

SOCIAL CANTINA

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TO START

- CHIPS & SALSA** \$3
house tortilla chips & roasted tomato salsa
- CHIPS & SALSA FLIGHT** \$7
house tortilla chips, roasted tomato salsa + verde + chile de árbol + mango habanero
- GUACAMOLE** \$8
hand-mashed avocado, lime juice, tomato, onion, cilantro, radish
- TEQUILA QUESO** \$6
tequila, queso blanco cheese, roasted tomato salsa, cilantro
- QUESO FUNDIDO** \$8
baked mexican cheeses, poblano, guac, pico de gallo

APERITIVOS

- MEXICAN STREET CORN** \$4
chipotle lime crema, cilantro, radish, cotija cheese
elotes [on the Cob]
esquites [off the Cob]
- BACON WRAPPED JALAPEÑO RELLENOS** \$5
(4) jalapeños, bacon, house cream cheese, guacamole, pico de gallo, side of chipotle lime crema
- STUFFED AVOCADO** \$8
avocado, ahi tuna, baked cream cheese, rice, sweet soy glaze, adobo crema
- SOCIAL NACHOS** \$12
house chips, seasoned ground beef, pico de gallo, guac, peppers, onions, tropical salsa, cabbage, radish, mixed cheeses, tequila queso & tomatillo crema

TACOS

- AL PASTOR** \$4
adobo marinated seared pork, grilled pineapple, guac, arugula, queso fresco
- BAJA FISH** \$4
social beer battered white fish, cabbage, guac, poblano crema, tropical salsa
- CARNITAS** \$3.5
citrus marinated pork, pico de gallo, cabbage, queso fresco, salsa verde, cilantro
- AMERICANO** \$3.5
seasoned ground beef, mixed cheese, romaine lettuce, red onions, tomatoes, tomatillo crema
- AHI TUNA *** \$4.5
ahi tuna, avocado cucumber relish, adobo crema, cabbage, mango, pickled red onion
- CARNE ASADA** \$4.5
grilled skirt steak, chimichurri, sautéed peppers/onions, radish, queso fresco
- CHICKEN TINGA** \$3.5
tinga adobo marinated chicken, cabbage, tropical salsa, avocado, tomatillo crema, queso fresco
- FRIED AVOCADO** \$4
battered avocado, lettuce, adobo crema, romaine lettuce, radish, pico de gallo, queso fresco
- PORK BELLY** \$4.5
pork belly, pickled red onion, avocado, pico de gallo, cotija
- SHRIMP VERDE** \$4
grilled shrimp, arugula, radish, avocado, queso fresco, pineapple habanero, tropical salsa
- TROPICAL VEGETARIAN TACO** \$4
crumbled plant-based protein, cabbage, tropical salsa, cucumber pico de gallo, pineapple guajillo sauce

CANTINA BOWLS

all bowls served with Cilantro Lime Rice (quinoa +1)

- PINEAPPLE EXPRESS** \$10
adobo marinated seared pork, grilled pineapple, guac, pickled onions, arugula, tropical salsa, queso fresco
 - FISH BOWL** \$11
social beer battered white fish, cabbage, guac, tropical salsa, poblano crema
 - DESPACITO** \$10
citrus marinated pork, pico de gallo, cabbage, salsa verde, queso fresco, cilantro
 - THE GRINGO** \$9
seasoned ground beef, mixed cheese, romaine lettuce, red onions, tomatoes, tomatillo crema
 - AHI PARADISE *** \$12
ahi tuna, avocado cucumber relish, pickled red onion, avocado, mango, arugula, adobo crema
 - LA VERDE** \$10
tinga adobo marinated chicken, salsa verde, cucumber relish, pickled red onion, pico de gallo, queso fresco, tomatillo crema, cabbage
 - EL MATADOR** \$12
grilled skirt steak, chimichurri, sautéed peppers & onions, guac, pico de gallo, queso fresco
 - MANGO TANGO** \$11
tinga adobo marinated chicken, tropical salsa, cabbage, cucumber, mango, avocado, tomatillo crema
 - FRESH VEGGIE BOWL** \$10
crumbled plant-based protein, quinoa-couscous, tropical salsa, cucumber pico de gallo, avocado cilantro lime sauce, pineapple guajillo sauce
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- ## FINISH
- TRES LECHES** \$6
evaporated milk + sweetened condensed milk + heavy cream, sponge cake, tequila whipped cream, fresh fruit
 - FLAN** \$5
vanilla custard, caramelized sugar, tequila whipped cream, fresh fruit
 - CHURROS** \$6
cinnamon sugar, strawberry or chocolate sauce

SOPAS

- POZOLE** \$6
hominy, pork, onions, garlic, radish, lime,
- SOUP OF THE MOMENT** \$5
ask what soup we're inspired to make today

ENSALADAS

add to your salad
Ground Beef 3 | Chicken 4 | Steak 6

- MEXICAN COBB** \$8
romaine, tropical salsa, pico de gallo, pickled red onion, black bean, over easy egg
- THE TACO SALAD** \$7
romaine, avocado, radish, cucumber, grilled corn, sautéed peppers/onions, tropical salsa, cheese, tortilla strips

TORTAS

served on torta rolls
baked in-house daily

(SANDWICHES)

- CUBANO** \$8
carnitas, pork belly, black bean spread, cabbage, guac, pico de gallo, queso fresco, chipotle aioli
- CHICKEN** \$7
grilled chicken, black bean spread, cabbage, guac, pico de gallo, queso fresco, chipotle aioli
- STEAK** \$9
carne asada, black bean spread, cabbage, guac, pico de gallo, queso fresco, chipotle aioli

QUESADILLA

- CANTINA QUESADILLA** \$5
mixed cheese, sautéed peppers & onions
accompanied by: tomatillo crema, pico de gallo, roasted tomato salsa & salsa verde
MUSHROOM +1 | CHICKEN +1.5 | PORK +1.5 | STEAK +2.5

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness.