

CANTINA *Feliz* BRUNCH



SATURDAY & SUNDAY NOON - 3PM

APPETIZERS

- Guacamole Traditional** \$12.95
avocado, jalapeño, onion, cilantro, served with oaxaca salsa
- Lunch Guacamole** \$6.95
an individual serving of our traditional guacamole and salsa
- Chicken Flautas** \$12.95
chicken rolled tacos, black bean puree, crema, cotija cheese, kimchi, avocado salsa verde
- Crab Fundido** \$15.95
valentina cream cheese, jumbo lump crab, queso mixto, pico de gallo, tortilla chips
- Wild Mushroom Huarache** \$12.95
Mexican style flatbread topped manchego crema, jalapeno, truffle, queso mixto, caramelized onion
- Grilled Shrimp Huarache** \$14.95
red chili bbq, queso mixto, poblano rajas, avocado salsa verde, roasted corn & crema
- Grilled Shrimp** \$14.95
guajillo glazed grilled shrimp, jalapeño aioli, grape tomato & corn salsa

ENCHILADAS

- Brisket Enchiladas** \$15.95
roasted tomato, black beans, red chili sauce, queso mixto
- Vegetable Enchiladas** \$15.95
roasted red peppers, sauteed spinach, black beans, caramelized onions, cauliflower rice, pipian verde sauce

- Birria Quesadilla** \$15.95
braised brisket, roasted red peppers, caramelized onions, roasted corn, queso mixto served with consomé
- Chicken Tinga Quesadilla** \$13.95
chicken tinga, poblanos, crema, salsa roja
- Shrimp Ceviche** \$9.95
spicy tomato, jalapeño, scallions, avocado
- Chorizo Fundido** \$10.95
house made mexican sausage, peppers, queso, flour tortillas
- Nachos de la Casa** \$15.95 | Large \$18.95
black beans, queso, arbol chile, pickled jalapeños
*ADD BRISKET, CHORIZO OR CHICKEN TINGA +3
- Lunch Nachos** \$10.95
the perfect portion of our nachos de la casa

- Chicken Enchiladas** \$15.95
chipotle cream, salsa ranchera, rajas, oaxaca cheese
- Cheese Enchiladas** \$11.95
queso mixto, crema, salsa ranchera

TACOS

- Baja Fish Tacos** \$14.95
chipotle coleslaw, avocado, plantain crust
*available grilled
- Chick-Feliz Tacos** \$13.95
crispy chicken, avocado relish, chick-feliz sauce
- Crispy Shrimp Tacos** \$15.95
plantain crust, mango habanero sauce, pineapple pico de gallo, avocado

- Carnitas Tacos** \$13.95
pulled pork, salsa roja, onions, cilantro, avocado
- Buffalo Cauliflower Tacos** \$13.95
buffalo bbq sauce, chipotle ranch slaw, avocado & blue cheese crema
- Grilled Shrimp Tacos** \$15.95
corn salsa, chipotle aioli, queso fresco, avocado, flour tortillas

BRUNCH COCKTAILS


- Bloody Maria/Mary** \$10
tomato, horseradish, pepper, spices
- Margarita Mimosa** \$12
tequila, fresh lime juice, cava
- Brunchy Bubbles Kit** \$39.95
a bottles of bubbles served with your choice of fruit juice purees

SOUPS & SALADS

- *ADD CHICKEN \$4.95, SHRIMP \$5.95, OR GRILLED STEAK \$7.95, TO ANY SALAD
- Tortilla Soup** \$7.95
guajillo-tomato broth, chicken, avocado, queso fresco
- Black Bean Soup** \$7.95
pico de gallo, crema
*ADD CHORIZO +2
- Watermelon Gazpacho** \$7.95
cucumber, red onion, green oil
- Chop Salad** \$9.95
green apple, cucumber, cranberries, chayote, cotija cheese, pepitas, honey lime yogurt dressing
- Cobb Salad** \$14.95
romaine, diced chicken, bacon, avocado, black beans, bleu cheese, roasted corn, roasted tomato, chipotle ranch dressing

SIDES

- Sweet Plantains** \$7.95
crema, queso fresco
- Yucca Fries** \$6.95
lemon vinaigrette, chipotle aioli, queso fresco
- Black Beans & Rice** \$6.95
- Refried Beans** \$6.95



- Avocado Toast** \$9.95
toasted sourdough, cucumber, roasted bell peppers, pickled onions, crema
- Huevos Rancheros** \$13.95
fried eggs, salsa ranchera, pico de gallo, black beans, avocado, crispy tortillas
- Churro Pancakes** \$12.95
buttermilk pancakes, blueberry compote, churro ice cream, whipped cream

- Breakfast Burrito** \$11.95
scrambled eggs, queso mixto, smashed fingerling potatoes, refried beans, chipotle aioli
- Super Deluxe Burrito** \$14.95
scrambled eggs, bacon, braised brisket, smashed fingerling potatoes, queso mixto, avocado salsa verde, chipotle aioli



Beverages

margarita + cocktail add-ons
FRESH FRUIT FLAVOR +2
GRAND MARNIER +3

MARGARITAS

- Feliz Margarita** \$10 | \$32
silver tequila, orange liqueur, fresh lime juice
- Santana Margarita** \$12 | \$40
agavales reposado, orange liqueur, fresh lime juice
- Tropical Margarita** \$12 | \$40
house made tropical fruit infused tequila in our classic margarita recipe
- Frozen Pink Margarita** \$10
an icy version of our Feliz Margarita
- Chiquita "Skinny" Margarita** \$13 | \$42
hornitos plata, fresh lime juice, agave syrup, club soda

- Grand Margarita** \$14 | \$45
agavales reposado, grand marnier, fresh lime juice
- Patron Margarita** \$17 | \$55
patron reposado, cointreau, fresh lime juice
- Spicy Cucumber Margarita*** \$12 | \$40
hornitos plata, muddled cucumber & jalapeno, fresh lime juice
- Tres Chili Margarita*** \$12 | \$35
house made three chili infused tequila in our classic margarita recipe with a spicy chili salt rim
- Spinirita** \$10
a refreshing swirl of our frozen tropical margarita with red or white sangria

SPECIALTY COCKTAILS

- Sangria** \$9 | \$32
red or white wine, brandy, orange liqueur, seasonal fruit
- Ranch Water** \$11
agavales blanco tequila, lime juice, sparkling water
- Sparkling Margarita** \$12
tequila, fresh lime juice, cava
- La Paloma** \$10
hornitos plata tequila served with jarritos grapefruit soda

CERVEZAS

DRAFT

- Dos Equis Amber** (4.2%) \$6.00
- Levante Cloudy & Cumbersome IPA** (5.6%) \$7.00
- Cape May IPA** (6.3%) \$6.50

BOTTLES

- Corona** \$6.00
- Corona Premier** \$6.00
- Pacifico** \$6.00
- Tecate** [can] \$4.00
- Negra Modelo** \$5.00
- Modelo Especial** \$5.00
- Jack's Hard Cider** \$6.00

WINE

SPARKLING

de perrier • brut • france \$10 | \$19 | \$36

ROSÉ

morande • rose • chile \$10 | \$19 | \$36

WHITE

santa teresa • vinho verde • portugal \$10 | \$20 | \$36

ethereo • albarino • spain • \$12 | \$24 | \$40

the applicant • sauvignon blanc • chile \$11 | \$22 | \$39

phantom • chardonnay • california \$11 | \$22 | \$39

RED

morande • pinot noir • chile \$10 | \$20 | \$38

Devocion • malbec • argentina *organic* \$12 | \$24 | \$40

Tres Osos • cabernet • spain *organic* \$12 | \$24 | \$40

TEQUILA FLIGHTS

Our tequila flights include one half ounce of each tequila

- Blanco Flight** \$20
AGED UP TO TWO MONTHS
cuervo tradicional / herradura / espolon
- Reposado Flight** \$22
AGED TWO TO ELEVEN MONTHS
hornitos / partida / casa noble
- Anejo Flight** \$22
AGED A MINIMUM OF ONE YEAR
don julio / casa noble / corralejo
- Feliz Flight** \$35
A SELECTION OF OUR FAVORITE SUPREME TEQUILAS
don julio 1942 / el tesoro paradiso / cuervo reserva de familia

TEQUILA *make it a margarita +3*

BLANCO

- Patron \$14
- Casamigos \$14
- Don Julio \$13
- Cuervo Gold \$12
- Teremana \$12
- Casa Noble \$12
- El Tesoro \$12
- Herradura \$12
- Cabo Wabo \$11
- Cuervo Tradicional \$11
- Cazadores \$11
- 1800 \$10
- Corralejo \$10
- El Jimador \$10
- Espolon \$10
- Sauza Hornitos \$10
- El Mayor \$10
- Milagro \$10

REPOSADO

- Patron \$15
- Casamigos \$14
- Don Julio \$13
- El Tesoro \$13
- Partida \$12
- Teremana \$12
- Espolon \$12
- Cabo Wabo \$12
- Casa Noble \$12
- Tres Generaciones \$12
- Cazadores \$12
- Corralejo \$12
- Herradura \$12
- 1800 \$11
- Milagro \$11
- Sauza Hornitos \$10
- El Mayor \$10
- Hussong's \$10

ANEJO

- Patron \$16
- Casamigos \$15
- Don Julio \$14
- El Tesoro \$14
- Casa Noble \$13
- Herradura \$13
- Espolon \$12
- Milagro \$12
- Cazadores \$12
- Arta \$11
- 1800 \$11
- Corralejo \$10
- El Mayor \$10



SUPREME

- Clase Azul Reposado \$25
- Don Julio 1942 \$25
- Cuervo Reserva \$20
- Grand Love Extra Anejo \$20
- Cincoro Reposado \$19
- Mad Bull Reposado \$19

MEZCAL

- Vicio \$12
- Montelobos \$11
- Casamigos \$14
- Xicala \$15
- Fosforo \$20

NON-ALCOHOLIC

- Virgin Margarita** \$5
- Saratoga Sparkling Water** \$6
- Saratoga Still Water** \$6
- Grapefruit Jarritos** \$3
- Mexican Coke** \$3