken with Rice **\$7**

## *Desserts*

Deep Fried Ice Cream  
With chocolate, caramel, and strawberry sauce  
**\$8**

Mexican Chocolate Mousse  
**\$8**

Caramel Fried Plantains  
With Vanilla Ice Cream  
**\$8**

Vanilla Flan  
**\$6**

Sopapillas  
**\$6**

**Sorry, no separate checks.**

Gratuity added to parties of 6 or more and sometimes to foreigners unaccustomed to tipping etiquette. It is extremely important to us that your dining experience with us is of the highest quality. Should you have any questions, comments or concerns, please contact any one of our on-site owners.

**Darren Chapple**

**Adam Malmgren**

**Alexandra Noronha**