



CAIMÁN CANTINA



ANTOJITOS

1. QUESO GRINGO Traditional Tex Mex queso with just the right kick. **12**

2. QUESO FUNDIDO Bubbling hot Oaxaca & Chihuahua cheese with chorizo, onion & cilantro. Served with warm tortillas or crunchy totopos. **12**

3. GUACAMOLE CRUJIENTE Fresh guac topped with crispy pork rinds & cotija. **8**

4. QUESABIRRIAS Beef birria & melty cheese quesadillas. Served with rich consommé for dipping. Messy. Worth it. **14**

5. CAMARÓN COSTEÑO Shrimp ceviche with lime, mango, avocado, cucumber, & jicama. Bright, zesty, coastal vibes. **15**

6. ESQUITE CALLEJERO Street-style corn in a cup with lime mayo, cotija, butter & a chile kick. **8**

SOPA Y ENSALADAS

ADD A PROTEIN: Shrimp 6 / Sliced Fajita Chicken 7 / Ground Beef 8 / Barbacoa 9 / Sliced Fajita Steak 13

7. SOPA DE TORTILLA TEXANA

Classic tortilla soup with chicken, guajillo, avocado, beans & crispy tortilla strips. **7**

8. CAESAR SALAD WITH YUCATÁN SEASONING

Romaine & arugula tossed in achiote-lime Caesar, topped with totopos & cotija. **8**

9. “FLA” TACO SALAD

A crispy tortilla bowl piled high with lettuce, beans, corn, tomato, cheese, avocado & chipotle ranch. **13**

10. ¡VERDE ES VIDA!

Grilled cactus with spinach, tomato, onion, cheese & almonds. **9**

TAQUERÍA LA CANTINA

Three tacos served with rice & beans

11. REY DEL TROMPO Pastor-style pork tacos with onion & cilantro. **17**

12. AL CARBÓN DE LA CANTINA

Grilled beef tacos with sautéed onion & salsa borracha. **20**

13. POLLITO ASADO Grilled chicken tacos with onion, cilantro, avocado, cheese & salsa verde. **17**

14. GOVERNANDO CON SABOR

Shrimp, onion, garlic & tomato with melted cheese in a crispy tortilla, finished with chipotle crema. **19**

15. BARBACOA TACOS

Slow-braised beef barbacoa **21**

16. TACOS CARNITAS

Slow-cooked Michoacán-style pork **16**

BURRITOS

Served with rice & beans

17. BURRITO CALIFORNIA A 12-inch golden tortilla stuffed with grilled steak, rice, beans & melty Chihuahua cheese. **19**

18. BURRITO EN-DIABLADO

Pastor pork & grilled pineapple, wrapped in a 12-inch tortilla with rice, beans, cheese & smoky chipotle fire. **19**

19. BURRITO TEXANO BAÑADO

Beef & onions with rice, beans & cheese, wrapped in a 12-inch tortilla & smothered in queso & árbol chili. **20**

PESCADO

34. ¡SANTO! GUACHINANGO

Red snapper baked in hoja santa with tomato, onion & jalapeño. Served with poblano rice & cactus salad. **28**

35. CAMARONES A LA NAYARITA

Shrimp in dried chile sauce with chorizo & veggies. Served with rice, beans, guac & pico. **28**

36. CAMARONES A LA DIABLA

Shrimp in spicy chipotle & chile sauce. Served with rice, beans, guac & pico. **28**

37. SALMÓN DE BARRIO FINO

Seared salmon with poblano rice & esquite. **28**

COMBINACIONES

Served with rice & beans

20. EL TRIO TRADICIONAL

An enchilada, a tamale (chicken or pork), & a chicken flauta. **25**

21. DÚO MEXICANO

Stuffed poblano with queso fresco & your choice of enchilada. **22**

22. FIESTA DE SABORES

Tamale (chicken or pork) & stuffed pepper. **22**

FAJITAS DE DON TONY

Served sizzling with spicy veggies, rice, beans, pico, guac & crema

23. POLLO 25

24. CARNE 31

25. CAMARÓN 28

26. COMBINADAS (CHOOSE 2) 28

DOUBLE IT UP! 15

ENCHILADAS DE LA ABUELA

Three enchiladas served with rice & beans

27. VERDES Shredded chicken rolled in corn tortillas, topped with tangy green sauce, onion & fresh cheese. **18**

28. “FLA” Ground beef enchiladas covered in creamy queso, finished with pico de gallo. **18**

29. ROJAS Tender pork stew tucked into tortillas, bathed in quajillo & Chihuahua cheese. **18**

30. DEL BAJÍO Cheese enchiladas topped with creamy queso & pico de gallo. **18**

31. ENMOLADAS

Chicken enchiladas topped with rich Oaxacan mole & queso fresco. **20**

TAMALES DE LA ABUELA

Two traditional corn husk tamales served with rice & beans

32. POLLO VERDE Green sauce chicken & green salsa. **19**

33. EL FAVORITO ROJO

Pork in guajillo chili sauce & red salsa. **19**

CARNE

38. CHILI RELLENO “FLA” 2 stuffed poblanos with cheese & onion, topped with hechicera tomato sauce. Served with rice & beans. **22**

39. CARNITAS MICHOACANAS Slow-cooked Michoacán-style pork with rice, beans & pickled veggies. **26**

40. POLLO EN MOLE Chicken leg quarter smothered in House-made Oaxacan mole. Served with Mexican rice & tortillas. **22**

41. FLAUTAS DE POLLO Golden, crispy rolled tortillas stuffed with chicken. Served with lettuce, sour cream, queso fresco, guac & pico. **19**

42. BIRRIA FLAUTAS Crispy rolled tortillas with beef birria consommé. Served with lettuce, sour cream, queso fresco, guac, pico, rice & beans. **20**

43. BEEF BIRRIA Slow-braised, served with consommé, onions, cilantro, & salsa Baracha. **26**



SIGNATURE MARGARITAS

MARGARITA DE LA CASA Corazón Blanco Tequila, Bols Triple Sec, fresh lime juice, agave nectar. *Bright, smooth, & timeless—our fresh take on the classic.* **10**

THE CAIMÁN MARGARITA Patrón Reposado, Munyon Paw Paw Florida Orange Liqueur (**LOCAL**), lime juice, agave, dehydrated orange, rosemary. *Our House signature. Elegant, citrus-forward with a touch of Rosemary on the nose.* **13**

CHILI PASSIONFRUIT Partida Blanco Tequila, Chinola Passionfruit, lime, chili thread garnish. *Sweet heat in a glass—passionfruit meets a light touch of chili spice.* **13**

SKINNY VERDE Milagro Blanco, Grand Marnier, cucumber, sparkling water, fresh mint. *A crisp, garden-fresh margarita with fewer calories.* **14**

SPICY JALAPEÑO Tanteo Jalapeño Tequila, Bols Triple Sec, agave, fresh lime. *Balanced heat & zest—perfect for spice lovers.* **14**

EL TOSORO FRESA El Tosoro Reposado, Cointreau, real strawberry, fresh basil, lime. *Juicy strawberry & basil for a refreshing twist.* **14**

SMOKEY PINEAPPLE Espolón Reposado, Montelobos Mezcal, Grand Marnier, pineapple, Tajín rim. *Tropical smoke with a citrus kick. Bold & balanced.* **14**

CASAMIGOS WATERMELON MINT Casamigos Blanco, watermelon, mint, Cointreau, lime juice, agave. *Cool, sweet, & ultra-refreshing. A summer favorite.* **15**

PEACH & BASIL BLISS Herradura Blanco, Peach, Lime, Basil, Agave Nectar. *Fragrant and juicy—light enough for day drinking.* **14**

DE BARRIL • ON TAP

DOS EQUIS AMBAR.....**7** **MODELO ESPECIAL****7**
DOS EQUIS LAGER.....**7** **MICHELOB ULTRA** **6**
CORONA**7** **HIGH FIVE IPA****7**

BOTELLAS

CERVEZAS

CORONA	6	ESTRELLA GALICIA	6
CORONA LIGHT	6	MICHELOB ULTRA	5
PACIFICO	6	MILLER LITE	5
MODELO ESPECIAL	6	COORS LIGHT	5
MODELO NEGRA	6	TECATE	5
BUD LIGHT	5		

SELTZERS

NUTRL PINEAPPLE **6**
HIGH NOON TEQUILA LIME **6**

NON-ALCOHOLIC

HEINEKEN NA **5**
CORONA CERO **5**

NON-ALCOHOLIC

MEXICAN COKE	6	JARRITOS	6
FANTA ORANGE	6	Green Apple, Pineapple,	
TOPO CHICO		Tamarind, Fruit Punch,	
CARBONATED		Strawberry, Mango,	
MINERAL WATER	6	Guava, Lime	

CANTINA SIGNATURES

CARAJILLO ESPRESSO MARTINI Patrón Reposado Tequila or Grey Goose Vodka, Cantina Negra Espresso Liqueur, Licor 43, Fresh brewed Nespresso. *A seductive espresso martini with a Mexican kick.* **15**

CANTINA OLD FASHIONED Hornitos Black Barrel tequila or Maker’s Mark Bourbon, agave syrup, orange garnish. *Agave-aged depth with a smooth bourbon finish.* **14**

TAMARINDO DAIQUIRI Planteray pineapple rum, House-made tamarind syrup, lime, agave, dehydrated pineapple. *Tangy, tropical, & slightly tart—this one surprises.* **13**

JALISCO 75 Condesa Gin, pineapple, lime, prosecco. *Bubbly, botanical, & bright—our Mexican-style French 75.* **12**

VERDE DULCE Ketel One Vodka, kiwi purée, lime, St. Elder Elderflower Liqueur. *Green, floral, & subtly sweet. Crisp & clean.* **13**

MOJITO Don Q Rum (Classic, Coconut, or Pineapple), cucumber lime mint mixer, fresh mint. *Customizable & cooling with bright Caribbean flavors.* **12**

PILUZZA PALOMA Mi Campo Tequila, rosemary syrup, lime, Owen’s Grapefruit Soda. *Herbal & zesty—the Paloma you didn’t know you needed.* **12**

TULUM MAI TAI Illegal Mezcal, Flor de Caña 4 yr Rum, Pierre Ferand Dry Orange Curaçao, orgeat, lime, Myer’s Dark Rum. *Tropical, nutty, & layered with smoky depth.* **14**

AGUAS FRESCAS **PREPARED IN-HOUSE DAILY!**

A refreshing blend of fresh fruit, water, & a touch of sweetness. Light, naturally hydrating, & bursting with vibrant flavor.

WATERMELON	6	CUCUMBER MINT	6
PINEAPPLE	6	HIBISCUS	6
.....			
HORCHATA	6		
Sweet & creamy, with a hint of cinnamon			

VINO

CABERNET SAUVIGNON

JOSH CELLARS, CA.....**9**
UNSHACKLED BY THE PRISONER, CA..... **12**

CHARDONNAY

KENDALL-JACKSON, VINTNERS RESERVE, CA**9**
SONOMA CUTRER, Sonoma, CA **12**

MALBEC

LAS TERRAZAS RESERVA, Mendoza, Argentina **12**

PINOT GRIGIO

CAPOSALDO, Delle Venezie, IT**9**
SANTA MARGARITA, Italy **12**

PINOT NOIR

LYRIC BY ETUDE, Santa Barbara, CA**9**
LA CREMA, Russian River Valley, CA **12**

ROSÉ

AIX, Provence, FR..... **12**

SAUVIGNON BLANC

MATUA, NZ**9**
ROMBAUER 2023, Napa, CA **12**

SPARKLING

RUFFINO PROSECCO, Italy..... **9**
RUFFINO PROSECCO ROSÉ, Italy **9**