

CANTINA *Feliz*
LUNCH

MONDAY – FRIDAY: 11:30AM TO 3:00PM

APPETIZERS

- Guacamole Traditional** \$12.⁹⁵
avocado, jalapeño, onion, cilantro, served with
oaxaca salsa
- Lunch Guacamole** \$6.⁹⁵
an individual serving of our traditional guacamole
and salsa
- Chicken Flautas** \$12.⁹⁵
chicken rolled tacos, black bean puree, crema,
cotija cheese, kimchi, avocado salsa verde
- Crab Fundido** \$15.⁹⁵
valentina cream cheese, jumbo lump crab, queso
mixto, pico de gallo, tortilla chips
- Wild Mushroom Huarache** \$12.⁹⁵
Mexican style flatbread topped manchego crema,
jalepeno, truffle, queso mixto, caramelized onion
- Grilled Shrimp** \$14.⁹⁵
guajillo glazed grilled shrimp, jalapeño aioli, grape
tomato & corn salsa
- Birria Quesadilla** \$15.⁹⁵
braised brisket, roasted red peppers, caramelized
onions, roasted corn, queso mixto served with
consomé

ENCHILADAS

- Brisket Enchiladas** \$15.⁹⁵
roasted tomato, black beans, red chili sauce,
queso mixto
- Vegetable Enchiladas** \$15.⁹⁵
sauteed spinach, zucchini, yellow squash, roasted
tomatoes, poblano peppers, mole verde, crema,
cotija cheese

TACOS

- Baja Fish Tacos** \$15.⁹⁵
chipotle coleslaw, avocado, plantain crust, flour
tortillas *available grilled
- Chick-Feliz Tacos** \$14.⁹⁵
crispy chicken, avocado relish, chick-feliz sauce,
flour tortillas
- Crispy Shrimp Tacos** \$15.⁹⁵
plantain crust, mango habanero sauce, pineapple
pico de gallo, avocado, flour tortillas
- Carnitas Tacos** \$14.⁹⁵
pulled pork, salsa roja, onions, cilantro, avocado,
house made corn tortillas
- Buffalo Cauliflower Tacos** \$13.⁹⁵
roasted cauliflower, Valentina buffalo sauce,
chipotle ranch slaw, blue cheese crema, avocado,
house made corn tortillas
- Grilled Shrimp Tacos** \$15.⁹⁵
corn salsa, chipotle aioli, queso fresco, avocado,
flour tortillas_____



SOUPS

- Tortilla Soup** \$7.⁹⁵
guajillo-tomato broth, chicken, avocado, queso
fresco
- Watermelon Gazpacho** \$7.⁹⁵
cucumber, red onion, chives, green oil
*ADD CRAB +3

SALADS

- *ADD CHICKEN \$4.95, SHRIMP \$5.95, OR
GRILLED STEAK \$7.95, TO ANY SALAD
- Chop Salad** \$9.⁹⁵
green apple, cucumber, cranberries, chayote,
cotija cheese, pepitas, honey lime yogurt
dressing
- Spinach Salad** \$9.⁹⁵
dried figs, bleu cheese, red onions, bacon,
serrano balsamic vinaigrette
- Cobb Salad** \$14.⁹⁵
romaine, diced chicken, bacon, avocado, black
beans, bleu cheese, roasted corn, roasted
tomato, chipotle ranch dressing
- Chicken Caesar Salad** \$14.⁹⁵
grilled chicken, kale, brussels, roasted red
peppers, croutons, manchego cheese,
asparagus, caeser dressing

BOWLS

- Chicken Tinga** \$14.⁹⁵
pulled chicken, rice, pico de gallo, poblanos,
black beans, crema
- Buffalo Cauliflower Bowl** \$13.⁹⁵
roasted cauliflower, rice, Valentina buffalo
sauce, chipotle ranch slaw, blue cheese crema,
avocado, black beans
- Carnitas** \$14.⁹⁵
pulled pork, rice, cilantro, onion, black beans,
avocado, salsa roja

SIDES

- Sweet Plantains** \$7.⁹⁵
crema, queso fresco
- Yucca Fries** \$6.⁹⁵
lemon vinaigrette, chipotle aioli, queso fresco
- Black Beans & Rice** \$6.⁹⁵
- Refried Beans** \$6.⁹⁵



Beverages

MARGARITAS

- Feliz Margarita** \$10 | \$32
silver tequila, orange liqueur, fresh lime juice
- Santana Margarita** \$12 | \$40
agavales reposado, orange liqueur, fresh lime juice
- Tropical Margarita** \$12 | \$40
house made tropical fruit infused tequila in our classic margarita recipe
- Frozen Pink Margarita** \$12
an icy version of our Feliz Margarita
- Chiquita “Skinny” Margarita** \$14 | \$42
hornitos plata, fresh lime juice, agave syrup, club soda

- Grand Margarita** \$15 | \$50
agavales reposado, grand marnier, fresh lime juice
- Patron Margarita** \$17 | \$55
patron reposado, cointreau, fresh lime juice
- Spicy Cucumber Margarita*** \$12 | \$40
hornitos plata, muddled cucumber & jalapeno, fresh lime juice
- Tres Chili Margarita*** \$12 | \$38
house made three chili infused tequila in our classic margarita recipe with a spicy chili salt rim
- Spinirita** \$12
a refreshing swirl of our frozen tropical margarita with red or white sangria

margarita + cocktail add-ons

- FRESH FRUIT FLAVOR +2
- GRAND MARNIER +3

SPECIALTY COCKTAILS

- Sangria** \$10 | \$35
red or white wine, brandy, orange liqueur, seasonal fruit
- Ranch Water** \$12
agavales blanco tequila, lime juice, sparkling water
- Sparkling Margarita** \$12
tequila, fresh lime juice, cava
- La Paloma** \$10
hornitos plata tequila served with jarritos grapefruit soda

CERVEZAS

DRAFT

- Dos Equis Amber** (4.2%) \$6.00
- Levante Cloudy & Cumbersome IPA** (5.6%) \$7.00
- Cape May IPA** (6.3%) \$6.50

BOTTLES

- Corona** \$6.00
- Corona Premier** \$6.00
- Pacifico** \$6.00
- Tecate** [can] \$5.00
- Negra Modelo** \$5.00
- Modelo Especial** \$5.00
- Hard Cider** \$6.00

WINE

SPARKLING

- de perrier • brut • france\$10 | \$19 | \$36

ROSÉ

- morande • rose • chile\$10 | \$19 | \$36

WHITE

- santa teresa • vinho verde • portugal\$10 | \$20 | \$36
- ethereo • albarino • spain •\$12 | \$24 | \$40
- the applicant • sauvignon blanc • chile\$11 | \$22 | \$39
- phantom • chardonnay • california\$11 | \$22 | \$39

RED

- morande • pinot noir • chile+\$10 | \$20 | \$38
- Devocion• malbec • argentina *organic*\$12 | \$24 | \$40
- Tres Osos • cabernet • spain *organic*\$12 | \$24 | \$40

NON-ALCOHOLIC

- Virgin Margarita** \$5
- Saratoga Sparkling Water** \$6
- Saratoga Still Water** \$6
- Grapefruit Jarritos** \$4
- Mexican Coke** \$4

TEQUILA FLIGHTS

Our tequila flights include a sampling of each tequila

- Blanco Flight** \$20
AGED UP TO TWO MONTHS
cuervo tradicional / herradura / espolon

Anejo Flight \$25
AGED A MINIMUM OF ONE YEAR
don julio / casa noble / corralejo
- Reposado Flight** \$22
AGED TWO TO ELEVEN MONTHS
hornitos / partida / casa noble

Feliz Flight \$35
A SELECTION OF OUR FAVORITE SUPREME TEQUILAS
don julio 1942 / el tesoro paradiso / cuervo reserva de familia

TEQUILA *make it a margarita* +3

BLANCO	REPOSADO	ANEJO
Patron \$14	Patron \$15	Patron \$16
Casamigos \$14	Casamigos \$14	Tres Generaciones \$16
Don Julio \$13	Tres Generaciones \$14	Casamigos \$15
Cuervo Gold \$12	Don Julio \$13	Don Julio \$14
Tres Generaciones \$12	El Tesoro \$13	El Tesoro \$14
Teremana \$12	Espolon \$13	Casa Noble \$13
Casa Noble \$12	Partida \$12	Herradura \$13
El Tesoro \$12	Teremana \$12	Espolon \$13
Herradura \$12	Cabo Wabo \$12	Milagro \$13
Espolon \$12	Casa Noble \$12	Cazadores \$13
Milagro \$12	Cazadores \$12	Arta \$12
Cabo Wabo \$11	Corralejo \$12	1800 \$12
Cuervo Tradicional \$11	Herradura \$12	Corralejo \$12
Cazadores \$11	1800 \$12	Teremana \$12
1800 \$11	Milagro \$12	El Mayor \$11
Corralejo \$10	Sauza Hornitos \$10	
El Jimador \$10	El Mayor \$10	
Boardroom \$10	Hussong's \$10	
Sauza Hornitos \$10		
El Mayor \$10		



+ \$3

SUPREME

- Clase Azul Reposado** \$25
- Don Julio 1942** \$25
- Don Julio Primavera** \$25
- El Tereso Extra Anejo** \$25
- Cuervo Reserva** \$30

MEZCAL

- Vicio** \$12
- Montelobos** \$11
- Casamigos** \$14
- Los Amantes** \$15
- Xicala** \$15
- Fosforo** \$20