CANTINA ROOFTOP
Restaurant & Lounge

COCKTAIL MENU

MARGARITAS & MEZCAL-RITAS

ASTRAL MARGARITA 17
Astral Silver Tequila, Lime, Agave Syrup
Add Flavor 2 (Mango, Passion Fruit, Strawberry)
Pitcher 65, Flavored Pitcher 75

EL JEFE 23
De Nada Reposado Tequila, Grand Marnier, Lime Juice, Simple Syrup, Splash of Orange Juice

FROZEN MARGARITA 17
Astral Silver Tequila, Lime, Agave Syrup
Add Flavor 2 (Mango, Passion Fruit, Strawberry)
Pitcher 65, Flavored Pitcher 75

MEZCAL SMASH 17
Tres Papalotes Mezcal, Pineapple, Mint, Lime, Agave Syrup

SPICY MANGO 17
Habanero Tanteo Tequila, Lime Juice, Mango Purée & Simple Syrup

TAMA-RINDO 17
Mezcal, Tamarindo Purée, Grand Marnier & Simple Syrup

LA BICHOTA 17
De Nada Silver Tequila, Watermelon, Strawberry, St. Germaine

SKINNY MARGARITA 17
Casamigos Tequila, Patron Orange Liqueur, Lime Juice, Splash of Grapefruit Juice

HABANERO MARGARITA 17
Tanteo Habanero Tequila, Triple Sec, Lime Juice, Simple Syrup

LA FLOR 17
Tres Papalotes Mezcal, Hibiscus Purée, Pineapple Purée, Lime Juice, Simple Syrup

PEPINO DIABLO 17
Tanteo Jalapeño Tequila, Lime Juice, Cucumber Purée & Simple Syrup

JALAPEÑO MARGARITA 17
Tanteo Jalapeño Tequila, Lime Juice & Simple Syrup

PIÑA LOCA 39
Piña Colada made with Tanduay Gold Asian Rum, Coco Lopez Cream & Pineapple Puree

ASTRAL SKULL MARGARITA 35
Astral Silver, Lime & Agave Syrup

COCKTAILS

COCO LOCO MOJITO 17
Tanduay Gold Asian Rum, Coco López Cream, Pineapple Juice, Lime Juice, Simple Syrup, Mint Leaves

LA DAMA 17
Smoke Lab Vodka, Strawberry Purée, Pineapple Purée, Morita Syrup, Grand Marnier, Meyer Lemon Juice

PARAÍSO 17
Angel's Envy Reserve Bourbon, Passion Fruit Liqueur & Mint, Simple Syrup

SANDÍA 17
Smoke Lab Vodka, Fresh Watermelon, Lime Juice, Jalapeño, Triple Sec, Watermelon Red Bull

LA FRAMBUESA 17
De Nada Reposado Tequila, Raspberry Purée & Lemon Juice

PIÑA COLADA 17
Tanduay Gold Asian Rum, Coco López Cream, Pineapple Purée

SANGRÍA

- Red Sangría 17
- White Sangría 17
- Peach Sangría 17
  Pitcher 65

VINOS

BLANCO - WHITE
- Pinot Grigio 13
- Sauvignon Blanc 13
- Chardonay 13
- Sparkling Wine 13

TINTO - RED
- Pinot Noir 13
- Malbec 13
- Cabernet Sauvignon 13

VIRGIN COCKTAILS

- Virgin Piña Colada 13
- Virgin Mojito 11
- Virgin Mango Mojito 13
- Virgin Passion Fruit Mojito 13
- Virgin Strawberry Mojito 13

BEVERAGES

- Agua Fresca de Piña 8
  Pineapple Fresh Water
- Coke 6
- Diet Coke 6
- Sprite 6
- Ginger Ale 6
- Club Soda 6
- Red Bull 7
  Assorted Flavors

CERVEZAS

- Corona 8
- Corona Premier 8
- Modelo Especial 8
- Negra Modelo 8
- Victoria 8
- Pacífico 8
- Heineken 8

CORONA HARD SELTZER FLAVORS
- Tropical Lime 7
- Mango 7
- Cherry 7
- Blackberry Lime 7

MICHELADAS

MICHELADA CANTINA $10
Lime, Salt, Mexican Spicy Salsa

CHELADA HK $10
Lime, Salt

COCKTAILS BY: DANIEL BARRAGAN

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ANTOJITOS

FLAUTAS DE ESPINACA 13
Spinach, Potato and Chihuahua Cheese, Crispy Taquitos, Tomatillo Sauce, Queso Fresco, Crema

CEVICHE CON TODO 19
Fluke, Octopus, Shrimp, Mango, Choclo Corn, Avocado, Onions, Lime, Serrano, Cilantro, Radishes

QUESADILLA *Add Chicken 6 Chorizo 7 Steak 8* 14
Corn Tortilla, Oaxaca Cheese, Chihuahua Cheese, Avocado Sauce, Sour Cream

QUESO FUNDIDO 20
Chihuahua Cheese, Spinach, Chorizo, Corn Chips, Morita Sauce

ELOTE PLACERO 10
Mexican Street Corn, Mayo, Cotija Cheese, Tajin, Lime

ENSALADA DE TOMATE 18
Heirloom Tomatoes, Avocado, Burrata, Salsa Macha, Cilantro

TUNA TOSTADA 18
Yellow Fin Tuna, Salsa Macha, Avocado, Chives, Sesame Seeds

LOBSTER TOSTADA 22
Maine Lobster, Chipotle Aioli, Cucumber, Radishes, Salsa Macha

CANTINA'S CAESAR SALAD 15
Baby Lettuce, Avocado Caesar Dressing, Crispy Chickpeas, Queso Fresco

NACHOS *Add Chicken 6 Chorizo 7 Steak 8* 15
Melted Chihuahua Cheese, Black Beans, Pico de Gallo, Queso Fresco, Pickled Jalapeño, Avocado Sauce, Morita Sauce

CANTINA'S CHOPPED SALAD 14
Tomato, Cucumber, Arugula, Avocado, Grilled Corn, Pomegranates, Red Onion, Queso Fresco, Sherry Vinaigrette

CROQUETAS DE CAMARÓN 17
Shrimp Croquets, Grilled Corn, Poblano Peppers, Chipotle Salsa

ENTRÉES

ARROZ CON MARISCOS A LA MEXICANA 30
Seafood, Mexican Seafood Rice, Cheese, Shrimp, Octopus, Mussels, Clams, Tomatoes, Cilantro, Jalapeños, Chorizo

PESCADO AL PASTOR 27
Roasted Sea Bass Al Pastor Style, Cilantro Salad, Morita Sauce, Pineapple Salsa, Corn Tortillas

CHICKEN ENCHILADAS 24
Sheared Chicken, Corn, Tomatillo Sauce, Sour Cream, Queso Fresco, Red Onions, Avocado, Black Beans

CHICKEN PIBIL 24
Slow Roasted 1/2 Chicken Yucatan Style, Pickled Red Onion Salad, Avocado Rice, Corn Tortillas

COSTILLA DE RES 38
Braised Short Ribs with Balsamic Morita Glazed, Oranges, Heirloom Tomatoes, Grilled Corn, Cilantro Avocado, Red Onions

CAMARONES A LA MEXICANA 27
Sautéed Head on Prawns, Smashed Sweet Plantains, Pico de Gallo Salad

CANTINA PAMBAZO 26
White Sandwich Bun, Burrata, Plant Base Meat, Smash Potato, Güajillo Sauce, Avocado, Queso Fresco, Cole Slaw

CARNE A LA PARRILLA 38
Ny Strip Steak, Mezcal Au Poivre Sauce, Salsa Macha Fries, Chipotle Ketchup

GUACAMOLE

CLÁSICO • Serrano, Onion, Cilantro, Lime, Tomato 16
CANTINA • Pomegranate, Apple, Mango 16
HUMO • Chipotle, Grilled Corn, Queso Fresco 16

TRIO TOWER 35
Served with Corn Tortilla Chips

SIDE DISHES

RICE & BEANS 8
TRUFFLE FRIES • TRUFFLE AIOLI 12
SWEET & SPICY BRUSSELS SPROUTS • COTIJA CHEESE 8
SPICY FRIES • GARLIC AIOLI 8
SWEET PLANTAINS 8

Choose 3 Side Dishes for 20

TACOS

Two per Order

THE IMPOSSIBLE TACO 16
Plant Base Meat, Corn, Mushrooms, Morita Sauce, Chunky Avocado Tomatillo Sauce

POLLO 13
Roasted Chicken, Queso Fresco, Pico de Gallo, Lettuce, Avocado Sauce, Sour Cream

BIRRIA 16
Braised Short Ribs, Mixed Chiles Tijuana Style, Mango Habanero Salsa, Monterrey Jack Cheese, Onion, Cilantro, Consomé

CARNITAS 15
Lechón & Pork Belly, Salsa Habanero, Onion, Cilantro

BAJA 15
Tempura Mahi Mahi Fish , Chipotle Aioli, Cabbage Salad, Avocado Sauce, Morita Sauce, Pico de Gallo

EL SUPER TACO 80

Only Available on Taco Tuesday
Choice of Chicken or Steak

Lettuce, Avocado, Pico de Gallo, Queso Fresco, Crema,Queso Chihuahua, Pickled Onions, Avocado Sauce, Cilantro Macho, Radishes

CAMPECHANO 15
Steak, Chorizo, Chicharrón, Morita Sauce, Avocado Sauce, Onion, Cilantro

VEGAN AL PASTOR TACOS 15
Roasted Cauliflower al Pastor Style, Pineapple, Chunky Avocado Tomatillo Sauce, Pickled Red Onions

Contains Gluten Contains Peanut Products

CHEF SAÚL MONTIEL

*The consumption of raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Although every effort is made to accomodate food allergies, we may not always guarantee meeting your needs.