

## Café Cantina Appetizers

**Margarita Shrimp** \$10  
tequila, clamato juice, fresh jalapenos, tomatoes, onions, cilantro

**Nacho Platter** \$10  
blue corn chips, hatch green chile, pepper jack cheese, pinto beans, house-made guacamole, salsa fresca and sour cream

**With seasoned chicken or ground beef** \$12

**Chile con Queso & Chíps** \$9  
warm, melted cheese, fire-roasted green chiles, fresh tomatoes

**Slider Trio** \$9  
three petite angus beef sliders, green chile and cheese

**Blue Corn Calamari** \$9  
red chile dipping sauce

**Chicken Quesadillas** \$10  
hatch green chile, cilantro, jack & cheddar cheeses

**Traditional Housemade Green Chile Stew** \$8  
pork, roasted green chile, potatoes, onions, flour tortilla

**Sopa del Día** \$6

## Margaritas & Tequila Especialidades

**Silver Coín Margarita** \$10  
Patron Silver, Cointreau, fresh sour

**Blue Agave** \$10  
Patron Silver, Blue Curacao, fresh sour

**Mexican Sunrise** \$9  
Almond-infused Tequila, Cranberry Juice, splash of lime

**Mora Margarita** \$10  
Herradura Blanco, Chambord, Triple Sec, muddled berries, fresh sour

**24 Karat Gold Margarita** \$24  
Jose Cuervo Reserva de la Familia 100% Blue Agave Anejo Tequila, Cointreau Noir, fresh sour

**Cantina Margarita**  
Available with Raspberry, Strawberry, Pomegranate, Mango, Blood Orange  
**Made with Jose Cuervo Gold** \$8  
**Made with Patron Silver** \$10

**Watermelon Mint Margarita** \$10  
El Tesoro Platinum, fresh Mint, Watermelon, Lime, Simple Syrup

## Bar Specialties

### Housemade Sangria (3 options)

By the pitcher, (approximately 4 - 6 glasses) \$25

Half Pitcher \$15

Glass \$8

Red Wine • White Peach • St. Germain Elderflower

**Mojito** \$10

Bacardi Light Rum, muddled fresh Mint and Lime, Soda

Also available: Watermelon, Blueberry, Raspberry, Mango

**Caipirinha** \$10

Leblon Brazilian Sugarcane Rum, muddled lime and sugar

**505 Bloody María** \$9

Cuervo Gold, housemade Bloody Mary mix, Pico de Gallo

**Hendrick's Martini** \$10

Hendrick's Gin, fresh Rosemary, Cucumber

**Elderflower Spritzer** \$10

St. Germain Elderflower, Sauvignon Blanc, Club Soda

**Spicy Dragon Berry** \$9

Bacardi Dragon Berry Rum, Jalapeño, Strawberries, simple syrup

**Mangotini** \$10

Van Gogh Mango Vodka, Mango, Sour, Sprite

**Strawberry Lemonade** \$10

Stoli Strawberry Vodka, Malibu Rum, Almond Tequila, Pink

Lemonade, fresh Strawberries

# Wines by the Glass

Gruet, Brut, New Mexico	\$9
Gruet, Brut Rosé, New Mexico	\$10
Chateau Ste. Michelle, Chardonnay, WA	\$8
Kendall Jackson, Vintner's Reserve, Chardonnay, CA	\$9
Brancott, Sauvignon Blanc, New Zealand	\$9
Acrobat, Pinot Gris/Grigio, Oregon	\$8
St. M, Riesling, Germany	\$7
Beringer, White Zinfandel, CA	\$7

## A Flight of Sauvignon Blanc \$12

try a sampling of the following three wines  
and enjoy the subtle differences

Brancott, New Zealand • Robert Mondavi Fumé Blanc, Napa  
Sauvignon, Sancerre, France

## Latin Flight \$12

Navarro Correas Malbec, Argentina • Campo Viejo, Gran Reserva, Rioja, Spain  
1865 Carmenerre Reserve, Chile

Hahn Estates, Pinot Noir, Monterey, CA	\$9
Snoqualmie, Naked, Organic, Merlot, WA	\$8
Layer Cake, Syrah, Australia	\$9
Napa Cellars, Zinfandel, CA	\$9
Alamos, Cabernet Sauvignon, Argentina	\$8
Benziger, Cabernet Sauvignon, Sonoma, CA	\$10
Campo Viejo, Gran Reserva, Rioja, Spain	\$10
Navarro Correas, Malbec, Argentina	\$9

## Hops & Barley

Marble Brewery on Draft \$6

Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite \$5

Corona, Negra Modelo, Dos Equis, Santa Fe Pale Ale, Blue Moon,  
Fat Tire, Sierra Nevada, Heineken, Newcastle, Guinness, Stone  
Ruination IPA, Odell's IPA, Rogue Dead Guy Pale Ale \$6