

ANTOJITOS & BOTANAS

TRUFFLE CORN GUAC \$13.95
Made with 100% hand-scooped Hass avocados / pico de gallo / truffle cream / charred corn / cotija cheese

CLASSIC GUAC * \$12.95
Made with 100% hand-scooped Hass avocados / pico de gallo / cotija cheese / toasted pumpkin seeds

CATRINA'S NACHOS \$13.95
Cheddar cheese sauce / black bean sauce / chorizo / red, green & yellow peppers mix / sour cream / guac / pico de gallo / pickled jalapeños / scallions

QUESO FUNDIDO \$14.95
House queso dip / poblano peppers / corn kernels / melted cheese / chorizo

STREET CORN \$10.95
Fire roasted corn / Chipotle mayo / cotija cheese / lime / cilantro / mexican seasonings

CHICKEN FLAUTAS \$14.95
Lettuce / pico de gallo / sour cream / salsa verde / cotija cheese / fire roasted corn kernel / cilantro / salsa molcajete

ESQUITES \$8.95
Corn kernels / chipotle mayo / cream / mexican cheese mix / cilantro / lime / mexican seasoning

CEVICHE CANCUN \$15.95
Fresh corvina / tomatillo pico de gallo / mango / pineapple / lemon juice / soy sauce / cilantro / jalapeño

SOUPS & SALADS

TORTILLA SOUP \$7.95
Tomato & guajillo soup / shredded chicken / tortilla chips / avocado / queso fresco / sour cream / chile pasilla / cilantro

CATRINA'S CAESAR SALAD \$12.95
Romaine lettuce / caesar dressing / cotija cheese / tortilla strips

ADD CHICKEN (4 OZ) \$6.00
ADD SHRIMP (4 OZ) \$7.50

QUESADILLAS

Flour tortilla / Mexican cheeses / pico de gallo / sour cream / guac

CHEESE \$13.95
BIRRIA \$18.95
AL PASTOR \$15.95
CHORIZO \$15.95
CHICKEN TINGA \$14.95

SIDES

CILANTRO-LIME RICE \$5.95
BLACK BEANS \$5.95
SWEET PLANTAINS \$5.95

 MILD  HOT

CANTINA CATRINA

Our dishes are served as soon as they are ready, to ensure their freshness and great flavor.

FAJITAS

Peppers mix / house fajita sauce / lemon / flour tortilla / salsa molcajete / cilantro-lime rice

BEEF \$24.95
CHICKEN \$19.95
SHRIMP \$22.95

STREET TACOS

*3 Tacos served on corn & flour mix tortilla / lime
- Corn tortillas on request -*

AL PASTOR \$16.95
Achiote marinated pork / roasted pineapple / cilantro / salsa verde / lime

CARNE ASADA \$17.95
Beef / chorizo / onion / cilantro / salsa verde / lime

LECHON CARNITAS \$15.95
Pulled pork carnitas / pork rind crumbles / onion / cilantro / avocado / lime / salsa verde

BIRRIA DE RES \$17.95
Tortillas tosed in 3 chiles marinade / beef birria / onion / cilantro / avocado / birria broth / salsa morita / lime

BAJA FISH TACOS \$17.95
Flour tortilla / coleslaw / breaded cod / chipotle mayo / avocado / cilantro / salsa verde / lime

Substitute tortilla for lettuce wrap + \$2.00

KIDS MENU

CHEESE QUESADILLA \$5.95
Flour tortillas / guac & sour cream
CHICKEN QUESADILLA \$6.95
Flour tortilla / chicken tinga / guac & sour cream
MAKE YOUR OWN TACO
BEEF OR CHICKEN \$7.95
Taco shell / tomato / cheddar cheese mix / guac & sour cream

DE LA FAMILIA

ENCHILADAS SUIZAS \$22.95
Chicken tinga / green tomatillo cream sauce / melted mexican cheese / sour cream / red onion / cilantro
go veggie!: substitute any filling with our veggie mix

ENCHILADAS DE MOLE \$24.95
Chicken tinga / Oaxaca mole sauce / sour cream / sesame seeds/ red onions / cilantro
go veggie!: substitute any filling with our veggie mix

STEAK TAMPIQUEÑA \$32.95
Angus steak / black beans / cilantro-lime rice / guac / plantains / salsa molcajete

SALMON DE LA DOÑA \$28.95
Salmon filet / cilantro-lime rice & beans / salsa molcajete / plantains / pineapple pico de gallo / cilantro

SHRIMP DIABLA \$30.95
Adobo marinated shrimp / lemon garlic butter / cilantro-lime rice

CHICKEN PASTOR \$27.95
Slow cooked achiote marinade chicken / roasted pineapple / salsas morita & verde / onion / cilantro / lime / corn & flour mix tortilla

DESSERTS

FLAN DE LA CASA \$8.50
Homemade flan / caramel sauce / whipped cream / strawberry

CHURROS FONDUE \$12.50
Traditional churros / chocolate fondue / coconut flakes / roasted almond / walnuts / colored sprinkles / coated chocolates

DIA Y NOCHE \$10.50
White & dark chocolate mousse cake / mixed berry sauce

BROWNIE DE LA ABUELA \$10.50
Warm brownie / vanilla ice cream / whipped cream / caramel & chocolate sauce / roasted almonds / cherry

CREME BRULEE CHEESECAKE \$11.50
Creme Brulee cheesecake / mixed berries & caramel sauce

** Contains peanuts or raw food. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A 20% SERVICE CHARGE IS INCLUDED IN YOUR CHECK

FROZEN
MARGARITAS

Prepared with
House Tequila Silver

LIME MARGARITA (salt rim)

STRAWBERRY (sugar rim)

MANGO (Tajin rim)

PASSION FRUIT (sugar rim)

\$12.75



DRINKS
MENU

MARGARITAS
ON THE ROCKS

- PROPPER MARGARITA\$14.95
Herradura Silver / Cointreau
/ sour mix / salt rim
- LIME MARGARITA\$11.75
House Tequila Silver / sour
mix / salt rim
- PASSION FRUIT MARGARITA ...\$11.75
House Tequila Silver / passion
fruit / orange juice / sugar rim

- SPICY MARGARITA\$11.75
Jalapeño pepper infused
tequila / sour mix / salt rim
- STRAWBERRY MARGARITA\$11.75
House Tequila Silver /
strawberry / sugar rim
- MANGO MARGARITA\$11.75
House Tequila Silver /
mango / Tajin rim

BEER

BOTTLED

- Corona Extra, Mexico\$7.95
- Victoria Lager, Mexico\$7.95
- Negra Modelo Lager, Mexico\$7.95
- XX Lager Mexico\$7.95
- Tecate Original, Mexico\$6.95
- Pacífico, Mexico\$7.95
- Stella Artois Lager, Belgium\$7.95
- Yuengling Lager, Pottsville, PA\$6.95

DRAFT

- Modelo Especial, Mexico\$9.95
- Corona Premier Lager, Mexico\$9.95
- La Rubia Blond Ale, Miami FL.\$9.95
- La Tropical Ambar Lager, Miami FL.\$10.50
- Lagunitas IPA, Petaluma, CA.\$9.95

make your beer
a michelada

Traditional Michelada +\$1.95
Clamato Michelada +\$1.95

NON ALCOHOLIC

Aguas frescas

HORCHATA \$3.95 HIBISCUS \$3.95 STRAWBERRY LEMONADE \$3.00

JARRITOS \$3.50
Choice of: Lime, pineapple, mandarin, tamarind,
fruit punch, grapefruit, lemon.

MEXICAN COKE \$4.95 TOPO CHICO \$ 5.95

FOUNTAIN SODA \$3.00 (Coke, Diet Coke, Fanta, Sprite, Lemonade)

CATRINA'S COCKTAILS

CATRINA'S MOJITO

- Mojito mix / mint / agave syrup.
- Your choice TEQUILA\$11.95
- MEZCAL\$13.95
- RUM\$11.95

MEXICAN MULE

- House Tequila Silver / angostura bitters / lime juice /
ginger beer
- Your choice TEQUILA\$11.95
- MEZCAL\$13.95

PALOMA\$9.95

- House Tequila Silver / grapefruit soda & juice / lime juice /
Tajin rim

MOSCOW MULE\$11.95

- Vodka / lime juice / Ginger beer

PIÑA COLADA\$13.95

- Bacardí Superior / Pineapple & coconut mix

RED SANGRIA.....\$12.95

- Fruit mix / Red Blend / Soda

MISS PEACHES\$11.95

- Tito's vodka / lime juice / peach / lemon-lime soda

RUMTASTIC\$11.95

- Flor de Caña / Blue Curacao / lime & cranberry juices

HIBISCUS MEZCALITA Prepared with mezcal\$13.95

- House mezcal / hibiscus infusion / agave syrup /Tajin rim

TAMARIND MEZCALITA Prepared with mezcal\$13.95

- House mezcal/ tamarind / agave syrup / Tajin rim

WINE

GLASS BOTTLE

SPARKLING

- Torresella Extra Dry /Prosecco, Italia \$10.95 \$37.95
- Moet & Chandon / Champagne, France - \$ 99.95

WHITE

- Jacques Dumont Sauvignon Blanc / Val de Loire, France \$10.95 \$34.95
- Giesen Sauvignon Blanc / South Island, New Zealand \$11.95 \$34.95
- Viña Kristel Sauvignon Blanc/Ensenada B.C., Mexico \$10.95 \$46.95
- Torresella Pinot Grigio / Venezia, Italy \$11.95 \$34.95
- Bonterra Chardonnay / California, USA \$14.95 \$42.95

ROSE

- Louis Jadot 2021 Rosé / Bejoulais, France \$12.95 \$37.95
- Monte Xanic Rosé Granche / Valle de Guadalupe, Mexico \$15.95 \$45.95
- Whispering Angel / Cote de Provence, France \$15.95 \$45.95

RED

- Altavista Estate Malbec / Mendoza, Argentina \$14.95 \$42.95
- Nicolas Merlot / Pays d'Oc, Merlot \$10.95 \$28.95
- Scarlet Vine Cabernet Sauvignon / Valle del Maipo, Chile \$14.95 \$43.95
- Altavista Estate Cabernet Sauvignon / Mendoza, Arg. \$15.95 \$43.95
- Liberty School Cabernet Sauvignon / Paso Robles, USA \$14.95 \$43.95
- Calixa Cab. Sauvignon- Syrah / Ensenada B.C., Mexico \$13.95 \$42.95
- Casa Mateo Cabernet Sauvignon / Valle Central, Chile \$11.95 \$32.95
- Casa Mateo Merlot, Chile / Valle Central, Chile \$11.95 \$32.95
- Reserva de los Andes Synergy Malbec / Mendoza, Arg. \$10.95 \$21.95
- Protos tinto fino Tempranillo / Ribera del Duero, Spain \$13.95 \$32.95
- Meiomi Cabernet Sauvignon / California, USA \$14.50 \$46.95
- Josh Cellars Merlot / California, USA \$16.95 \$47.95
- Murphy Goode Pinot Noir / California, USA \$ 14.50 \$46.95
- Hess Select Cabernet Sauvignon / California, USA \$ 16.95 \$47.95

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