



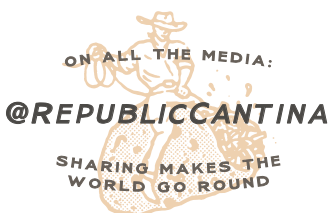
DINNER MENU

Five years in the making, from humble beginnings selling kolaches out of a bar on Saturday mornings, we're pleased to offer a space for great Texas food & drink.

Our approach to Tex-Mex seeks to pay homage to the traditions we grew up with, while introducing some fun spins and drawing upon the rich tapestry of other Texas flavors & cuisines.

We hope you thoroughly enjoy. Please let us know if there's anything we can do to make your Cantina experience better!

- Chris, Sam & the Cantina crew



DINNER (DINE-IN) HOURS:

we offer full service on the patio and indoor dining room, **bookable by reservation on resy.com** (walk-ins also welcome!)

SUN - THUR

4-10p

kitchen close 9:30p

FRI - SAT

4-11p

kitchen close 10p

otherwise we continue to offer takeout via online ordering 7 nights/wk from 4-9:30p

CAFÉ HOURS:

MON - FRI

9a-2p

walk-ins only;
seat yourself!

SAT - SUN

9a-3p

book a reservation (resy.com);
walk-ins also welcome!

in the mornings, ordering & payment is handled
via the QR code at your table

TO BEGIN

CHIPS & THINGS

Chips & Salsa gratis!

first round's on us; re-up
for a buck **V GF**

Guacamole 12

simple & classic: avo, lime,
cilantro, onion, jalapeño **V GF**

Chile con Queso 9

that good Texas-style queso,
served w/ chips **V GF**

Queso Compuesto 13

★ HOUSE SPECIALTY!

our house Chile con Queso
w/ carne guisada, guac &
pico de gallo **V GF**

APPETIZERS

Tostadas

• POLLO 6

chicken, guac, red pepper,
sesame, jalapeño **G**

• SHRIMP CEVICHE* 6

pico, guac, Texas 'todo
spice,' radish, sesame **G**

• SMOKED MUSHROOM 6

sweet corn, goat cheese
crema, sesame, guac **V G**

↳ OR TRY ALL THREE! ... 15

Big Ole' Nachos 16

★ HOUSE SPECIALTY!

cheddar, onion & pepper,
black beans, queso, avo
salsa, pico, crema **V GF**

Cantina Pupusa 9

corn masa, melty chihuahua,
cabbage, tangy salsa roja **V GF**

↳ MAKE IT TEXANI ADD BRISKET
(\$5) OR GUISADA (\$4)

Crawfish Dip 18

w/ gochugaru, cotija,
cilantro, pickled fresno,
lime. Served w/ chips **GF**

SOUP & SALAD

Tijuana Caesar Salad 12

romaine, chipotle caesar
dressing, sourdough croutons,
parmesan **G**

Guacamole Salad 13

a Tex-Mex classic: romaine,
guac, pickled onion, fresno,
cilantro ranch **V GF**

↳ ADD STEAK OR BRISKET (\$5) OR CHICKEN (\$4) TO ANY SALAD

Taco Salad 14

romaine, avo, black beans,
onion, pico, cheddar & cotija,
Fritos, cilantro ranch **V GF**

Brisket Chili 19

brisket, beef, ancho & pasilla
chili powder, cornbread, onion,
cilantro, crema, cotija, NO
BEANS **G**

Smoky Tortilla Soup 16

chicken, beans, corn, tomato,
onion, jalapeño, crema,
cilantro, tortilla strips,
smoker drippings **GF**

↳ MAKE IT TEXANI ADD
BRISKET FOR \$5



para los niños! approachable items for our youngest customers

★ beef crispy
taco

★ cheese
quesadilla

★ one cheese
enchilada

all \$9 & comes with a side of rice & beans!

V Vegetarian **V Vegetarian possible** **GF Gluten free** **G Gluten free possible**







*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness



ENTREES

ENCHILADAS

served in the skillet, 3 per order

Cheese & Onion 19	Poblano Chicken 20
cheddar & chihuahua cheeses, smothered in chili gravy  	cheddar & onion w/ green chile sauce 
Veggie 19	Smoked Brisket 22
squash, corn & mushroom w/ cheddar, onion & green chile sauce  	cheddar & onion w/ chili gravy 

FAJITAS

served sizzlin' hot w/ onion & pepper, pico, guac & melty chihuahua cheese and housemade flour tortillas










PICK TWO (serves 1)	26
PICK THREE (serves 2)	36
PICK FOUR (serves 2-3)	46

 Chicken thigh, lime, cilantro	Shrimp (ADD \$4)  w/ old bay butter
Steak* (ADD \$4) gochujang rub	Smoked Mushroom   (ADD \$1) w/ tofu & seasonal veggies
 Pulled Pork piña salsa	

OTHER TEXAS MAINS

Taco Dinner 19	Chicken Fried Chicken 22
served on house flour. Pick 3:	smothered in chipotle gravy & served w/ street corn
• CHICKEN AL CARBÓN grilled chicken, onion & pepper, guac, pico 	Braised Beef Birria 20
• TACO NORTEÑO carne guisada, grilled onion, avo, melty chihuahua 	3 tacos: melty chihuahua cheese, onion & cilantro on corn tortilla, smoky beef broth consommé 
• PULLED PORK piña salsa, cabbage, chile arbol salsa 	
• SMOKED MUSHROOM w/ tofu & seasonal veggies  	

ON THE SIDE

Refried Beans   4
Charro Beans 4
cooked w/ bacon & beer
Black Beans   4
w/ onion & cotija
Rice   4
4x Flour Tortillas  4
Street Corn   5

DESSERT

Mesquite Sopapillas 10
tossed in mesquite flour, sugar & cinnamon, served w/ honey 
Tres Leches Cake 10
chantilly cream, black pepper strawberry 
Mexican Hot Chocolate Crème Brûlée 10
lightly spiced chocolate custard w/ brûlée crust & strawberry  

 Vegetarian  Vegetarian possible  Gluten free  Gluten free possible

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BEVERAGES

MARGARITAS

SUB MEZCAL OR
SOTOL FOR +\$2

Agave Margarita	14
blanco tequila, agave nectar, fresh lime, orange salt rim	
Spicy Margarita	15
blanco tequila, habanero, agave nectar, fresh lime, chili salt rim	

ADD A
FLOATER
TO ANY
MARG
FOR
\$2.50:

- * amargo-vallet
- * passionfruit
- * mango
- * ginger liqueur
- * spicy tequila

NOT MARGARITAS

Ranch Water	15
blanco tequila, muddled lime, agave, fizzy water, tajín	
Sam the Lion	16
smoked piña, Amargo-Vallet, dark rum, lime, simple	
Mezcal Negroni	16
mezcal, Granada-Vallet, sweet vermouth	
Mexican Fernet & Coke	11
Tequila & Jarritos grapefruit	10

FROZENS

Agave Frozen Marg	15
blanco tequila, agave nectar, lime	
Rotating Frozen	16
ask your server!	

NEW! Ask
your server
about our

SPIRIT
of the
WEEK

50% off a 1.5oz pour of one
of our favorite agave spirits!

DON'T MISS!

Cantina Beer-Rita \$15
epically refreshing:
frozen marg & Modelito

Pico-Back Shot \$9
1oz tequila, pico de
gallo juice chaser

Cevichelada \$16
Modelo, spicy salt rim,
shrimp ceviche on top,
house fermented hot sauce

AGAVE SIPPING SPIRITS

see separate menu for a selection of fine tequilas & mezcales as
well as their rambunctious cousins: sotol, raicilla & bacanora...

BEER

Czech	8	Shiner Bock	8
our collab w/ Denizens Brewing! Combination Mexican + Czech -style lager		<i>Prosit!</i>	
ASK ABOUT OUR ROTATING CZECH KEG INFUSION!	9	Monopolio IPA	9
		crushable, Mexican, light hops	
Modelo Especial	7	Austin Eastciders Dry	9
beer for the easily pleased		it's boozy cider from Atx!	

WINE

Woolpack	15 GL / 72 BTL	Laurent Reserva ...	15 GL / 72 BTL
<i>sauv blanc</i> : creamy, zingy, lemon tart-y, lightly spiced		<i>cab sauv</i> : dry w/ black & red fruit + bell pepper	
Laurent Vanidoso ...	15 GL / 72 BTL	Oriol Rossell Cava Brut	
<i>chardonnay</i> : fruity, nutty, floral, vino verde-y, not buttery		Reserva	14 GL / 68 BTL
Añadas Care	15 GL / 72 BTL	<i>bubbly</i> : tart fruit & salty minerality from traditional Cava grapes	
<i>rosé</i> : juicy, strawberry, medium dry			

NON-ALCOHOLIC

Mexican Coke	5	Horchata <i>housemade!</i>	5.5
Jarritos Grapefruit	4	Limeade <i>housemade!</i>	5
Topo Chico	3.5	Orange Juice	5