

BRUNCH

Available Monday Through Friday 10:30AM - 3PM at our Uptown location
Saturdays and Sundays from 11AM - 3PM at our Stonecrest and Park Road locations

Cantina 1511 Shrimp and Grits
Available All Day. Creamy Anson Mill cheese grits, topped with orange ancho shrimp, fire roasted tomatoes, and a Tasso ham gravy.

***1511 Avocado Bake**
Citrus poached eggs inside a warm Hass Avocado, topped with melted mixed cheese and habanero crema, served on top a potato & jalapeño bacon hash with roasted corn salsa.

***1511 Breakfast Platter**
Two eggs cooked the way you like 'em. Served with Brioche toast, breakfast potatoes, and your choice of either bacon or sausage.

***Arepas Benedict**
Crispy masa corn cakes topped with Al Pastor pork, poached eggs and Cascabel Hollandaise.

El Vaquero Omelette
Jalapeño bacon, roasted red peppers, pickled jalapeños, and mixed cheese. Topped with fresh pico de gallo and avocado. Served with a side of toast and breakfast potatoes.

El Leñador Omelette
Built to satisfy your inner lumberjack. Chorizo, bacon and sausage, with potatoes, pickled jalapeños, and cheese. Topped with our signature queso. Served with a side of toast and breakfast potatoes.

Omelette De Vegetales
Mushrooms, black beans, and roasted corn. Topped with our house made pico de gallo, fresh avocado, and our signature rancho sauce. Served with a side of toast and breakfast potatoes.

Cangrejo y Espinaca Omelette
Lump crab meat and sautéed spinach, fire roasted tomatoes, and cheese, topped with Cascabel Hollandaise. Served with a side of toast and breakfast potatoes.

- 13 ***Breakfast Burrito** 9
Flour tortilla stuffed with scrambled eggs, corn and black bean salsa, cheese, and your choice of breakfast meat, topped with red pepper creama. Served with burrito trimmings.
- 10 ***Huevos Rancheros** 10
Two eggs any style atop two white corn cheese quesadillas, and black beans, finished with Rancho sauce, Mexican crema and Cotija cheese.
- 9 ***Tres Leches Brioche French Toast** 7
Three thick slices of our Brioche french toast with warm maple syrup.
Add crispy almond crunch +1
- 10 **Breakfast Quesadilla** 10
Quesadilla stuffed with fluffy scrambled eggs, your choice of breakfast meat, and cheese. Served with a side of sour cream, house made pico de gallo, and fresh guacamole. Choose either chorizo, sausage, bacon, or for an extra charge, jalapeño bacon.

A la Carte

- Fresh Fruit 2
- Breakfast potatoes 2
- Brioche Toast 1
- (3) Smoked Bacon 2.5
- (3) Jalapeño Bacon 3
- (3) Breakfast Sausage Links 3
- (3) Buttermilk Pancakes 3
- (5) buttermilk Pancakes 5
- (2) Eggs Any Style 2

Kids Menu

- Kids 10 and under. All meals \$5.50
- Silver Dollar Pancakes
- Cinnamon Churro Breakfast
- **Pigs in a Blanket
- **Scrambled Eggs & Sausage links
- **Served with a side of fruit

Cantina 1511 knows how to throw a

FIESTA

Your Place:

Only the freshest ingredients made from scratch and carefully packaged to your needs, from Our regular menu or Our Catering menu online at www.Cantina15eleven.com.

Or Ours:

Reserve one of our versatile private venues at our Stonecrest, Park Road or Uptown locations. As our VIP's we will take excellent care of you and your guests.

Book ahead at:

Stonecrest Shopping Center - 704-292-9636

Park Road Shopping Center - 980-266-4272

Uptown - 704-572-7661

The Cantina 1511 Story



The "1511" in our name comes from the street number of our first location which opened on East Boulevard back in 2004. It was during a prolonged road trip down in coastal Mexico that it dawned on us that authentic Mexican fare, done the way locals have been doing it for centuries is not only mouthwatering delicious but wholesome, healthy and fresh and natural. But it must be prepared from scratch and freshly made to order. At Cantina 1511, we may have evolved our number of locations and our menu but we have stuck to the basics of our learnings, "natural fresh ingredients, made from scratch every day, each dish made individually for You." ENJOY!



Cantina

1511
Cocina Fresca

To Go MENU



APERITIVOS

Here you'll find all the salsas, dips, small plates and street food that Mexico is famous for - all great for sharing

Five Cheese Queso Fundido We carefully blend 3 classic cheeses, then add traditional Queso Blanco, caramelized white onions and Poblanos and finish with authentic Cotija cheese.	9.75	Prima Guacamole Made tableside to your specification.	9.50
Add chorizo	2.00	Add bacon, Cotija cheese and grilled onion	2.00
Add jalapeño bacon and pineapple	2.00	Add Jumbo Lump Crab Meat with Old Bay	4.00
Add smoked chicken	1.50	Mexican Flatbread-Huarache Chicken tinga, black beans, corn, cilantro, cheddar cheese, pico de gallo, sour cream, avocado.	9.95
Pig Wings Carnitas Four 2 oz. pork shanks, marinated carnitas style, flash fried and tossed in a salted orange caramel.	10.25	Ceviche Tostadas Shrimp, lump crab, lime, pico, serrano chile, jicama, manzanilla olives, cilantro and avocado over crisp tostadas.	13.95

SOPA Y ENSALADA

The 1511 Chopped Salad We place the protein of your choice atop a freshly chopped salad of romaine, tomatoes, red onions, garbanzos, cucumber, corn and Cotija cheese.	9.95	Quinoa Salad Nutty, flavorful quinoa with romaine, tomatoes, red onion, garbanzo beans, cucumber, corn and Cotija cheese.	9.95
Add:		Chicken Tostada Salad Crispy tostada shell topped with romaine, marinated chicken breast, Cotija cheese, pico de gallo, jicama, red onion, cucumber, guacamole and garbanzo beans. Served with a side of black beans.	14.95
*Achiote Marinated Salmon	15.00	Soup of the Day Changes daily/seasonally.	4.00/6.35
Margarita Grilled Chicken	13.75		
Orange Ancho Shrimp	16.00		
Exceptional Tortilla Soup Pulled chicken in vegetable broth, topped with cheese, tortilla strips and fresh avocado.	4.00/6.35		

COMIDA MEXICANA

*Al Pastor Marinated Salmon Fresh Chilean salmon seared and served over goat cheese papas bravas, citrus glazed spinach and red pepper coulis.	16.95	Joyce Farms Chicken with Oaxaca Cheese Chicken breast marinated in cilantro, oregano and lime juice, grilled and basted with a three chili aioli, topped with melted Oaxaca cheese and pickled poblanos and bell peppers.	14.95
Mexican Barbacoa Slow-cooked and shredded pork. Served with Mexican rice, charro beans, guacamole, pico de gallo, shredded Mexican cheeses and lettuce with flour tortillas.	13.95	*Carne Asada Marinated flank steak grilled to order and served with garlic lime papas bravas, avocado tomatillo salsa and grilled red onion confit.	16.95
Marinated Shrimp Skewers Achiote marinated shrimp skewers served with fried sweet plantains, mixed vegetable rice, black beans, Cotija cheese, pico de gallo and habanero crema.	16.95		

TEX-MEX & S'WESTERN

QUESADILLAS

Flour Tortillas layered with Mexican cheeses.

Grilled - served with guacamole, sour cream and pico de gallo and filled with your choice of -

Chicken Tinga Caramelized rajas	13.75
Grilled Wild Mushroom (v) Fresh spinach and goat cheese	13.75
Lump Crab & Avocado Chopped jalapeño bacon, and avocado crema	13.75
Carne Asada Steak Caramalized rajas	13.75
El Vaquero Smoked chicken, jalapeño bacon, Yucatan onion and chipotle ranch.	13.75
Texas Red Chilli Braised Brisket With house made Oaxaca cheese, and rajas	13.75

CAST IRON FAJITAS

Roll your own, or share Fajita style vegetables (Sautéed onions and red and green peppers, with rajas, cilantro, cambray onion, mushrooms and calabasita squash) with pico de gallo, guacamole, lettuce, shredded cheese, sour cream and escabeche.
Your choice of corn or flour tortillas.

Your choice of ~	
*Marinated Steak	17.50
Al Pastor Chicken	16.50
Poblano Pesto Shrimp	19.25
*Steak & Chicken	17.50

Ardientes!!!
(Smoking Hot!!!)

BURRITO PLATTER

(Burrito bowls available)

Filled with charro beans, vegetable rice and your choice of protein. Topped with a choice of Ranchero sauce or queso sauce, served with guacamole, sour cream, pico de gallo, lettuce and tortilla slaw. **+1.00 for both sauces**

Carne Asada Steak

Caramelized rajas

Chicken Tinga
Cilantro and chopped onions

Ground Beef

Caramelized onions and rajas with mixed Mexican cheeses

Barbacoa de Puerco

Slow cooked, braised and shredded pork

Chimichanga

Crispy burrito filled with Ground Beef, Chicken or Steak, pico de gallo black beans, rice, and cheese. Topped with Ranchero and queso sauce. Served with guacamole, sour cream, pico de gallo, lettuce and tortilla slaw.

ENCHILADAS

Unless noted all enchiladas are served with charro beans and Mexican white rice.

Enchiladas de Diana

Shredded chicken rolled in corn tortillas, tossed in Chef Diana's homemade Mole rojo sauce, topped with shredded cabbage, Spanish onion, cilantro, Cotija cheese, and Mexican crema. ****contains nuts****

Enchiladas Suizas

Creamy chicken filled corn tortillas topped with tomatillo sauce, red onion, and mixed Mexican cheeses.

Enchiladas de Pollo

Roasted chicken, fresh spinach and white cheddar cheese enchiladas topped with chili con queso, finished with avocado crema and red pepper crema.

Enchiladas Verde (v)

Wild mushrooms, spinach, rajas, mixed Mexican cheese, topped with chili con queso finished with avocado crema and red pepper crema. Served with vegetable rice and black beans.

Enchiladas Tejanos

White corn tortillas stuffed with house made Oaxaca cheese, Mexican cheeses, topped with red chile braised brisket, finished with Mexican crema and white onion.

ACOMPAÑAMIENTOS

Black Beans (v)	3.00	Charro Beans	3.00
Adobo Fries	4.00	Grilled Veggies	4.00
Avocado	3.00	Vegetable Rice (v)	3.00
Street Corn	3.00	Refried Beans	3.00
Side Taco	4.50	Sweet Plantains	4.00

POSTRES

Cuatro Leches Cake Homemade vanilla cake soaked in a blend of 4 milks and topped with toasted meringue. Garnished with fresh fruit and fresh mint.	5.65
Key Lime Pie Served on a graham cracker crust with whipped cream.	4.65
Churros Cinnamon sugar churros served with our Raspberry Melba Sauce, and Rich Chocolate Sauce.	5.65
Pastel de Chocolate Colossal layer upon layer of dark moist chocolate cake, sandwiched with our silkiest smooth chocolate filling, piled high with chunks of cake and whipped cream.	5.65
Nutella 1511 Smooth Nutella and peanut butter mousse on a graham cracker crust, and a side of plantains, drizzled with dulce de leche and chocolate and whipped cream.	5.65

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TAQUERIA

Choice of white corn, flour, or crispy corn tortilla shells, or protein style served in bibb lettuce cups. Served with tortilla slaw and your choice of beans & rice. All tacos garnished with cilantro and a lime wedge. Substitute grilled vegetables or chopped salad +2.00

Mix and Match between House and Top Shelf categories will be charged as Top Shelf Tacos

Top Shelf

MIX AND MATCH 2 Tacos - 11.00 3 Tacos - 15.00

Angry Bird

Crispy chicken, hot sauce, blue cheese and shredded carrot.

Crispy Calamari

Masa battered calamari with cilantro, yucatan onion, tomato, avocado and a spicy chile aioli.

Pescado Frito

Masa battered North Carolina Trout, shredded cabbage, cilantro, pico de gallo, chipotle crema.

Carne Asada

Grilled skirt steak shredded cabbage, roasted chipotle salsa and rajas.

Marco Polo

Shrimp, jalapeño bacon and rajas, with pico de gallo, melted cheese, shredded cabbage and cascabel aioli. ✓

Shrimp Po Boy

Crispy hushpuppy dusted shrimp with romaine, escabeche tartar sauce, Cholula and roma tomatoes.

Baja Fish Taco

Grilled Mahi Mahi, shredded cabbage, lime, Yucatan onions, and a sweet and spicy mango aji-Amarillo sauce.

Korean BBQ Beef

Shaved beef, tossed in our house made Korean BBQ sauce, with a Salpicón style Kimchee and lime.

Tejas

Red chili braised brisket with cabbage, fried onion straws and queso fresco. ✓

Thai Chili Glazed Shrimp

Grilled shrimp tossed in sweet Thai chili sauce, served with shaved cabbage, roasted peanut crema and cilantro salpicón.

House Favorites

MIX AND MATCH 2 Tacos - 9.00 3 Tacos - 13.00

Pollo

Chicken tinga, sliced avocado, pico de gallo, lettuce and chipotle crema.

Carne de Res Molida

Seasoned ground beef, romaine, pico de gallo, cilantro, cheese and sour cream. ✓

Grilled Mushroom (V)

Grilled Portobello mushrooms, shaved romaine lettuce, pico de gallo, and masa battered zucchini straws. Topped with Chipotle ranch.

1511 Barbacoa

Our signature barbacoa, whipped avocado, fresh onion and cilantro.

Zucchini and Cactus (V)

Grilled Zucchini, corn, tomato, and cactus, topped with avocado and green tomatillo salsa.

Al Pastor

Roasted pork seasoned with Achiote, shredded cabbage, grilled pineapple and habanero crema. ✓

Johnny Carnitas

Crispy slow cooked pork carnitas with avocado-pico de gallo, shredded cabbage and jalapeño and tomatillo salsa.

✓ *-You can't go wrong with these.*