

ROCK 'N mex



cantina + grill

APPETIZERS

GUACAMOLE

SMASHED AVOCADO, SERRANO CHILES,
CILANTRO & LIME \$6

BAJA SALSA

DICED AVOCADO, TOMATO, GRILLED CORN,
BLACK BEANS, CILANTRO,
TOASTED CUMIN & SERRANO CHILI OIL \$5

CARNE ASADA FRIES

FRENCH FRIES, STEAK CHILI, MELTED QUESO \$9

CHICKEN WINGS

CHOOSE BUFFALO, CHIPOTLE BBQ
OR BUTTER & GARLIC
SERVED WITH BLEU CHEESE \$9

QUESADILLA AL CAMBARO

OPEN FACED LUMP CRAB QUESADILLA,
CHEDDAR JACK,
BAJA SALSA & MELTED QUESO \$13

PORK AREPAS

CORN MASA WRAPPED PORK CARNITA,
GRILLED & TOPPED WITH CILANTRO-LIME SLAW
& SOUR CREAM \$9

MEXICAN LAYERED DIP

REFRIED BEANS, SOUR CREAM,
GUACAMOLE, SALSA, LETTUCE, CHEDDAR JACK
CHEESE, OLIVES, TOMATOES & CHIPS \$9

MEXICAN STREET CORN

FRESH CORN, GRILLED & TOSSED IN
GARLIC-LIME AIOLI, QUESO FRESCO & CILANTRO \$5

MUCHOS NACHOS

HOUSE MADE TORTILLA CHIPS
TOPPED WITH PICO DE GALLO,
BLACK BEANS, CRÉME BLANCA, LETTUCE,
HOT SAUCE, MELTED QUESO
& YOUR CHOICE OF:
GRILLED CHICKEN, GROUND BEEF, STEAK CHILI,
CARNITAS (PORK) OR SOFRITOS (MARINATED TOFU) \$14

SMALL PLATES

CHOOSE FROM GRILLED STEAK, CHICKEN, FISH, SHRIMP, CARNITAS (PORK), GROUND BEEF OR SOFRITOS (MARINATED TOFU) ✓

- BURRITO** SOFT FLOUR TORTILLA, 5-FINGER ROLLED WITH MEXICAN RICE, BEANS & CHEDDAR JACK CHEESE \$5 ✓
- QUESADILLA** GRILLED FLOUR TORTILLA WITH CHEDDAR JACK CHEESE SERVED WITH SALSA & SOUR CREAM \$5 ✓
- TOSTADAS** CRISPY CORN SHELL TOPPED WITH GUACAMOLE, TOMATOES, SHREDDED LETTUCE & MELTED QUESO \$4 ✓
- TACO** GRILLED SOFT CORN OR FLOUR TORTILLAS WITH LETTUCE, MELTED QUESO, TOMATOES & CRÈME DE BLANCA \$4 ✓

SOUPS & SALADS

STEAK CHILI CON QUESO

BRAISED STEAK CHILI WITH BLACK BEANS, GRILLED CORN, ONIONS & BELL PEPPERS, TOPPED WITH CHEDDAR JACK CHEESE & SCALLIONS \$9

HOMEMADE CHICKEN & RICE SOUP

GRILLED CHICKEN, RICE & FRESH VEGETABLES TOPPED WITH CRISPY CORN TORTILLAS & CILANTRO \$7

GRILLED ADOBO SALAD

MIXED GREENS, CHOPPED AVOCADO, QUESO FRESCO, PICO DE GALLO, CILANTRO-LIME VINAIGRETTE & YOUR CHOICE OF ADOBO MARINATED: GRILLED CHICKEN, VEGGIES, SKIRT STEAK OR SHRIMP \$14 ✓

BURGERS

CHOOSE FROM ANGUS BURGER, BLACK BEAN BURGER ✓ OR GRILLED CHICKEN BREAST ON A GRILLED ROLL (GLUTEN FREE ROLL AVAILABLE). SERVED WITH A SIDE DISH.

- AMERICANO** TOPPED WITH CHEDDAR CHEESE \$13
- CONQUISTADOR** OPEN FACED WITH STEAK CHILI & MELTED QUESO \$15
- LOS ALAMOS** CHIPOTLE BBQ SAUCE, BACON, JALEPEÑOS & CHEDDAR CHEESE \$15

SIDE DISH CHOICES

MEXICAN RICE
BLACK BEANS
REFRIED BEANS
FRENCH FRIES
FRESH VEGETABLES
SIDE SALAD

ADD-ONS - \$2

PICO DE GALLO
BAJA SALSA
CILANTRO LIME SLAW
MELTED QUESO
FRESH GUACAMOLE
SOUR CREAM
SHREDDED CHEESE

✓ = VEGETARIAN

GLUTEN FREE: MOST OF OUR DISHES CAN BE PREPARED GLUTEN FREE WITHOUT COMPROMISING DEPTH OF FLAVOR. ASK YOUR SERVER FOR MORE DETAILS. WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TEX-MEX ENTRÉES

CHOOSE FROM GRILLED STEAK, CHICKEN, FISH, SHRIMP, CARNITAS (PORK), GROUND BEEF OR SOFRITOS (MARINATED TOFU) ✓

BAKED ENCHILADAS

3 ROLLED CORN TORTILLAS FILLED WITH MEAT OR CHEESE
BAKED IN RANCHERO SAUCE WITH MELTED QUESO \$13

ROCK'N TACOS

3 GRILLED SOFT CORN OR FLOUR TORTILLAS OVERFLOWING WITH SHREDDED LETTUCE,
SLICED AVOCADOS, PICO DE GALLO, MELTED QUESO & CRÈME BLANCA \$13 ✓

QUESADILLA GRANDE

SOFT FLOUR TORTILLA STUFFED WITH BAJA SALSA, LETTUCE,
CHEDDAR JACK CHEESE, SALSA & SOUR CREAM \$12 ✓

EL GORDO BAJA BURRITO

SOFT FLOUR TORTILLA STUFFED WITH MEXICAN RICE, BAJA SALSA, LETTUCE,
CHEDDAR JACK CHEESE & SMOTHERED WITH MELTED QUESO, PICO DE GALLO,
SOUR CREAM & GUACAMOLE \$15 ✓

BAJA BURRITO

SOFT FLOUR TORTILLA STUFFED WITH MEXICAN RICE, BAJA SALSA, LETTUCE,
CHEDDAR JACK CHEESE \$13 ✓

SIZZLING FAJITAS PLATTERS

SAUTÉED PEPPERS & ONIONS, SOFT FLOUR TORTILLAS, SOUR
CREAM, LETTUCE & PICO DE GALLO. SERVED WITH MEXICAN RICE
AND CHOICE OF BLACK BEANS OR REFRIED BEANS

**CHOICE OF STEAK, SURF & TURF, STEAK & CHICKEN, CHICKEN,
SHRIMP, CHICKEN & SHRIMP, OR VEGGIE \$16 ✓**
ADD SIDE OF GUACAMOLE OR SHREDDED CHEESE \$2

ENTRÉES

SERVED WITH YOUR CHOICE OF TWO SIDES

ADOBO CHICKEN

CHAR-BROILED, ADOBO RUBBED CHICKEN BREAST TOPPED WITH
AVOCADO-CORN TOMATO SALSA, GRILLED ONIONS,
MELTED QUESO, DICED SCALLIONS & FRESH LIMES \$15

MAHI MAHI

BLACKENED MAHI MAHI TOPPED WITH A SWEET CORN & BLACK
BEAN SLAW \$21

MARINATED SKIRT STEAK

CHAR-BROILED, CILANTRO-LIME MARINATED SKIRT STEAK
SLICED & FINISHED WITH FRESH CHIMICHURRI SAUCE \$20

TEXAS FIREHOUSE RIBEYE

10 OZ. RIBEYE STEAK, FIRE BROILED & DOUSED
WITH GARLIC BUTTER \$24
JUMBO 16 OZ. \$30

SPECIALTY MARGARITAS

CASA MARGARITA

A DELICIOUS BLEND OF TEQUILA, TRIPLE SEC, LEMON & LIME JUICES
SERVED STRAIGHT UP, FROZEN, OR ON THE ROCKS \$ 6
ADD STRAWBERRY OR MANGO PURÉE \$ 1

CASA GRANDÉ MARGARITA

UPGRADE YOUR TEQUILA TO ONE OF THE FOLLOWING:
100% AGAVE SILVER \$ 12
100% AGAVE REPOSADO \$ 12.75
100% AGAVE AÑEJO \$ 14.50

SWEET & SPICY

SILVER TEQUILA MANGO MARGARITA,
INFUSED WITH HOT PEPPERS \$ 10

POMEGRANATE

OUR CASA MARGARITA FINISHED WITH POMEGRANATE LIQUOR \$ 8

SANGRIA MARGARITA

A TANTALIZING COMBINATION OF OUR CASA MARGARITA & RED SANGRIA \$ 8

CADILLAC MARGARITA

PATRÓN SILVER, PATRÓN CITRÓNGE, LEMON & LIME JUICES
TOPPED WITH GRAND MARNIER \$ 12.50

SKINNY MARGARITA

TEQUILA, ORANGE JUICE, CLUB SODA, LEMON AND LIME \$ 8

IT'S MEXICO SOMEWHERE

MISTLETOE MARGARITA

A DELICIOUS BLEND OF TEQUILA, TRIPLE SEC, LEMON & LIME JUICES
FINISHED WITH POMEGRANATE LIQUOR AND GRENADINE \$ 8

BLUE SNOWBALL

A BLEND OF RUM AND VODKA, CHILLED WITH COCONUT CREAM
AND BLUE CURACAO \$ 10

MICHELADA

MEXICAN STYLE BLOODY MARY WITH HOUSE MADE BLOODY
MARY MIX FINISHED WITH DOS EQUIS AMBER \$ 8

WINTER WARM-UPS

MEXICAN COFFEE

TEQUILA, KAHLUA & COFFEE TOPPED WITH WHIPPED CREAM
\$ 7

HOT ROCK'N COCOA

HOT CHOCOLATE SPIKED WITH TEQUILA AND PEPPERMINT
SCHNAPPS TOPPED WITH WHIPPED CREAM AND CRUSHED
CANDY CANES \$ 7

WICKED WINTER

HOT APPLE CIDER & TEQUILA \$ 7

FROM THE BAR

BOTTLED BEER

CORONA	\$ 6	BUDWEISER	\$ 4
CORONA LIGHT	\$ 6	COORS LIGHT	\$ 4
PACIFICO	\$ 6	HEINEKEN	\$ 6
NEGRO MODELO	\$ 6	FAT TIRE	\$ 6
MODELO ESPECIAL	\$ 6	CRABBIE'S GINGER BEER	\$ 7
ANGRY ORCHARD	\$ 6	O'DOUL'S NON-ALC.	\$ 4
SAM ADAMS BOSTON LAGER	\$ 6		

BEER ON TAP

BUD LITE	\$ 4
STELLA ARTOIS	\$ 6
DOX XX AMBER	\$ 6
SAM ADAMS SEASONAL BREW	\$ 6
GUINNESS	\$ 6
SARANAC LEGACY IPA	\$ 6
SEASONAL DRAFT	\$ 6
FEATURED DRAFT	\$ 6

HOUSE WINE

SAUVIGNON BLANC	\$ 7
CHARDONNAY	\$ 7
PINOT GRIGIO	\$ 7
PINOT NOIR	\$ 7
MERLOT	\$ 7
CABERNET SAUVIGNON	\$ 7

TEQUILA SAMPLERS

BLANCO FLIGHT	CHOOSE 3 OF OUR SPECIALTY BLANCO TEQUILAS	\$ 13
REPOSADO FLIGHT	CHOOSE 3 OF OUR SPECIALTY REPOSADO TEQUILAS	\$ 17
AÑEJO FLIGHT	CHOOSE 3 OF OUR SPECIALTY AÑEJO TEQUILAS	\$ 19

(1/2 OZ. EACH)

PATRÓN	1800	DON JULIO
EL TESORO	CABO WABO	MILAGRO
PARTIDA	CAZADORES	CASA HERRADURA

TEQUILA SILVER - BLANCO

THIS IS THE BLUE AGAVE SPIRIT IN ITS PUREST FORM. IT IS CLEAR AND TYPICALLY UN-AGED, WHERE THE TRUE FLAVORS AND THE INTENSITY OF THE AGAVE ARE PRESENT., AS WELL AS THE NATURAL SWEETNESS. IT CAN BE BOTTLED DIRECTLY AFTER DISTILLATION , OR STORED IN STAINLESS STEEL TANKS TO SETTLE FOR UP TO 4 WEEKS.

TEQUILA REPOSADO

REPOSADO TEQUILA IS THE FIRST STAGE OF "RESTED AND AGED". THE TEQUILA IS AGED IN WOOD BARRELS OR STORAGE TANKS BETWEEN 2 AND 11 MONTHS. THE SPIRIT TAKES ON A GOLDEN HUE AND THE TASTE BECOMES A GOOD BALANCE BETWEEN THE AGAVE AND WOOD FLAVORS. MANY DIFFERENT TYPES OF WOOD BARRELS ARE USED FOR AGING, COMMON BEING AMERICAN OR FRENCH OAK.

TEQUILA AÑEJO - EXTRA AGED

AFTER AGING FOR AT LEAST ONE YEAR, TEQUILA CAN BE CLASSIFIED AS AN AÑEJO. THE DISTILLERS ARE REQUIRED TO AGE AÑEJO TEQUILA IN BARRELS THAT DO NOT EXCEED 600 LITERS. THIS AGING PROCESS DARKENS THE TEQUILA TO AN AMBER COLOR, AND THE FLAVOR BECOMES SMOOTHER, RICHER AND MORE COMPLEX.

HAPPY HOUR 4PM-6PM DAILY

\$4 CASA MARGARITA , DRAFT BEER OR GLASS OF WINE

\$10 FOR ANY APPETIZER & HAPPY HOUR DRINK

TUESDAY TACO NIGHT

\$1 TACOS ALL NIGHT LONG STARTING @ 4PM

SCORPION HOT SAUCE CHALLENGE

WE PRIDE OURSELVES ON OUR HOMEMADE HOT SAUCES AND ARE EXCITED TO INTRODUCE OUR SCORPION STING HOT SAUCE, MADE WITH SOME OF THE HOTTEST CHILIS GROWN!

CAN YOU SURVIVE THE CHALLENGE?

THE CHALLENGE:

ORDER & EAT AN ENTIRE ORDER OF HOT WINGS OR CHICKEN WINGS TOSSED IN OUR SCORPION SAUCE (NO MILK OR BREAD ALLOWED!) WITHIN 10 MINUTES.

THE PRIZE:

BESIDES BRAGGING RIGHTS, GUESTS WHO SUCCESSFULLY COMPLETE THE CHALLENGE WILL RECEIVE AN " I SURVIVED THE THE STING!" T-SHIRT

THE FINE PRINT

NO REFUNDS, MILK WILL BE AVAILABLE AFTER SUCCESSFUL COMPLETION OF THE CHALLENGE, OR IF YOU TAP OUT.

