









# APPETIZERS




<b>QUESO</b> 	<b>10.79</b>
Mexican Cheese Seasoned with Jalapeño and Spices. Also Available Fire Style with Sizzling Habanero Peppers +1.75.	
<b>FLAUTAS</b>	<b>13.75</b>
Seasoned Pulled Chicken, Cheese Wrapped in a Flour Tortilla. Topped with Lettuce, Pico De Gallo and Avocado cream. Served with a Side of Queso.	
<b>SOUTHWEST FLAUTAS</b> 	<b>13.45</b>
Flour Tortilla Stuffed with Cream Cheese, Cheddar Jack Cheese, Sautéed Fajita Vegetables, Black Beans, Corn and Scallions. Topped with Lettuce, Pico De Gallo and Avocado Crema. Served with a Side of Queso.	
<b>EMPANADAS</b>	<b>12.99</b>
Pulled chicken Tinga and Cheddar Jack Cheese. Served with a Creamy Jalapeño Sauce.	
<b>SHRIMP AL AJILLO</b>	<b>15.79</b>
Shrimp Sautéed in Garlic Butter Sauce Topped with Scallions and Served with Southwest Tartar Sauce.	
<b>TOSTADAS</b>	<b>12.85</b>
Crispy Corn Tortilla with Layers of Refried Beans, Crisp Lettuce, Sour Cream, Crumbly Queso Fresco, and Oaxaca Cheese. Add Chicken +2.25, Ground Beef +2.25, Carnitas +2.35, or Impossible Meat +3.65.	
<b>GHOST PEPPER WINGS</b> 	<b>15.19</b>
Wings Smothered in a Fiery Ghost Pepper Sauce or Tantalizing Mexican BBQ Sauce, Served with Cool Buttermilk Ranch.	
<b>PORK WINGS</b>	<b>15.19</b>
Pork Wings Tossed in a Sweet and Spicy Sauce, Served with Creamy Buttermilk Ranch.	
<b>FAT CACTUS NACHOS</b>	<b>11.60</b>
Nachos with Refried Beans, Queso, Tomatoes, Lettuce, Pico De Gallo, Topped with Avocado Crema, Sour Cream, and a Blend of Mixed Cheese. Choice of Proteins: Ground Beef +3.25, Steak +4.25, Carnitas +4.25, Shrimp +4.50 and Impossible Meat +3.75  Fajita Style for +1.75	

## GUACAMOLES

<b>FRESH GUACAMOLE</b> 	<b>12.49</b>
Creamy Mashed Avocado with Cilantro, Red Onions, Tomatoes, and Spicy Jalapeños.	
<b>ROASTED RED PEPPER &amp; GARLIC</b> 	<b>14.89</b>
Roasted Garlic Infused Olive Oil, Roasted Garlic, Jalapeños and Red Pepper.	
<b>CARAMELIZED PINEAPPLE &amp; BACON</b>	<b>14.29</b>
Diced Caramelized Pineapple Topped with Savory Bacon Crumbles, Blend of Salt, Pepper, and Garlic.	
<b>PINEAPPLE HABANERO</b>  	<b>14.29</b>
Avocado Mixed with Fiery Habanero Peppers, Red Onions, Tomatoes, Tangy Lime, Cilantro, and Diced Pineapples.	
<b>GHOST PEPPER FAJITA</b> 	<b>14.79</b>
Fajita-Spiced Creamy Avocado with Roasted Onions, Peppers, Garlic, Mixed with a Hint of Fiery Ghost Peppers.	
<b>ROASTED POBLANO &amp; CORN</b> 	<b>13.89</b>
Roasted Poblano and Charred Corn, Garlic, Cilantro with Creamy Avocado, Tomato, and Tangy Lime.	

## SOUPS & SALADS

<b>TORTILLA SOUP</b> 	<b>6.49</b>
Chicken Broth Flavored with Onions, Tomatoes, Sweet Corn, Black Beans, Cream, Crispy Tortilla Chips, Creamy Avocado, and a Blend of Cheese. Add Chicken +1.55.	
<b>BLACK BEAN SOUP</b> 	<b>6.49</b>
House-Made Fresh Black Beans, Topped with Sliced Avocado, Crumbly Queso Fresco, Cilantro, and Sour Cream.	
<b>POZOLE</b>	<b>6.49</b>
Hearty Soup with Hominy and Tender Chicken, Red Chile Sauce, Shredded Lettuce, Radishes, Cilantro, and Crispy Tortilla Strips.	
<b>TOSTADA SALAD</b> 	<b>10.35</b>
Taco Shell, Mexican Rice, Black Beans, Fajita Peppers, Onions, Lettuce, Pico De Gallo, Cheddar Jack Cheese, Chipotle Ranch. Served With a Side of Zesty House Salsa.	
<b>CAESAR SALAD</b> 	<b>8.78</b>
Crisp Romaine Lettuce with Crunchy Croutons and Aged Parmesan Cheese, Dressed in a Classic Caesar Dressing.	
<b>HOUSE SALAD</b>  	<b>6.75</b>
Mixed Greens, Cucumbers, Cherry Tomatoes, Diced Avocado and Red Onions. Served with your Choice of Dressing.	
<b>CACTUS SALAD</b>  	<b>9.25</b>
Cactus Mixed with Sweet Corn, Garlic, Spicy Jalapeño, Zesty Onion, Tomato, Crunchy Jicama, Crumbly Cotija Cheese, and a Splash of tangy Lime.	

<b>TAMALES</b> 2 pieces 	<b>13.79</b>
Homemade Masa Tamales Stuffed with Chicken Al Pastor or Beef Picadillo. Served with Red Enchilada Sauce or Zesty Salsa Verde, and Topped with Creamy Sour Cream.	
<b>FIRE WONTONS</b> 	<b>11.79</b>
Deep-Fried Wontons Filled with Zesty Jalapeño and Decadent Cheddar Jack Cream Cheese. Served with a Garlic Cilantro Aioli.	
<b>MEXICAN STREET CORN</b> Served On or Off the Cob  	<b>10.79</b>
Off the Cob: Tossed in a Chipotle Cream Aioli, Fresh Cilantro, Spicy Jalapeños, Crumbly Cotija Cheese, and Fresh Squeezed Lime.	
<b>Elote (On the Cob):</b> Mayonnaise, Tajin and Cotija Cheese	
<b>HUARACHES</b>  	<b>12.79</b>
Crispy Homemade Corn Tortilla with Refried Beans, Lettuce, Pico De Gallo, Sour Cream, and Queso Fresco. Choice of Proteins: Pork Carnitas, Ground Beef, or Chicken Tinga.	
<b>CEVICHE TOSTADAS</b> 	<b>17.99</b>
Baby Shrimp, Calamari, Jicama, Red Onions, Creamy Avocado, and Ripe Tomatoes, Citrusy Orange and Lime Juice. Served on a Crunchy Flat Corn Tortilla.	
<b>AREPAS</b>  	<b>13.79</b>
Roasted Corn, Fajita Style Vegetables with a Blend of Cheeses Stuffed in a Soft Fresh Corn Pocket. Served with a Creamy Jalapeño Sauce. Choice of: Chicken Tinga, Ground Beef or Carnitas +3.79.	
<b>FAJITA EMPANADILLAS</b> 	<b>12.69</b>
A Blend of Cheese Mixed with Fajitas Spiced Onion and Peppers. Served with Jalapeño Crema.	
<b>CANTINA PIZZA</b> 	<b>13.29</b>
Flour Tortilla, Refried Beans, Red Guajillo Sauce, Cheddar Jack Cheese, Tomatoes, Ccallions, Onions and Peppers. Drizzled with a Chipotle Sour Cream Add Protein: Chicken Tinga, Ground Beef, Carnitas +3.79 Shrimp+4.79	

## BIRRIA

<b>BIRRIA PIZZA</b> 	<b>15.89</b>
12-inch Crispy Flour Tortilla Melted with Monterey Jack and Oaxaca Cheese. Topped with Short Rib or Chicken, Red Onions, Cilantro, Jalapeños, Chili de Arbol Sauce.	
<b>BOWL</b>	<b>18.89</b>
Flour Tortilla Bowl Stuffed with your choice of Short Rib or Chicken. Black Beans, Mexican Rice, Fajita-Spiced Peppers, Onions, Oaxaca Cheese, Avocado, Cilantro, Red Onion. Served with Chili De Arbol Sauce.	
<b>TOSTONES CUPS</b>	<b>14.79</b>
Green Plantain Cups Filled with your choice of Short Rib or Chicken with Melted Oaxaca Cheese, Cilantro, Red Onions. Served with Chili de Arbol Sauce.	
<b>TACOS</b> Served with French Fries	<b>18.45</b>
Taco in a Corn Tortilla, with Mexican Spices, Cilantro, Onions. Side of Traditional Meat Consume for Dipping. Served with French Fries. Choice of Short Rib +2.94 or Chicken +2.14.	
<b>QUESADILLA</b> Served with French Fries	<b>18.75</b>
Flour Tortilla, Melted Cheeses, Red Onions, and a Chili De Arbol Sauce. Side of Traditional Meat Consume for Dipping. Served with French Fries. Choice of Short Rib or Chicken	
<b>ENCHILADAS</b>	<b>19.99</b>
3 Corn Tortillas Stuffed with your Choice of Meat, Cilantro, Red Onions. Topped with a Spicy Birria Chili De Arbol Sauce and Melted Oaxaca Cheese. Served with Mexican Rice and Refried Beans. Choice of Short Rib or Chicken.	
<b>BIRRIA BURRITO</b>	<b>20.88</b>
Flour Tortilla Stuffed with your choice of Short Rib or Chicken with Mexican Rice, Monterey Jack, Queso Oaxaca, Pico de Gallo, Chili de Arbol, and Guacamole. Side of Traditional Meat Consume for Dipping. Served with French Fries.	

## BURGERS & TORTAS

Served with French Fries or Rice & Beans

<b>TORTAS</b>	<b>11.79</b>
Toasted Cemitita Roll with Refried Beans, Sliced Avocado, Pico De Gallo Shredded Lettuce and Oaxaca cheese. Add Sautéed Jalapeños for +1.19. Choice of Proteins: Chicken Milanese +5.88, Blackened Fish +5.88, Carnitas +5.88, Carne Asada +6.29, Sautéed Fajita Vegetables +3.79 and Impossible Meat +6.79 	
<b>QUESADILLA BURGER</b>	<b>20.99</b>
Ground Sirloin, Monterey Jack Cheese, Lettuce, Pico de Gallo, and Garlic Cilantro Ranch. Served with Guacamole, Sour Cream and House Salsa.	
<b>BLACK BEAN BURGER</b> 	<b>19.79</b>
Black Bean and Corn Patty topped with Pepper Jack Cheese, Lettuce, Pico De Gallo, and Smoky Chipotle Mayo. Served with a Side of Guacamole.	
<b>QUESO FUNDITO BURGER</b>	<b>21.79</b>
Spicy Chorizo and Ground Beef Patty, Roasted Poblano Peppers, Onions, with Melty Blend of Cheeses. Topped with Smoky Chipotle Mayo, Lettuce, and Pico De Gallo. Served with a Side of Guacamole.	

Executive Chef Raul Fernandez & Shafali Chokshi

Not all ingredients listed, please inform your server if you have any allergies or restrictions. May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Additional nutritional information available upon request. Automatic gratuity added to parties of 5 or more. Two hour limit on all tables.



FREE LIMITED CHIPS AND SALSA  
FOR DINE IN CUSTOMERS ONLY

 vegan  spicy  vegetarian  gluten free

