

CANTINA BREAKFAST

Two Eggs Any Style \$8
Served With Your Choice Of Bacon or Sausage and Breakfast Potatoes

Breakfast Burrito \$13
Flour Tortilla Stuffed With Scrambled Eggs, Sausage, Red Potatoes, Cotija Cheese. Served With A Side Of Rice And Beans

Huevos Rancheros \$12
Two Eggs Any Style, Black Beans, Patatas Bravas, Breakfast Sausage, And Mushrooms Served On Two Crispy Yellow Corn Tortillas, Finished With A Ranchero Sauce, And A Side Of Smoked Jalapeno Bacon

Smoked Ham & Egg Breakfast Roll \$12
Smoked Ham, Fried Egg, American Cheese Served On A Kaiser Roll with Breakfast Potatoes

Build Your Own Omelett \$10
Three Egg Omlett Filled With Your Choice of Scallions, Peppers, Ham, Bacon, Cheddar Cheese, Jalapenos, Mushrooms, Or Spinach. Accompanied by Breakfast Potatoes

Lemon & Blueberry Pancakes \$10
Two Buttermilk Pancakes Topped With Warm Blueberry Syrup, Fresh Blueberries, Sprinkled With Citrus Sugar, Served With Chorizo Links

Irish Steel Cut Oatmeal \$6
Served With Wild Flower Honey, Sun Dried Fruit And Walnuts

BEVERAGES

Hot Coffee, Black or Herbal Teas Or Hot Chocolate \$3

Orange, Cranberry, Grapefruit Or Apple Juice \$3

APPETIZERS

Roasted Shishito Peppers	\$7/\$4 HappyHour
Topped With Citrus Salt, Smoked Soy Sauce And Toasted Sesame Seeds	
Guacamole Traditional	\$10/\$5 Happy Hour
Topped With Green Chiles And Cotija Cheese With House Made Tortilla Chips	
Classic Tehina Hummus	\$13/\$5 HAPPY HOUR
Served With Warm Pita Points and Crisp Vegetables , Seasoned Garbanzo Beans And Extra Virgin Olive Oil	
2 Bean & Beef Chili	\$9/\$5 HappyHour
Slow Simmered With Spicy Chorizo Topped With Cumin-Lime Crema And Smoked Cheddar	
BBQ Spiced Chicharrons	\$6/\$3 HappyHour
House Made Pork Rinds Dusted With BBQ Seasonings And Served With Alabama White sauce	
South West Spiced Wings	\$12/\$8 HAPPY HOUR
Eight Tossed With Your Choice Of Smoked Chipotle BBQ Or Scallion Scented Frank's Sauce. Served With Celery & Carrots	
Loaded Nachos	\$15/\$7 HAPPY HOUR
Chicken, Guacamole, Pico de Gallo, 4 Cheese Blend, Olives, Pickled Chiles And Sour Cream	
Short Rib Sliders	\$13/\$6 HAPPY HOUR
Served With Crispy Shallots And Blue Cheese Aioli On Hawaiian Sweet Bread Served with Golden Brown French Fries	
Pulled Pork Empanadas	\$10/\$5 Happy Hour
Two House Made Pulled Pork Empanadas Served With A Black Bean Salsa And Avocado Puree	

SALADS

Add Grilled Chicken \$4, Shrimp \$5 or Crab Cake for \$6

Mexican Chopped Salad	\$15	Greek Wedge	\$12
Mix Greens Tossed In A Cumin-Lime Vinaigrette And Finished With Grilled Chicken, Roasted Corn, Pepitas, Cotija Cheese, And Crispy Tortilla Strips • Includes Nuts			
Wedge Of Iceberg Lettuce, Feta Cheese And Mediterranean Vegetables finished With A Red Wine Vinaigrette			
Southwest Cobb Salad	\$15	Original Grilled Chicken Caesar Salad	\$13
Romaine Hearts, Fresh Grated Cotija Cheese, Garlic Croutons, Tossed In A Parmesan Peppercorn Dressing Finished with Grilled Chicken			
Cayenne Shrimp, Pickled Grapes, Avocado, Corn And Chipotle Ranch Dressing On Romaine Lettuce And Mixed Greens			

SANDWICHES

All Sandwiches Served With House Made Chips Substitute French Fries for \$2

Eldorado Burger	\$16
8 oz Brisket and Short Rib Blend Patty Topped With Roasted Tomato Aioli, Pepper Jack Cheese, Black Pepper Bacon & Roasted Crimini Mushrooms Served with Golden Brown French Fries	
Crispy Fried Chicken Sandwich	\$13
Topped With Mango Salsa, Cilantro Lime Aioli And Monterrey Jack Cheese Served On A Potato Bun	
Turkey Club Sandwich	\$14
Roasted Turkey, Lettuce, Tomato, Muenster Cheese, Black Pepper Bacon On Sour Dough Bread Finished With Green Goddess Dressing. Served With Golden Brown French Fries	
Crab Cake Sandwich	\$15
House Made Crab Cake Served On A Brioche Bun With A Carrot & Radish Blend, Tomatoes And Charred Scallion Dressing	
Dorado Dog	\$12
Jumbo All-Beef Hot Dog Served On A Poppy Seed Bun Topped Tajin Dressed Lump Crab Meat And Fresh Avocado	
Philadelphia Roast Pork Sandwich	\$14
Slow Roasted Pork, Spinach, Sharp Provolone Cheese And Red Pepper Pesto On A Crispy Baguette With Roasted Long Hots. Served With Golden Brown French Fries	

ENTRÉES

Bacon Wrapped Meatloaf Served With Jack And Coke Sauce, Whipped Potatoes, Seasonal Vegetables And A Fried Egg	\$16
Chargrilled Filet Six Ounce Chargrilled Filet Served With Roasted Tomato & Shishito Butter, Goat Cheese Whipped Potatoes, Seasonal Vegetables And Red Wine Adobo Sauce	\$25
Crispy Fried Chicken Dinner Four Pieces of Bone In Chicken Fried to A Golden Brown, Served With Mac & Cheese, And Vinegar Greens And A Side of Jalapeno Honey Sauce	\$16
Shrimp Pasta A la Diablo Egg Fettuccine With Shrimp Tossed In A Spicy Pork And Red Pepper Marinara And Marinated Mozzarella. Served With Garlic Bread	\$18

SIDES

Baked Tomato Rice \$4	Mexican Street Corn \$4
Potato Chip Mac & Cheese \$6	Refried Pinto Beans \$4
Crispy Skin-On French Fries \$5	Onion Rings with Chipotle Aioli \$5

TACOS

Choice of any two for \$10 and any three for \$14 served with Spanish Rice & Refried Beans

- ... Carne Asada
- ... Pineapple & Pork
- ... Potato & Poblano
- ... Chipotle Braised Chicken
- ... Charred Corn & Shrimp
Upcharge \$2 Per Shrimp Taco

Enjoy A la Carte Tacos for \$2.00 each during Happy Hour
excludes shrimp tacos

DESSERTS

Ice Cream Your Choice Of two Scoops: Chocolate, Vanilla Or Strawberry	\$3
Sierra Madra Sundae Our House Made Brownie Served With Fresh Mango And Vanilla Bean Ice Cream And Topped With Chantilly Cream	\$8
Cinnamon Scented Churros Served Warm And Rolled In Cinnamon & Sugar, With A Scoop Of Vanilla Bean Ice Cream Topped With Chocolate Sauce And Dulce De Leches	\$8

JOIN US FOR HAPPY HOUR TUESDAY - FRIDAY 4:00pm - 6:00pm

Price does not include 8% California meals tax

SPECIALTY COCKTAILS

Top Hat Mule \$14

Ketel One Vodka, Top Hat Ginger Beer, Angostura Bitters & Fresh Lime

Boss Man's Bloody Mary \$14

Ketel One Standard or Citroen Vodka, House Bloody Mary Mix

• Add a Jumbo Shrimp for \$2 •

Elixir of Zeus \$12

Tanqueray Gin, Ruby Grapefruit Juice, Top Hat East India Tonic & Fresh Lime

Spiced Daisy Rum \$11

Captain Morgan Spiced Rum, Lemon, Orange Saffron Cordial & Fresh Mint

Classic Manhattan \$14

Knob Creek Rye Whiskey, Sweet Vermouth, Bitters and a cherry

Dark & Stormy \$11

Myers Dark Rum, Top Hat Ginger Beer & Fresh Lime

Spiced Apple Julep \$14

Bulleit Bourbon, Serpent's Bite Apple Cinnamon Whiskey, Fresh Mint & Simple Syrup

Sun Goddess \$11

Svedka Cucumber Vodka, St Germaine Elderflower Liqueur, Lillet Blanc & Fresh Cucumber

Cantina Margarita \$13

Don Julio Blanco Tquila, Grand Marnier & Orange Saffron Bitters

WINE

Kim Crawford Sauvignon Blanc \$9/\$40

Toasted Head Chardonnay \$8/\$32

Callie Pinot Grigio \$9/\$40

Unbridled Wild Horse Chardonnay \$11/\$48

Whispering Angel Rose' \$13/\$55

Mark West Black Pinot Noir \$9/\$40

Smoke Tree Pinot Noir \$12/\$50

Terrazas Malbec Reserve \$10/\$45

Tom Gore Cabernet Sauvignon \$9/\$40

SPARKLING

Ruffino Prosecco

\$10/\$45

 Veuve Cliquot Yellow Label \$115

DRAFT BEER

Budweiser \$4

Bud Light \$4

Firestone 805 \$6

Goose Island IPA \$6

Stella Artois \$5

BOTTLES & CANS

Angry Orchard Cider \$6

Blue Moon \$6

Sierra Nevada \$6

Corona \$5

Ballast Point Sculpin \$7

Hangar 24 \$5.50

Coors Light \$4

Michelob Ultra \$4

Guinness \$6

Newcastle \$5.50

Heineken \$5

Modello Negra \$6

Ballast Point California Amber \$7

Happy Hour

Tuesday - Friday 4pm-6pm

\$1 off all spirits, wine & beer