

ANTOJITOS & BOTANAS

CLASSIC GUAC * \$12.95

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, / corn kernel / tortilla chips / flour tortilla / salsa morita / chorizo

STREET CORN \$12.99

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 \$8.95

Corn kernels / mayonnaise / cream / Cotija cheese / cilantro / lime / mexican seasonings

SOUPS & SALADS

TORTILLA SOUP \$7.95

Tomato-guajillo / tortilla chips / avocado / Cotija cheese / sour cream / chile pasilla

CATRINA'S CESAR SALAD \$9.95

The world famous Caesar salad originated in Tijuana, Mexico in 1927. Romaine lettuce / tomatos cherries / Cesar dressing /cotija cheese / tortilla strips / cilantro / avocado

CATRINA'S CHICKEN CESAR SALAD \$15.95

Romaine lettuce / tomatos cherries / Cesar dressing / Chicken / cotija cheese / tortilla strips / cilantro / avocado

QUESADILLAS

CHEESE QUESADILLA \$12.95

Pico de gallo / sour cream / guac

TINGA QUESADILLA \$14.95

Pico de gallo / sour cream / guac

PASTOR QUESADILLA \$15.95

Roasted pineapple / salsa verde / lime

CHORIZO QUESADILLA \$14.95

Guaca / sour cream / salsa morita

BIRRIA QUESADILLA \$18.95

Salsa morita / Beef Birria with consome / sour cream



MILD



HOT

CANTINA CATRINA

STREET TACOS

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

AL PASTOR \$15.95

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

BIRRIA DE RES \$16.95

Beef Birria with consome / cilantro / onion / lime / salsa morita

BAJA FISH TACO \$16.95

Flour tortilla / coleslaw / breaded cod / chipotle mayo / avocado / cilantro / salsa verde

DE LA FAMILIA

TAMPIQUEÑA \$32.95

Angus steak / mexican rice / black beans / enchilada verde / fire roasted corn / salsa molcajete / guac

CITRUS SALMON \$28.95

Salmon / pico de gallo with mango / cilantro rice / lemon

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

VERDES SUIZAS \$20.95

Chicken tinga / green tomatillo cream sauce / melted mexican cheese / sour cream / red onion /cilantro

MOLE * \$22.95

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 / grill chicken / 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 \$5.95

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

DÍA DE LOS MUERTOS \$8.95

fried churro bites / cinnamon sugar / chocolate & caramel sauces / vanilla ice cream / Whipped cream / toasted almonds / strawberry

AN 18% SERVICE CHARGE IS INCLUDED IN YOUR CHECK

FROZEN MARGARITAS

Prepared with House Tequila Silver

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

\$12.75

CANTINA CATRINA

DRINKS MENU

MARGARITAS ON THE ROCKS

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

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
- Yuengling \$9.25
- City Beautiful IPA, Orlando \$9.25

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

NON ALCOHOLIC

Aguas frescas

- HORCHATA \$3.25 HIBISCUS \$3.25 TAMARIND \$3.75

JARRITOS \$3.50

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

MEXICAN COKE \$3.95

STRAWBERRY LEMONADE \$2.50

FOUNTAIN SODA \$2.50 (Coke, Diet Coke, Fanta, Sprite, Lemonade)

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

Rum Captain Morgan / 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

Prepared with the multi-award winning mezcal

MEZCAL **santo gusano**

HIBISCUS MEZCALITA Prepared with mezcal \$13.95

Mezcal de la Casa - Santo Gusano / hibiscus infusion / agave syrup / mexican seasonings

TAMARIND MEZCALITA

Prepared with mezcal \$13.95

Mezcal de la Casa - Santo Gusano / tamarind / agave syrup / mexican seasonings

WINE

GLASS BOTTLE

SPARKLING

Moet & Chandon, France - \$99.50

WHITE

Santo Tomas Mision Chenin Blac Colombardy \$13.95 \$42.95

Chardonnay, Mexico

Monte Xanic Viña Kristel Sauvignon \$15.95 \$45.95

Blanc, Mexico

ROSE

Louis Jadot 2021 Rosé / Bejoulais, France \$12.95 \$37.95

Monte Xanic Rosé

Whispering Angel / Cote de Provence, France \$15.95 \$45.95

RED

Santo Tomás Misión - Carignan \$13.95 \$42.95

Tempranillo y Mission, Mexico

Monte Xanic Calixa Cabernet \$14.95 \$45.95

Sauvignon - Syrah, Mexico

Altavista Estate Malbec/ \$14.95 \$42.95

Mendoza, Argentina

AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK