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
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 liqueur, 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 JALAPENO MARGARITA
Sweet and Spicy! Dulce Vida Jalapeño Pineapple infused Tequila and Ultimate Margarita Mix...

INFUSION MARGARITA
Exotico Blanco Tequila infused with cranberries, jalapeno 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 Infiero Blend
DOLCE VIDA GRAPEFRUIT & JALAPENO PINEAPPLE

Dulce Vida - Grapefruit, Pineapple Jalapeño
Don Julio - Blanco, Reposado, Anejo, 1942
Exotico - Blanco
Herradura - Silver, Reposado, Anejo, Ultra
Milagro - Silver, Reposado, Anejo
Patron - Silver, XO Cafe, Platinum
Sauza Hornitos - Blanco, Reposado
Sombra Mezcal
Tres Generaciones - Plata, Reposado, Anejo

123 Organic Tequila (Uno Dos Tres)
1800 - Silver, Coconut, Reposado, Anejo
Avion - 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
**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

**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

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

**Mocktails Available**
- Ask server for ideas

**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!

**Beer + Cans**
- Draft Beer 16oz & 20oz
- Bottled Corona • Corona Light • Modelo Especial
- Dos Equis Lager Especial • Tecate Negra Modelo • Bud Light • Michelob Ultra • Miller Lite • Lagunitas IPA • High Noon Mango
- Down East Cider • White Claw Seltzers • Heineken 00 Non Alchoholic
- Jarritos and Coke old fashioned bottled sodas available

**Try a Michelada, Coronarita or a Prosecco Rita!**
- Ask server about details

**Mocktails Available**
- Ask server for ideas

**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

**Taco Tuesday & Fajita Thursdays**
- 25% OFF!
- Dine-in or Takeout only. Some details and restrictions apply.

**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

### CANCE 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

### MOLE ENCHILADAS
Two corn tortillas stuffed with shredded chicken simmered in our authentic Mexican mole sauce. Sprinkled with sesame seeds - 16

(Use note: mole sauce contains peanuts)

### 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

### 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

(Use note: mole sauce contains peanuts)

## MEXICAN SHRIMP SCAMPI
Shrimp, pineapple jalapeno 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

## 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

## HOUSE SPECIALTIES
Tortillas served with all dishes upon request

### MEXICAN SHRIMP SCAMPI
Shrimp, pineapple jalapeno 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

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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

### 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

### 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

### SORRY, NO DOUBLE CHIMICHANGAS OR CHILE RELLENO!

### 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

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

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Two corn tortillas stuffed with shredded chicken simmered in our authentic Mexican mole sauce. Sprinkled with sesame seeds - 16

(Use note: mole sauce contains peanuts)

### 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

### 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

(Use note: mole sauce contains peanuts)

**NOTE:**
- Tomatillo salsa, sour cream, Monterrey Jack cheese, pico de gallo, grilled green onions, Spanish rice and refried beans - 17
- Served with Spanish rice and refried beans - 18
- Served with fresh green tomatillo sauce. Garnished with sour cream and Monterey Jack cheese - 15
- Served with sour cream - 19
- Served with Spanish rice and refried beans - 20
- Served with fresh green tomatillo sauce. Garnished with sour cream and Monterey Jack cheese - 18
- Served with sour cream - 17
- Served with Spanish rice and refried beans - 20

**HEALTH ADVISORY:**
- “Cooked to order. Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of a foodborne illness

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

**壳内红酒：**
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### APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOUP &amp; SALADS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN TORTA</td>
<td>Marinated grilled chicken breast, Monterey Jack Cheese, cilantro garlic aioli, lettuce, tomato &amp; avocado slices. Served on a French roll with fries</td>
<td>12</td>
</tr>
<tr>
<td>CHICKEN AVOCADO WRAP</td>
<td>Grilled chicken, apple wood bacon, fresh avocado, tomatoes, lettuce, cilantro garlic aioli wrapped in a flour tortilla and served with fries</td>
<td>12</td>
</tr>
<tr>
<td>FAJITA MELT TORTA</td>
<td>Grilled steak or chicken with Monterey Jack cheese, tomatoes, onions, bell peppers and onions served on a flour tortilla lightly topped with refried beans, served with lettuce, cotija cheese, fresh guacamole, tomato, sour cream and lime</td>
<td>15</td>
</tr>
<tr>
<td>BUFFALO CHICKEN WRAP</td>
<td>Fried chicken, Buffalo sauce, pico de gallo, lettuce and ranch dressing. Served with fries</td>
<td>13</td>
</tr>
<tr>
<td>WIRES &amp; TORTAS</td>
<td></td>
<td></td>
</tr>
<tr>
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<td>Marinated grilled chicken breast, Monterey Jack Cheese, cilantro garlic aioli, lettuce, sour cream and pico de gallo</td>
<td>13</td>
</tr>
<tr>
<td>GARLIC SHRIMP WITH AVOCADO</td>
<td>Shrimp and mushrooms sautéed with garlic butter. Served with fresh avocado salad</td>
<td>18</td>
</tr>
<tr>
<td>TAQUITO BITES</td>
<td>Small crisp corn tortillas with choice of shredded chicken or shredded beef. Served with chipotle sour cream, chile con queso, tomato and cotija cheese</td>
<td>12</td>
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<tr>
<td>BUILD YOUR OWN NACHOS</td>
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<tr>
<td>BASIC NACHO - CHIPS &amp; CHEESE</td>
<td>builder-your-own-nachos-basic-nacho-chips-cheese-6-00-0-0-0</td>
<td>6.00</td>
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<tr>
<td>ADD-ONS:</td>
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<tr>
<td>Shredded Chicken or Ground Beef</td>
<td>2 • Grilled Chicken - 2.95 • Grilled Steak - 3.95</td>
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<tr>
<td>Fresh Guacamole -</td>
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<tr>
<td>- 3 • Sour Cream -</td>
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<tr>
<td>- 1 • Pico De Gallo -</td>
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<tr>
<td>Peppers &amp; Onions -</td>
<td>1.50 • Refried Beans - 1.50 • Pickled or Fresh Jalapenos - 1.50</td>
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<tr>
<td>BUILD YOUR OWN QUESADILLA</td>
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<tr>
<td>BASIC QUESADILLA - SERVED ON A FLOUR TORTILLA WITH MELTED JACK CHEESE, STARTING AT</td>
<td>7</td>
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<tr>
<td>ADD-ONS:</td>
<td></td>
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<tr>
<td>Shredded Chicken or Shredded Beef or Ground Beef - 2 • Grilled Chicken - 2.95 • Grilled Steak - 3.95 • Shrimp - 4.95</td>
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<tr>
<td>Buffalo Fried Chicken - 2.95 • Grilled Steak - 3.95 • Tomato - 1 • Guacamole - 2 • Sour Cream - 1</td>
<td></td>
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</tr>
<tr>
<td>Pico De Gallo - 1 • Spinach - 1 • Peppers &amp; Onions - 1.50 • Mushrooms - 1 • Pickled or Fresh Jalapenos - 1.50</td>
<td></td>
<td></td>
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<tr>
<td>CHARRED JALAPEÑO CAESAR</td>
<td>Fresh romaine lettuce tossed in our Charred Jalapeño Caesar dressing, homemade garlic chile croutons and cotija cheese.</td>
<td>10</td>
</tr>
<tr>
<td>PLAIN - 10 • CHICKEN - 14</td>
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<tr>
<td>SHRIMP - 18 • STEAK - 17</td>
<td></td>
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<tr>
<td>FAJITA SALAD</td>
<td>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</td>
<td>15</td>
</tr>
<tr>
<td>NEW! TOSTADA SALAD</td>
<td>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</td>
<td>15</td>
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<tr>
<td>GRILLED CHICKEN - 2 extra</td>
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<tr>
<td>SHRIMP - 5 extra</td>
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<td>NEW! QUESA BIRRIA</td>
<td>Flour tortillas with melted Monterey Jack cheese, cilantro, onions and tender beef (barbacoa) with Cancun special dipping salsa</td>
<td>16</td>
</tr>
<tr>
<td>NEW! MIGUEL QUESADILLA</td>
<td>Grilled shrimp, tomatoes, baby spinach, cilantro garlic aioli and lime 18</td>
<td></td>
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<tr>
<td>BUILD YOUR OWN BURGER</td>
<td>Half pound of ground beef with lettuce and tomatoes served on an old fashioned roll</td>
<td>8</td>
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<tr>
<td>BURGERS</td>
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<td>EXTRA TOPPINGS:</td>
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<tr>
<td>CRISP BACON - 2</td>
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<td>MUSHROOMS - 1</td>
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<tr>
<td>SLICED JALAPENOS - 1</td>
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<tr>
<td>CHEESE - 1.50</td>
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<tr>
<td>AVOCADO SLICES - 2</td>
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<tr>
<td>BBQ SAUCE - 5</td>
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<tr>
<td>SAUTEED ONIONS - 1</td>
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<tr>
<td>FRESH GUACAMOLE - 3</td>
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<td>BBQ SAUCE - 5</td>
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<td>SAUTEED ONIONS - 1</td>
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<td>FRESH GUACAMOLE - 3</td>
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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 sauteed 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 sauteed spinach, tomatoes and Monterrey 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

ADD RICE & BEANS TO ANY ORDER $4.99

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. Served 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 ang 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 grilled with garlic lime infused oil, shredded cabbage, cilantro/onion, garlic cilantro aioli, refried beans & Spanish rice - 20

LIMITED AVAILABLE

FAJITAS

Sizzling tender pieces of marinated steak, chicken or pawns sauteed 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

B 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 fresh 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 Monterrey 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 Monterrey 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

ADD FRESH SIDE OF GUACAMOLE TO ANY ORDER $3.50

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