

CANTINA *Feliz* LUNCH



MONDAY – FRIDAY: 11:30AM TO 3:00PM

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

- 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

SOUPS

- Tortilla Soup** \$7.95
guajillo-tomato broth, chicken, avocado, queso fresco
- Black Bean Soup** \$7.95
pico de gallo, crema
*ADD CHORIZO +2
- Corn Soup** \$7.95
roasted corn, salsa, crema, chili piquin

SALADS

- *ADD CHICKEN \$4.95, SHRIMP \$5.95, OR GRILLED STEAK \$7.95, TO ANY SALAD
- Chop Salad** \$9.95
green apple, cucumber, cranberries, chayote, cotija cheese, pepitas, honey lime yogurt dressing
- Spinach Salad** \$9.95
dried figs, bleu cheese, red onions, bacon, serrano balsamic vinaigrette
- Cobb Salad** \$14.95
romaine, diced chicken, bacon, avocado, black beans, bleu cheese, roasted corn, roasted tomato, chipotle ranch dressing
- Chicken Caesar Salad** \$14.95
grilled chicken, kale, brussels, roasted red peppers, croutons, manchego cheese, asparagus, caeser dressing

ENCHILADAS

- Brisket Enchiladas** \$15.95
roasted tomato, black beans, red chili sauce, queso mixto
- Chicken Enchiladas** \$15.95
chipotle cream, salsa ranchera, rajas, oaxaca cheese
- Vegetable Enchiladas** \$15.95
roasted peppers, sweet potato, caramelized onions, swiss chard, roasted tomatoes, mole verde
- 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
- Brussels Sprout Tacos** \$13.95
orange guajillo glaze, sweet potato puree, queso fresco, avocado, toasted pepitas
- Grilled Shrimp Tacos** \$15.95
corn salsa, chipotle aioli, queso fresco, avocado, flour tortillas

BOWLS

- Chicken Tinga** \$14.95
pulled chicken, rice, pico de gallo, poblanos, black beans, crema
- Brussels Sprouts** \$13.95
orange guajillo glaze, sweet potato puree, queso fresco, avocado, black beans, rice, toasted pepitas
- Carnitas** \$14.95
pulled pork, rice, cilantro, onion, black beans, avocado, salsa roja

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



20% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meat, seafood or eggs may increase your risk for food born illnesses
In compliance with the Whitmarsh Township ordinance there is a \$0.15 charge for to-go bags.



Beverages

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, patron citronge, 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

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

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 a sampling 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
- Espolon** \$12
- Milagro** \$12
- Cabo Wabo** \$11
- Cuervo Tradicional** \$11
- Cazadores** \$11
- 1800** \$11
- Corralejo** \$10
- El Jimador** \$10
- Boardroom** \$10
- Sauza Hornitos** \$10
- El Mayor** \$10

REPOSADO

- Patron** \$15
- Casamigos** \$14
- Don Julio** \$13
- El Tesoro** \$13
- Espolon** \$13
- Partida** \$12
- Teremana** \$12
- Cabo Wabo** \$12
- Casa Noble** \$12
- Tres Generaciones** \$12
- Cazadores** \$12
- Corralejo** \$12
- Herradura** \$12
- 1800** \$12
- Milagro** \$12
- 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** \$13
- Milagro** \$13
- Cazadores** \$13
- Arta** \$12
- 1800** \$12
- Corralejo** \$12
- El Mayor** \$11



SUPREME

- Clase Azul Reposado** \$25
- Don Julio 1942** \$25
- Cuervo Reserva** \$20
- Grand Love Extra Anejo** \$20
- Cincoro Reposado** \$19
- Mad Bull Reposado** \$19
- Patron Extra Anejo** \$16

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** \$4