



145 MAIN STREET • KINGSTON, MA 02364 • (781) 585-0060

# WELCOME

TO CANCUN, A FAMILY MEXICAN RESTAURANT!

At Cancun, family tradition, pride, experience and the finest ingredients combine to bring the best of old Mexico's recipes to your table. Cancun carefully prepares each dish with the highest quality foods in order to provide our guests with authentic cuisine and exceptional service in an enjoyable dining environment.

Our staff is committed to making your stay here an enjoyable one.

Ask any Cancun employee for assistance in making the most of your dining experience.

Our staff will be happy to offer suggestions for authentic Mexican inspired drinks, appetizers and meals. Ask us about holding weddings, business meetings or that "special" party here at Cancun.

So . . . Relax . . . Enjoy all that Cancun has to offer.

"If you walk in as a stranger . . . we hope you leave as a friend."

**Gracias Amigos**

Tables of 6 or more people may have  
gratuity added to the check; we only allow  
2 separate checks per table as we have  
ATM IN THE LOUNGE



# CANCUN'S FAMOUS MARGARITAS

All Margaritas served frozen or on the rocks with salt, chili salt or sugar rims;

We have a large selection of Blanco, Reposado and Anejo Tequilas to enhance your favorite Margarita, cocktail, shot or sipping pleasure.

## ★ THE ULTIMATE MARGARITA

Enjoy your choice of Premium Tequila, Cointreau, fresh lime juice and orange juice, hand shaken and served on the rocks

**Try One of our Flavors** - Strawberry • Mango • Peach  
Watermelon • Kiwi • Raspberry • Blueberry  
Melon • Blackberry • Banana  
- available without alcohol

**Or try a tall frosty Grande Pitcher for the table!**

## HOUSE MARGARITA

Made with house margarita mix, Gold Tequila and Triple Sec

## BLUE MOONLIGHT

A *delightfully different Margarita* made with Gold Tequila, Blue Curacao and our homemade Margarita mix, served on the rocks

## CADILLAC MARGARITA

The top of the line! Cuervo Gold Tequila, Ultimate Margarita Mix and a Grand Marnier Floater

## EL PRESIDENTE MARGARITA

Gold Tequila, Brandy, fresh squeezed lime and orange liquor, hand shaken and served on the rocks

## MIGUEL'S WATERMELON MARGARITA

Exotico Silver Tequila, Watermelon Liqueur and Cancun's House Margarita Mix, served on the rocks with a sugar rim and fresh watermelon in season

## GRANDE MANGONEADA

A jumbo 22 oz. frozen house mango margarita with Chamoy- a bitter chili salsa- and a chili salt lime rim

## CORONARITA

A House Margarita OR an Ultimate Margarita with a mini Corona dunked inside

## PINEAPPLE JALAPEÑO MARGARITA 🌶️

**Sweet and Spicy!**

Dulce Vida Jalapeño Pineapple infused Tequila and Ultimate Margarita Mix...

## INFUSION MARGARITA

Exotico Blanco Tequila infused with cranberries, jalapeño and pineapple for something smooth and sweet with a hint of spice mixed with Ultimate Margarita Mix and served on the rocks

## MANGO INFIERNO MARGARITA 🌶️

If you like hot and sweet, try this! Ghost 5 Hot Pepper Infused Tequila, mango puree and Ultimate Margarita Mix, served on the rocks **WARNING - IT'S HOT**

## SKINNY MARGARITA

Jose Cuervo Silver, Orange Liqueur, soda water, agave nectar and fresh squeezed lime

## TEQUILA SELECTIONS

### INFUSIONS:

**EXOTICO BLANCO** Cranberry, Jalapeno, Pineapple

**1800 SILVER** Hot and Sweet Pepper Mix

🌶️ **GHOST PEPPER TEQUILA** 5 Hot Pepper Infierno Blend

**DOLCE VIDA GRAPEFRUIT & JALAPENO PINEAPPLE**

**123 Organic Tequila** (Uno Dos Tres)

**1800** - Silver, Coconut, Reposado, Anejo

**Avión** - Silver, Reposado, Anejo, 44

**Casamigos** - Blanco, Mezcal

**Cabo Wabo Blanco**

**Cincoro** - Blanco, Anejo

**Corralejo** - Blanco, Reposado, Anejo

**Cuervo** - Gold, Silver

**Cuervo Reserva** - Platino, Reserva Extra Anejo

**Cuervo Tradicional** - Reposado, Anejo

**Dulce Vida** - Grapefruit, Pineapple Jalapeño

**Don Julio** - Blanco, Reposado, Anejo, 1942

**Exotico** - Blanco

**Herradura** - Silver, Reposado, Anejo, Ultra

**Milagro** - Silver, Reposado, Anejo

**Patrón** - Silver, XO Cafe, Platinum

**Sauza Hornitos** - Blanco, Reposado

**Sombra Mezcal**

**Tres Generaciones** - Plata, Reposado, Anejo



# SPECIALTY COCKTAILS

## SMOKIN' MULE

Sombra Mezcal (smokey), Exotico Blanco Tequila, Ginger Beer, fresh pressed lime on ice - Great with Tito's Handmade Vodka also!

## WATERMELON MINT MULE

Don Julio Blanco Tequila, watermelon liqueur, fresh mint and lime with refreshing ginger beer served on the rocks

## COCO LOCO

1800 Coconut Tequila and Yellow Tropical Red Bull served over ice

## WATERMELON REJUVENATOR

Exotico tequila infused with fresh cranberries, pineapple and jalapeno with a Red Bull Watermelon dunked inside a sugar rimmed hurricane glass

## MOCKTAILS AVAILABLE

Ask server for ideas

## LA PIÑA LOCA

Malibu Strawberry Rum, strawberry puree and coconut cream, served with fresh pineapple wedge

## WATERMELON OR STRAWBERRY MALIBU MOJITOS

Malibu Strawberry or Watermelon Rum, Mint, Lime, Agave and soda water

## ANEJO OLD FASHION

Don Julio Anejo Tequila- Orange bitters- brown sugar cubes- Orange rind - imported black cherry served on Plymouth Rock  
*Whiskey options available*

## ESPRESSO MUDSLIDE

Cafe Patron Espresso Tequila XO, Kahlua and Baileys, served frozen with whipped cream

## TRY A MICHELADA, CORONARITA OR A PROSECCO RITA!

Ask server about details

## HOUSE WINES BY THE GLASS

### CRANE LAKE

Chardonnay • Pinot Grigio  
Cabernet Sauvignon • Merlot • White Zinfandel

Prosecco (Split) • Barone Fini Pinot Grigio  
Rodney Strong Red Blend 2019  
Josh Cellars Merlot • Pinot Noir  
Freixenet (Split) • Simi Chardonnay  
Rodney Strong "Charlotte's Home" Sauvignon  
Coppola Claret Cabernet Sauvignon

## HOUSE RED SANGRIA

Wine, Tequila and Tropical juices topped with fresh fruit.  
**TRY OUR PEACH WHITE SANGRIA TOO!**

Ask your server about special wines by the glass

## BEER + CANS

### DRAFT BEER 16OZ & 20OZ

Dos Equis Amber • Bud Light • Pacifico

### BOTTLED

Corona • Corona Light • Modelo Especial  
Dos Equis Lager Especial • Tecate  
Negra Modelo • Budweiser  
Bud Light • Michelob Ultra • Lagunitas IPA • High Noon Mango  
Down East Cider • Heineken 00 Non Alcoholic

## JARRITOS AND COKE OLD FASHIONED BOTTLED SODAS AVAILABLE

## TABLE SIDE GUACAMOLE\*

MARKET PRICE ADD BACON +3.50

## TACO TUESDAY & FAJITA THURSDAYS 25% OFF!

Dine-in or Takeout only.  
Some details and restrictions apply.

## ORIGINAL FAMILY TACO KIT \$49.99

Ground Beef or Shredded Chicken or both

Pick 3 Free Toppings: lettuce, tomatoes, cheese, pico de gallo, sour cream, cilantro or onions

Pick shells 16 total soft corn, soft flour or crispy corn

## GRILLED FAMILY TACO \$69.99

Steak, Chicken, Shrimp or Veggies

Pick 2 Toppings: lettuce, tomatoes, cheese, pico de gallo, sour cream, avocado salsa, cilantro or onions

## TAKE OUT ONLY SERVES 4 TO 6 PEOPLE



# COMBINATIONS

Choice of fillings: cheese, ground beef, chicken, pork or shredded beef. All combos served with rice and refried beans.

**COMBO ONE** - 10  
YOUR CHOICE OF ONE: Enchilada • Taco  
Burrito • Chile Relleno • Tostada • Tamale

**COMBO TWO** - 15  
YOUR CHOICE OF TWO: Enchilada • Chimichanga  
Taco • Tamale • Chile Relleno • Tostada • Burrito

**COMBO THREE** - 18  
YOUR CHOICE OF THREE: Enchilada • Chimichanga  
Taco • Tamale • Chile Relleno • Tostada • Burrito

*SORRY, NO DOUBLE CHIMICHANGAS OR CHILE RELLENO!*

## GREAT ADD ONS

**MAKE IT DELUXE!** - 4

**ADD SOUR CREAM & FRESH GUACAMOLE**

**SPECIAL DELUXE!** - 6

**ADD SOUR CREAM, FRESH GUACAMOLE, LETTUCE, TOMATO & CHEESE**

**FRESH GUACAMOLE (4-0Z)** - 3.50

**HABANERO SALSA** - 3

**CHILES TOREADOS** - 4

**CHILE CON QUESO** - 3

**ADD FRESH SIDE OF GUACAMOLE  
TO ANY ORDER \$3.50**

# CHIMICHANGAS

Deep-fried 'til golden brown. Served with rice and beans.

## TEXANA CHIMICHANGA

Choice of chicken, ground beef, pork or shredded beef in a large flour tortilla topped with enchilada-style sauce, melted Monterey Jack cheese and sour cream - 16

## FAJITA CHIMICHANGA

Fajita chicken or steak wrapped in a flour tortilla with Monterey Jack cheese, peppers & onions inside. Served with sour cream and topped with tomatillo salsa - 17

## CANCUN CHIMICHANGA

Large flour tortilla wrapped with Monterey Jack cheese and your choice of chicken, ground beef, pork or shredded beef. Topped with sour cream - 15

## NEW! RIBEYE CHIMICHANGA

Grilled ribeye steak with chile garlic butter and sautéed onions, mushrooms with Monterey Jack cheese, served with white rice, chipotle sour cream, street corn salsa and scallions - 20

# ENCHILADAS

*All enchiladas include rice and beans*

## SEAFOOD ENCHILADAS

Two tortillas filled with seared garlic shrimp and cod, topped with green tomatillo salsa, sour cream, Monterey Jack cheese and fresh avocado slices. Served with white rice and black beans - 20

## TRES ENCHILADAS

Three fabulous enchiladas: one pork with green tomatillo sauce, one chicken with queso sauce and one ground beef with enchilada sauce - 18

## ENCHILADAS SUIZAS

Two soft corn tortillas with your choice of fillings (chicken, ground beef or pork). Served with fresh green tomatillo sauce. Garnished with sour cream and Monterey Jack cheese - 15

## MOLE ENCHILADAS

Two corn tortillas stuffed with shredded chicken simmered in our authentic Mexican mole sauce. Sprinkled with sesame seeds - 16  
*(Please note: mole sauce contains peanuts)*

## ENCHILADAS TAPATIAS

Combination of three enchiladas: one chicken with mole sauce, one cheese with tomatillo salsa and one shredded beef with red sauce. Served with sour cream - 19  
*(Please note: mole sauce contains peanuts)*

# HOUSE SPECIALTIES

*Tortillas served with all dishes upon request*

## MEXICAN SHRIMP SCAMPI

Shrimp, pineapple jalapeño tequila butter smashed garlic, pico de gallo, chile pepper, fresh lime, grilled green onions over white rice - 21

## CARNE ASADA

Charbroiled skirt steak served with green onions, Spanish rice and refried beans - 22

## STEAK PICADO

Tender strips of skirt steak sautéed with tomatoes, onions, bell peppers in our red sauce. Served with Spanish rice and refried beans - 18

## RIBEYE\* & SHRIMP

12-oz ribeye steak topped with chile garlic butter, three succulent shrimp with sautéed mushrooms, bell peppers, onions and grilled street corn. Served with Spanish rice - 28

## LOS 3 AMIGOS: CHICKEN, STEAK & SHRIMP

Charbroiled tender skirt steak, juicy chicken breast and four sautéed jumbo shrimp served with refried beans, Spanish rice, tortillas, scallions, fresh avocado slices and fresh lime - 26

## ARROZ CON POLLO

Boneless breast of chicken sautéed in a special sauce with mushrooms, onions and bell peppers. Served over a bed of Spanish rice with melted Monterey Jack cheese on top. Garnished with sour cream and fresh avocado slices - 17

## POLLO A LA PARRILLA

Grilled chicken breast marinated with fresh lime, garlic and seasonings served with white rice, tortillas and garnished with sautéed vegetables, grilled pineapple and sour cream - 17

## PORK CARNITAS

Tender pork slow roasted with garlic & spices, served with red tomatillo salsa, pico de gallo, Spanish Rice and refried beans - 18

## SHRIMP A LA MEXICANA

Sautéed shrimp with butter, fresh garlic, onions, tomatoes and Casa's red cilantro sauce. Served with white rice. Garnished with fresh avocado slices - 20

## CHILE VERDE

Chunks of pork loin cooked 'til tender in a mild green tomatillo sauce of cilantro, green peppers, onions and spices. Served with Spanish rice and refried beans and tortillas - 17

Los 3 Amigos



## ARROZ CON SHRIMP

Shrimp sautéed with butter, mushrooms, onions, bell peppers and garlic in a light tomato sauce. Served over a bed of Spanish rice with melted Monterey Jack cheese on top. Garnished with tomatoes, sour cream and fresh avocado slices - 20

## POLLO EN MOLE

This dish features the classic Mexican sauce - mole—made with blend of onions, garlic, peanuts and chocolate with a touch of red chile peppers over sliced chicken breast. Sprinkled with sesame seeds Served with Spanish rice and refried beans - 18

**BEFORE PLACING YOUR ORDER,**  
*please inform your server if a person  
in your party has a food allergy*

**HEALTH ADVISORY:**

*\*Cooked to order. Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of a foodborne illness*



# APPETIZERS

Refill salsa & chips \$3.50 • Extra basket chips \$2.00

## POTATO SKINS

Fried potato skins filled with bacon or chicken and topped with cheddar cheese. Served with chile con queso, sour cream and pico de gallo - 13

## GARLIC SHRIMP WITH AVOCADO

Shrimp and mushrooms sautéed with garlic butter. Served with fresh avocado salad - 18

## TAQUITO BITES

Small crisp corn tortillas with choice of shredded chicken or shredded beef. Served with chipotle sour cream, chile con queso, tomato and cotija cheese - 12

ADD FRESH SIDE OF  
GUACAMOLE TO ANY  
ORDER \$3.50

## CHIP & DIP SAMPLER

Fresh mini tableside Guacamole, Chile con Queso and all new loaded salsa - 12

## FIESTA PLATTER

Nachos, mini-quesadilla, mini-flautas and wings. Served with sour cream - 18

## CHILE CON QUESO

Rich, spicy Mexican cheese dip. BOWL - 8 ADD BACON - 10 TRY WITH CHORIZO - 12

**TABLE SIDE GUACAMOLE** - Market Price  
ADD BACON +3.50

## MEXICAN STREET CORN

Full cob of corn topped with cilantro, aioli, tajin, lime and cotija - 4 each

## CHICKEN WINGS - 14

Our house marinated and roasted jumbo chicken wings. Choose one of the following: PLAIN • BUFFALO HONEY CHIPOTLE • BBQ

## BONELESS WINGS - 13

## CHILE RELLENO

Stuffed poblano pepper with Monterey Jack cheese, battered and fried, topped with red salsa - 8

# BUILD YOUR OWN NACHOS

BASIC NACHO - CHIPS & CHEESE - 6.00

ADD-ONS: Shredded Chicken or Ground Beef - 2 • Grilled Chicken - 2.95 • Grilled Steak - 3.95  
Fresh Guacamole - 3 • Sour Cream - 1 • Pico De Gallo - 1  
Peppers & Onions - 1.50 • Refried Beans - 1.50 • Pickled or Fresh Jalapenos - 1.50

## CHARRED JALAPEÑO CAESAR

Fresh romaine lettuce tossed in our Charred Jalapeño Caesar dressing, homemade garlic chile croutons and cotija cheese

PLAIN - 10 CHICKEN - 14  
SHRIMP - 18 STEAK - 17

## FAJITA SALAD

Shrimp, sautéed chicken or steak, fresh shredded cheddar cheese, bell peppers and onions served on fresh lettuce in a crispy flour tortilla bowl with fresh guacamole and sour cream

## NEW! TOSTADA SALAD

Choice of shredded chicken, ground beef, shredded beef or pork on a flat crispy corn tortilla lightly topped with refried beans, served with lettuce, cotija cheese, fresh guacamole, tomato, sour cream and lime - 12

GRILLED CHICKEN - 2 extra SHRIMP - 5 extra  
STEAK - 5 extra

# SOUP & SALADS

## TACO SALAD

Your choice of chicken, shredded beef, ground beef or pork with fresh lettuce, fresh shredded cheddar cheese, chopped tomatoes, fresh guacamole and sour cream in a crispy flour tortilla bowl - 13

## NEW! GRILLED CHICKEN & AVOCADO SALAD

Mixed iceberg and romaine lettuce with grilled chicken, pico de gallo, tomato, avocado slices, cotija cheese and sour cream. Drizzled with fresh avocado slices and lime ranch dressing - 15

## TORTILLA SOUP

A spicy Mexican soup with grilled chicken, crisp tortilla strips, avocado and Jack cheese. BOWL - 8

## SOPA DE ALBONDIGAS

A traditional soup of fresh minted pork, beef meatballs and seasonal vegetables in a clear broth served with diced onions and cilantro. A meal in itself - 10

## NEW! MIGUEL QUESADILLA

Grilled shrimp, tomatoes, baby spinach, cilantro garlic aioli and lime 18

# QUESADILLAS

## BUILD YOUR OWN QUESADILLA

BASIC QUESADILLA - SERVED ON A FLOUR TORTILLA WITH MELTED JACK CHEESE, STARTING AT - 7

ADD-ONS: Shredded Chicken or Shredded Beef or Ground Beef - 2 • Grilled Chicken - 2.95 • Shrimp - 4.95  
Buffalo Fried Chicken - 2.95 • Grilled Steak - 3.95 • Tomato - 1 • Guacamole - 2 • Sour Cream - 1

Pico De Gallo - 1 • Spinach - 1 • Peppers & Onions - 1.50 • Mushrooms - 1 • Pickled or Fresh Jalapenos - 1.50

## NEW! QUESA BIRRIA

Flour tortillas with melted Monterey Jack cheese, cilantro, onions and tender beef (*barbacoa*) with Cancun special dipping salsa - 16

# WRAPS & TORTAS

## GRILLED CHICKEN TORTA

Marinated grilled chicken breast, Monterey Jack Cheese, cilantro garlic aioli, lettuce, tomato & avocado slices. Served on a French roll with fries - 12

## CHICKEN AVOCADO WRAP

Grilled chicken, apple wood bacon, fresh avocado, tomatoes, lettuce, cilantro garlic aioli wrapped in a flour tortilla and served with fries - 15

## FAJITA MELT TORTA

Grilled steak or chicken with Monterey Jack cheese, tomatoes, onions, bell peppers and lettuce. Served on a French roll with fries - 12

## BUFFALO CHICKEN WRAP

Fried chicken, Buffalo sauce, pico de gallo, lettuce and ranch dressing. Served with fries - 13

# BURGERS

## BUILD YOUR OWN BURGER

Half-pound of ground beef with lettuce and tomatoes served on an old fashioned roll - 8

## EXTRA TOPPINGS:

CRISP BACON - 2  
MUSHROOMS - 1  
SLICED JALAPEÑOS - 1  
CHEESE - 1.50  
AVOCADO SLICES - 2  
BBQ SAUCE - .50  
SAUTÉED ONIONS - 1  
FRESH GUACAMOLE - 3



ADD FRESH SIDE OF GUACAMOLE  
TO ANY ORDER \$3.50

# VEGETARIAN

## VEGGIE GREEN BURRITO

A flour tortilla with white rice and whole black beans, grilled onions and peppers served with lettuce inside; covered with fresh green tomatillo sauce, pico de gallo, sour cream, fresh guacamole and cotija cheese - 15

## VEGGIE FIESTA

One spinach enchilada, one green cheese enchilada and one chile relleno served with white rice, whole black beans and sour cream - 16

## VEGGIE QUESADILLA

Spinach, tomatoes, bell peppers and onions wrapped in a flour tortilla with Monterey Jack cheese. Garnished with lettuce and sour cream - 14

## VEGGIE TACOS

Three flour tortillas filled with sautéed spinach, mushrooms, yellow squash, zucchini, onions, red cabbage and topped with avocado salsa and cotija cheese. Served with black beans, white rice, lettuce, sour cream and pico de gallo - 16

## SPINACH ENCHILADAS

Two soft corn tortillas with sautéed spinach, tomatoes and Monterey Jack cheese, covered with fresh green tomatillo sauce. Garnished with sour cream on top. Served with white rice and whole black beans - 15

## VEGGIE FAJITAS

Served with white rice, black beans, warm tortillas, tomatoes, sour cream and cheese - 17

# TACOS

## PINEAPPLE BBQ PORK CARNITAS TACOS

Two tacos served on flour tortillas with pork carnitas, fresh grilled pineapple, pico de gallo, cotija, lime and BBQ sauce - 14

## BACON & AVOCADO TACOS

Three soft corn tortillas with marinated shrimp, applewood bacon, fresh avocado and pico de gallo with garlic cilantro aioli on the side. Served with refried beans and Spanish rice  
CHICKEN - 16 SHRIMP - 18

## CANCUN TACOS

Three soft flour tortillas with your choice of chicken breast or steak with fresh bell peppers and onions. Garnished with sour cream and pico de gallo. Served with refried beans and Spanish rice  
CHICKEN - 16 STEAK - 18

## TACOS AL PASTOR

Three soft corn tortillas with a choice of marinated pork tenderloin, steak or chicken. Garnished with fresh green cabbage, cilantro, onions, grilled pineapple and tomatillo sauce. Served with refried beans and Spanish rice  
CHICKEN - 17 STEAK - 18 PORK - 17

## TRES TACOS

Three crispy corn taco shells loaded with your choice of chicken, pork, shredded or ground beef and served with lettuce, chopped tomatoes and cheddar cheese. Served with refried beans and Spanish rice - 16

## NEW FRESH FISH TACOS

Three flour tortillas with seared cod or haddock drilled with garlic lime infused oil, shredded cabbage, cilantro/onion, garlic cilantro aioli, refried beans & Spanish rice - 20  
LIMITED AVAILABLE

## NEW BIRRIA TACOS

Three seared yellow corn tortillas with melted Monterey Jack cheese, cilantro, onions and tender beef (*barbacoa*) with Cancun special dipping salsa - 15  
LIMITED AVAILABLE

## RIBEYE TACOS

Three flour tortillas with grilled ribeye steak, sautéed onions, mushrooms, steak sauce, melted Jack, cilantro and cotija cheese. Served with fries or rice and beans - 18

## TIJUANA TACOS

Three soft corn tortillas with chicken or steak, melted Jack cheese, sautéed onions and pico de gallo. Served with refried beans and Spanish rice - 16

## STREET TACOS

Three soft corn tacos filled with chopped grilled steak, chicken or tender pork carnitas, onions, cilantro, fresh lime and homemade avocado tomatillo salsa  
CHICKEN - 13 SHRIMP - 16  
STEAK - 15 PORK CARNITAS - 14  
ADD RICE AND BEANS - 4.99

ADD RICE & BEANS TO ANY ORDER \$4.99

# FAJITAS

*Sizzling tender pieces of marinated steak, chicken or prawns sautéed with fresh bell peppers and onions. Served with rice, beans, warm tortillas, tomatoes, cheese and sour cream.*

CHICKEN FAJITAS - 17

SHRIMP FAJITAS - 20

STEAK FAJITAS - 19

CARNITAS FAJITAS - 18

VEGGIE FAJITAS - 17

MIXED COMBO Choice of 2 - 22

# BURRITOS

## CANCUN BURRITO

Filled with refried beans, Spanish rice and your choice of Chicken, Pork, Shredded Beef or Ground Beef in a flour tortilla. Topped with red salsa, fresh guacamole, cotija cheese, sour cream, lettuce and pico de gallo - 16

## MOJADO BURRITO

Filled with pork carnitas, black beans and Spanish rice, topped with enchilada sauce and melted Monterey Jack cheese. Garnished with lettuce, guacamole and sour cream - 18

## SEAFOOD BURRITO

Seared garlic shrimp and fresh cod topped with tomatillo salsa, drizzled with garlic cilantro aioli, pico de gallo and cotija cheese. Served with white rice, black beans, sour cream and fresh avocado slices - 20

## BURRITO WRAP & FRIES

Onions and bell peppers, wrapped with Monterey Jack cheese in a flour tortilla. Garnished with chipotle sour cream, guacamole and fries  
CHICKEN - 16 STEAK - 17 SHRIMP - 19

## ASADA BURRITO

Grilled steak or chicken burrito with onions, peppers, mushroom, white rice and black beans. Steak topped with green tomatillo salsa. Chicken topped with red enchilada sauce and garnished with street corn salsa and cotija cheese on top. Served with sour cream and guacamole  
CHICKEN - 17 STEAK - 19



## BURRITO BOWL

White rice, lettuce, street corn salsa, sour cream, fresh jalapeño slices, garlic cilantro aioli, cotija cheese, guacamole with your choice of grilled  
CHICKEN - 17 STEAK - 19  
SHRIMP - 19 VEGGIES - 16  
PORK CARNITAS - 18 FISH - 19



## KICK UP THE HEAT!

CHILES TOREADOS make a great add-on to any meal. Add some kick! - 4