



Cancún

A Family Mexican Restaurant

Cancun's FAMOUS MARGARITAS

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
Raspberry • Blueberry • Guava • Prickly Pear
Blackberry • Banana • Passion Fruit • Coconut
- 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

SKINNY MARGARITA

Teremana Silver (The ROCK'S Tequila), orange liqueur, soda water, agave nectar and fresh squeezed lime

CADILLAC MARGARITA

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

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**

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 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

COCORITA

1800 Coconut Tequila, coconut crema, pressed lime, soda water and toasted coconut

TEQUILA SELECTIONS

INFUSIONS

EXOTICO BLANCO

Cranberry, Jalapeño, Pineapple

DULCE VIDA GRAPEFRUIT & JALAPEÑO PINEAPPLE

1800 SILVER

Hot and Sweet Pepper Mix

GHOST PEPPER TEQUILA

5 Hot Pepper Infierno Blend

1, 2 or 3 Organic Tequila Silver, Reposado, Añejo

1800 Silver, Coconut, Reposado, Añejo,

Avión Silver

Casamigos Blanco, Mezcal, Reposado, Añejo

Cabo Wabo Blanco

Cincoro Blanco, Añejo

Corralejo Blanco, Reposado, Añejo, Extra Añejo

Cuervo Gold, Silver

Cuervo Reserva Reserva Extra Añejo

Espolòn Blanco

Dulce Vida Grapefruit, Pineapple Jalapeño

Don Julio Rosado, Blanco, Reposado, Añejo, 1942

Exotico Blanco

Herradura Silver, Reposado, Añejo, Ultra

Milagro Silver, Reposado, Añejo

Patrón Silver

Sauza Hornitos Blanco, Reposado

Sombra Mezcal

Tres Generaciones Plata, Reposado, Añejo

Cantera Negra Cafe (Espresso Tequila Liqueur)

LaLo Blanco 100% Azul Tequila



Specialty COCKTAILS

HOUSE RED SANGRIA

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

SMOKIN' MULE

Sombra Mezcal (smoky), Exotico Blanco Tequila,
ginger beer, fresh pressed lime on ice
GREAT WITH TITO'S HANDMADE VODKA ALSO!

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.
Choice of watermelon or strawberry

MALIBU MOJITOS

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

AÑEJO OLD FASHION

Don Julio Añejo Tequila, orange bitters, brown sugar
cubes, orange rind and imported black cherry served
on Plymouth Rock Whiskey (other options available)

ESPRESSO MUDSLIDE

Espresso tequila liqueur, Kahlúa and
Baileys served frozen, with whipped cream

HOUSE WINES BY THE GLASS

CRANE LAKE

Chardonnay
Pinot Grigio • Merlot
Cabernet Sauvignon

RED WINES

Rodney Strong Red Blend
Josh Merlot or Pinot Noir
Cappola Claret Cabernet

WHITE WINES

Prosecco Split • Barone Fini Pinot Grigio
Simi Chardonnay
Rodney Strong "Charlotte's Home" Sauvignon Blanc

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TRY A MICHELADA, CORONARITA
OR A PROSECCORITA!
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Ask server about details



TABLE SIDE GUACAMOLE
market price | Add Bacon + 3.50

BEER

BOTTLED OR CANS

DRAFT BEER 16^{oz} & 21^{oz}

Dos Equis Amber • Bud Light • Pacifico

BOTTLED

Corona • Corona Light • Modelo Especial
Dos Equis Lager • Tecate • Pacifico
Modelo Oro (90 cal) • Negra Modelo
Budweiser • Bud Light • Dos Equis Lager & Amber
High Noon Watermelon • High Noon Lime Seltzer
Super Bird Paloma Seltzer • Tequila Sunrise Seltzer
Voodoo Ranger Juicy Haze IPA
Corona Non Alcoholic • Red Bull

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\$2 TACO TUESDAYS &  
FAJITA THURSDAYS

# 25% OFF!

Dine in or Takeout.  
Some details and restrictions apply.

### ORIGINAL FAMILY TACO KIT \$49<sup>99</sup>

GROUND BEEF OR SHREDDED CHICKEN OR BOTH

Pick 3 Free Toppings: lettuce, tomatoes, cheese, pico de gallo, sour cream, cilantro & onions  
Choose Shells (16 total) soft corn, soft flour or crispy corn. Small bag of chips and 12 oz. salsa

GRILLED FAMILY TACO KIT, FIESTA TACO KIT  
FIESTA FAJITA KIT FOR GREAT FAST MEALS AT HOME

# DIPS & APPETIZERS

REFILL SALSA & CHIPS 3.99 | EXTRA BASKET CHIPS 2.00

## POTATO SKINS

Fried potato skins filled with bacon or shredded chicken and topped with cheddar cheese. Half are finished with chile con queso and half with pico de gallo. Served with sour cream 13

## 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

## FIESTA PLATTER

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

## CHICKEN WINGS

Our house marinated and roasted jumbo chicken wings. Choose one of the following: Garlic Lime • Buffalo • Honey Chipotle • BBQ  
BONE IN 14 • BONELESS 13

## MEXICAN STREET CORN 4 each

## CHILE RELLENO

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

## CHIP & DIP SAMPLER

Fresh mini table side Guacamole, Chile con Queso and our loaded salsa 12

## CHILE CON QUESO

Rich, spicy Mexican cheese dip Bowl 8  
ADD BACON + 2 • ADD CHORIZO + 4

## BEAN DIP

Refried beans, ground beef, pico de gallo and cotija cheese 10  
ADD CHORIZO + 4

## TABLE SIDE GUACAMOLE Market Price

ADD BACON + 3.50

## BUILD YOUR OWN NACHOS

### BASIC NACHOS

Chips & Cheese 6

### ADD-ONS

SHREDDED CHICKEN OR GROUND BEEF 2  
GRILLED CHICKEN 2.95 • CHORIZO 4  
GRILLED STEAK 3.95 • FRESH GUACAMOLE 3.50  
SOUR CREAM 2 • PICO DE GALLO 3  
HABANERO SALSA 3 • PEPPERS & ONIONS 1.50  
PICKLED OR FRESH JALAPEÑOS 1.50  
REFRIED BEANS 1.50

# SOUPS & SALADS

## 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

SHRIMP 17 CHICKEN 15 STEAK 17

## 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 SHRIMP + 5  
STEAK + 5

## MEXICAN SHRIMP COCKTAIL & SALAD 18

## GRILLED CHICKEN & AVOCADO SALAD

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

## TACO SALAD

Your choice of shredded 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

## GARLIC SHRIMP & AVOCADO SALAD

Served with avocado ranch dressing 20

## TORTILLA SOUP

A spicy Mexican soup with grilled chicken, crisp tortilla strips, avocado and Jack cheese Bowl 9

## 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 12

# QUESADILLAS

## MIGUEL QUESADILLA

Grilled shrimp, tomatoes, baby spinach, melted Monterey Jack cheese, cilantro garlic aioli and lime 18

## QUESA BIRRIA

Melted Monterey Jack cheese, cilantro, onions and tender beef (barbacoa) with Cancun consommé 16

## BUILD YOUR OWN QUESADILLA

Basic Quesadilla Served on a flour tortilla with melted jack cheese, Starting at 8

ADD-ONS: Shredded Chicken or Shredded Beef or Ground Beef 2 • Grilled Chicken 3 • Shrimp 5

Buffalo Fried Chicken 3 • Grilled Steak 3.95 • Tomato 1 • Guacamole 3.50 • Sour Cream 1.50

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

## Wraps & TORTAS

### GRILLED CHICKEN TORTA

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

### CHICKEN AVOCADO WRAP

Grilled chicken or fried chicken, applewood 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

### 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**

## FAJITAS

Sizzling tender pieces of marinated steak, chicken or shrimp sautéed with fresh bell peppers and onions. Served with rice, beans, warm tortillas, tomatoes, cheese and sour cream  
**no substitutions**

**CHICKEN FAJITAS 18**

**SHRIMP FAJITAS 22**

**STEAK FAJITAS 20**

**CARNITAS FAJITAS 19**

**VEGGIE FAJITAS 18**

**MIXED COMBO**

Your choice of two 24

**TRIO COMBO**

Chicken, steak & shrimp 25

## 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

SAUTÉED ONIONS 1

CHEESE 1.50

AVOCADO SLICES 2

BBQ SAUCE .50

FRESH GUACAMOLE 3

## COMBOS

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

Sorry, no double chimichangas or chile relleno!

### 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 20

Your choice of three: Enchilada • Chimichanga  
Taco • Tamale • Chile Relleno • Tostada • Burrito

## GREAT ADD ONS

### MAKE IT DELUXE! 4

Add sour cream & fresh guacamole

**HABANERO SALSA 3**

**CHILE CON QUESO 3**

**CHILES TOREADOS 4**

### SPECIAL DELUXE! 6

Add sour cream, fresh guacamole, lettuce, tomato & cheese

**FRESH GUACAMOLE**

(4 oz.) 3.50

Health Advisory:

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



# House SPECIALTIES

All House Specialties are served with tortillas upon request

## MEXICAN SHRIMP SCAMPI

Shrimp, pineapple jalapeño tequila butter, smashed garlic, pico de gallo, chile pepper, fresh lime and grilled green onions over white rice 23

## CARNE ASADA

Charbroiled skirt steak served with green onions, Spanish rice and refried beans 24

## STEAK PICADO

Tender strips of skirt steak sautéed with tomatoes, onions and bell peppers in our red sauce. Served with Spanish rice and refried beans 20

## RIBEYE\* & SHRIMP

14 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 30

## 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 28

## 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 19

## POLLO A LA PARRILLA

Fresh grilled chicken topped with pineapple salsa and served with white rice and street corn 19

## PORK CARNITAS

Tender pork slow roasted with garlic & spices, served with red tomatillo salsa, pico de gallo, Spanish Rice and refried beans 20

## 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 22

## CHILE VERDE

Chunks of pork loin cooked until tender in a mild green tomatillo sauce of cilantro, green peppers, onions and spices. Served with Spanish rice and refried beans and tortillas 19

## 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 22

## POLLO EN MOLE

This dish features the classic Mexican mole sauce 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 20

# ENCHILADAS

## MOLE ENCHILADAS

Two corn tortillas stuffed with shredded chicken simmered in our authentic Mexican mole sauce. Sprinkled with sesame seeds 17

(Please note: mole sauce contains peanuts)

## SEAFOOD ENCHILADAS

Two tortillas filled with seared garlic shrimp and fresh local Haddock, topped with green tomatillo salsa, sour cream, Monterey Jack cheese and fresh avocado slices. Served with white rice and black beans 23

## TRES ENCHILADAS

Three fabulous enchiladas: one pork with green tomatillo sauce, one chicken with queso sauce and one ground beef with enchilada sauce 19

## ENCHILADAS TAPATIAS

Three enchiladas: one chicken with mole sauce, one cheese with tomatillo salsa and one shredded beef with red sauce. Served with sour cream 20

(Please 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 16

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# CHIMICHANGAS

Deep-fried until 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 17

## 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 18

## 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 16

## RIBEYE CHIMICHANGA

Grilled ribeye steak with chile garlic butter, sautéed onions and mushrooms with Monterey Jack cheese, served with white rice, chipotle sour cream, street corn salsa and scallions 21



# 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

## BURRITO AZTECA

Barbacoa, Spanish rice and black beans. Topped with half red and half green sauce, pico de gallo and drizzled chipotle crema 20

## 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 18 • STEAK 20 • SHRIMP 20 VEGGIES 17 • FISH 20 • PORK CARNITAS 19 BARBACOA 19 • HOMEMADE CHORIZO 20

## SEAFOOD BURRITO

Seared garlic shrimp and local fresh Haddock 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

## 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

## 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

## EZ BURRITO

Homemade Chorizo, white rice and Black beans topped with red and green tomatillo salsa and pico de gallo 18 ADD THREE EGGS + 4





# TACOS

## 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 17

## TRES TACOS

Three crispy corn taco shells 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 17

## 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 14 • SHRIMP 17 • FAJITA STEAK 16  
PORK CARNITAS 15 • CARNE ASADA 20  
HOMEMADE CHORIZO 16

## 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 17 • STEAK 19

## BIRRIA TACOS

Three seared yellow corn tortillas with melted Monterey Jack cheese, cilantro, onions and tender beef (barbacoa) with pickled red onions, dipping sauce and fresh lime 17  
LIMITED AVAILABILITY

## 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 19

## PINEAPPLE BBQ PORK CARNITAS TACOS

Two tacos served on flour tortillas with pork carnitas, pineapple salsa, cotija, lime and BBQ sauce 15

## FRESH FISH TACOS

Three flour tortillas with fresh local seared Haddock, served with cilantro garlic aioli, refried beans and Spanish rice. Topped with cilantro and raw onions 22  
PINEAPPLE SALSA + 2  
HOUSE PICKLED RED ONIONS + 2

## 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 18 • STEAK 19 • PORK 18

## BACON & AVOCADO TACOS

Three soft corn tortillas filled with choice of marinated shrimp or grilled chicken with applewood bacon, fresh avocado and pico de gallo with garlic cilantro aioli on the side. Served with refried beans and Spanish rice  
CHICKEN 17 • SHRIMP 19

# VEGETARIAN

## 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 17

## SPINACH ENCHILADAS

Two soft corn tortillas with sautéed spinach, tomatoes and Monterey Jack cheese, covered with fresh green tomatillo sauce and topped with sour cream. Served with white rice and whole black beans 16

## VEGGIE FAJITAS

Served with white rice, black beans, warm tortillas, tomatoes, sour cream and cheese 18

## VEGGIE FIESTA

One spinach enchilada, one green cheese enchilada and one chile relleno served with white rice, whole black beans and sour cream 17

## VEGGIE QUESADILLA

Spinach, tomatoes, bell peppers and onions wrapped in a flour tortilla with Monterey Jack cheese. Garnished with lettuce and sour cream 15

## VEGGIE GREEN BURRITO

A flour tortilla filled with white rice, whole black beans, sautéed onions & peppers and lettuce. Covered with fresh green tomatillo sauce, pico de gallo, sour cream, fresh guacamole and cotija cheese 16