

CANTINA CATRINA



Our dishes are served as soon as they are cooked, to ensure their quality and great flavor.

ANTOJITOS & BOTANAS

- TRUFFLE CORN GUAC** \$13.95
Made with 100% hand-scooped Hass avocados / charred corn / pico de gallo / truffle cream / Cotija cheese
- CLASSIC GUAC *** \$11.95
Made with 100% hand-scooped Hass avocados / pico de gallo / cilantro / toasted pepitas / Cotija cheese
- CATRINA'S NACHOS** \$13.95
Chorizo / melted cheese / green & red peppers / sour cream / guac / pico de gallo / pickled jalapeños
- QUESO DIP** \$12.95
House queso dip / poblano peppers / corn kernel / grated cheese / tortilla chips / flour tortilla / salsas molcajete y verde / chorizo
- STREET CORN** \$10.95
Two fire roasted corns / chipotle mayo / Cotija cheese / lime / cilantro / mexican seasonings
- CHICKEN FLAUTAS (4) PIECES** \$12.95
Guac / pico de gallo / fire roasted corn / Cotija cheese / sour cream / salsa morita
- ESQUITES** \$7.95
Corn kernels / mayonnaise / cream / Cotija cheese / Cilantro / lime / mexican seasonings

SOUPS & SALADS

- TORTILLA SOUP** \$6.95
Tomato-guajillo / tortilla chips / avocado / Cotija cheese / sour cream / chile pasilla
- SALAD BOWL** \$12.95
Spring mix / tomato / corn kernel / avocado / black beans / queso fresco / cilantro rice / pepper mix / tortilla strips / cilantro vinaigrette
- BEEF (4 OZ)** \$17.45
- CHICKEN (4 OZ)** \$16.90
- SHRIMP (4 OZ)** \$17.45

QUESADILLAS

Mexican cheeses on flour tortilla

- CHEESE QUESADILLA** \$12.95
Pico de gallo / sour cream / guac
- TINGA QUESADILLA** \$14.95
Pico de gallo / sour cream / guac
- PASTOR QUESADILLA** \$14.95
Roasted pineapple / salsa verde / lime
- CHORIZO QUESADILLA** \$14.95
Guaca / sour cream / salsa morita

STREET TACOS

(5 tacos served on corn tortillas)
Substitute lettuce wrap + \$1.50

- AL PASTOR** \$14.95
Slow cooked achiote marinated pork / roasted pineapple / cilantro / onion / salsa verde / lime
- CARNE ASADA** \$15.95
Beef / chorizo / cilantro / salsa verde / lime
- LECHON CARNITAS** \$15.95
Pulled pork carnitas / pork rind crumbles / red onion / cilantro / avocado / salsa verde / lime
- SLOW BRAISED BEEF BARBACOA** \$15.95
Braised beef barbacoa / pickled onion / avocado / radish / cilantro / salsa morita / lime
- BIRRIA DE RES** \$15.95
Beef Birria with consome / cilantro / onion / lime / salsa morita
- CHIPOTLE SHRIMP** \$16.95
Flour tortilla / mexican rice / chipotle, cheese & shrimp sauce / mushrooms / corn kernels / avocado / cilantro / salsa morita / lime
- BAJA FISH TACO** \$16.95
Flour tortilla / coleslaw / breaded cod / chipotle mayo / avocado / cilantro / salsa verde

DE NUESTRA FAMILIA

- TAMPIQUEÑA** \$30.95
Angus steak / mexican rice / black beans / enchilada verde / fire roasted corn / salsa molcajete / guac
- CHIPOTLE-LIME MAHI MAHI** \$28.95
Mahi Mahi filet / potato / brocoli / roasted almond / cilantro rice / chipotle-lime sauce
- POLLO EN MOLE *** \$17.95
Chicken breast / Oaxaca mole sauce / sesame seed / mexican rice / black beans

SIDES

- MEXICAN RICE** \$3.95 **BLACK BEANS** \$3.95

* 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.

ENCHILADAS

Three corn tortillas in sauce, with mexican rice & black beans

- VERDES**..... \$17.95
Chicken tinga / green tomatillo sauce / queso fresco / sour cream / red onions
- ROJAS** \$17.95
Chicken tinga / red guajillo sauce / queso fresco / sour cream / red onions
- MOLE *** \$17.95
Chicken tinga / Oaxaca mole sauce / queso fresco / sour cream / red onions

go veggie!

Substitute any filling with our house veggie mix

KIDS MENU

- CHEESE QUESADILLA** \$5.95
Flour tortillas / guac & sour cream on the side
- CHICKEN QUESADILLA** \$6.95
Flour tortilla / chicken tinga / guac & sour cream on the side
- MAKE YOUR OWN TACO** \$7.95
Corn tortilla/tomato/cheddar cheese/guac & sour cream on the side
BEEF or CHICKEN
- CHICKEN FLAUTAS** \$6.95
Shredded chicken / guac & sour cream on the side

DESSERTS

- FLAN DE LA CASA** \$7.95
Creamy cheese flan / caramel sauce / whipped cream / strawberry
- CHURROS** \$8.95
Traditional churros / cinnamon sugar / condensed milk / whipped cream / caramel sauce / chocolate sauce
- DUO DE CHOCOLATE** \$10.95
White & dark chocolate mousse cake / raspberry sauce
- DÍA DE LOS MUERTOS** \$7.95
fried churro bites / cinnamon sugar / chocolate & caramel sauces / vanilla Ice cream / Whipped cream / toasted almonds / strawberry
- LEMON CAKE TRES LECHES** \$8.95
Lemon cake / lemon milk sauce / raspberry sauce.

AN 18% SERVICE CHARGE IS INCLUDED IN YOUR CHECK

CANTINA
CATRINA

DRINKS MENU

FROZEN MARGARITAS \$12.75

Prepared with Jimador Silver

- **LIME MARGARITA** (salt rim)
- **STRAWBERRY** (sugar rim)
- **MANGO** (mexican seasonings rim)
- **PASSION FRUIT** (sugar rim)

MARGARITAS ON THE ROCKS

PROPPER MARGARITA	\$14.95
Herradura Silver / Cointreau / sour mix / salt rim	
LIME MARGARITA	\$11.75
Jimador Silver / sour mix / salt rim	
PASSION FRUIT MARGARITA	\$11.75
Jimador Silver / passion fruit / orange juice / sugar rim	
SPICY MARGARITA	\$11.75
Jalapeño pepper infused tequila / sour mix / salt rim	
STRAWBERRY MARGARITA	\$11.75
Jimador Silver / strawberry / sugar rim	

CATRINA'S COCKTAILS

CATRINA'S MOJITO

Mojito mix / mint / agave syrup.

Your choice	TEQUILA	\$11.95
	MEZCAL DE LA CASA - SANTO GUSANO	\$12.95

MEXICAN MULE

Angostura / lime juice / ginger beer

Your choice	TEQUILA	\$11.95
	MEZCAL DE LA CASA - SANTO GUSANO	\$12.95

PALOMA	\$9.95
Jimador Silver / grapefruit soda & juice / lime juice	

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 <i>Prepared with mezcal</i>	\$13.95
Mezcal de la Casa - Santo Gusano / hibiscus infusion / agave syrup / mexican seasonings	

TAMARIND MEZCALITA <i>Prepared with mezcal</i>	\$13.95
Mezcal de la Casa - Santo Gusano / tamarind / agave syrup / mexican seasonings	

NON-ALCOHOLIC

Aguas frescas

JARRITOS \$3.50

Choice of: Lime, pineapple, mandarin, tamarind, fruit punch, grapefruit, lemon.

HORCHATA \$3.25

HIBISCUS \$3.25

TAMARIND \$3.75

MEXICAN COKE \$3.95

STRAWBERRY LEMONADE \$2.50

LEMONADE \$2.50

FOUNTAIN SODA \$2.50



BEER

BOTTLE BEERS

Corona Extra, Mexico	\$7.95
Negra Modelo Lager, Mexico	\$7.95
Jai Alai IPA, Tampa, FL.	\$8.25
Lagunitas IPA, Petaluma, CA.	\$9.95
Michelob Ultra Lager, St Louis, MO.	\$9.95
Crooked Can High Stepper Winter Garde, FL.	\$8.25
First Magnitude Wakulla, Gainesville, FL.	\$8.25
Blue Point Toasted Lager Patchogue, NY.	\$8.25

DRAFT BEERS

Modelo Especial, Mexico	\$9.95
Stella Artois Lager, Belgium	\$9.25
XX Lager Mexico	\$7.95
Corona Premier Lager, Mexico	\$9.95
Breckenridge Avalanche Amber, Breckenridge CO.	\$9.25
City Beautiful IPA, Orlando	\$9.25

make your beer a michelada Traditional Michelada + \$1.95
Clamato Michelada + \$1.95

WINE

WHITE

	GLASS	BOTTLE
Santo Tomás Misión 20 - Chenin Blanc, Colombar y Chardonnay, Mexico	\$13.95	\$42.95
Monte Xanic Viña Kristel Sauvignon Blanc, Mexico	\$15.95	\$45.95
Château D'Esclans Whispering Angel Rosé	\$16.95	\$45.95

RED

Santo Tomás Misión 19 - Carignan, Tempranillo y Mission, Mexico	\$13.95	\$42.95
Monte Xanic Calixa Cabernet Sauvignon - Syrah, Mexico	\$14.95	\$45.95
Catena Malbec	\$14.95	\$42.95

SPARKLING

Prosecco Mionetto, Italy (4.3 OZ)	-	\$ 11.50
Moet & Chandon, France	-	\$99.50

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