



APERITIVOS, SOPAS Y ENSALADAS

TOP SHELF GUACAMOLE

Made fresh at your table, serves two to four 9.49

QUESADILLAS AL CARBON

Chicken fajita or beef fajita 12.79

NACHOS AL CARBON

Chicken fajita or beef fajita 12.49

QUESO LAREDO

Queso with taco meat and pico de gallo 8.29

CHILI CON QUESO

Bowl 7.29 Cup 6.29

CEVICHE*

Shrimp, scallops and fish marinated in lime juice 8.99

BOTANAS PLATTER

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 13.99

NEW CILANTRO CHICKEN SALAD

Fajita chicken with black beans, red pepper, monterey jack cheese, and avocado with cilantro-lime dressing 10.99

NEW CHICKEN PEANUT SALAD

Fajita chicken with green apples, tortilla strips and roasted walnuts with a peanut vinaigrette 11.99

NEW CRANBERRY PECAN SALAD

Dried cranberries, green apple, candied pecans and blue cheese crumbles on field greens with cranberry vinaigrette 10.99

NEW HONEY SHRIMP SALAD

Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with honey vinaigrette 12.99

SOPA DE TORTILLA

Bowl 8.49 Cup 5.99

ESPECIALIDADES

CARNITAS

Braised pork shanks topped with chipotle-wine sauce 19.99

FIESTA GRILL

Shrimp, costillas, quail, carnitas, beef and chicken fajitas 22.99

FILET PORTABELLA*

8 oz. Certified Angus Beef™ filet mignon with portabella mushroom cap and mushroom sauce 24.99

CASCABEL RIBEYE*

16 oz. Certified Angus Beef™ cowboy cut bone-in ribeye aged 21 days then basted with Cascabel marinade 23.99

FAJITAS

Chicken 14.99 Beef 16.49 Combination 15.99

CAMARON POBLANO ASADA*

Grilled steak around poblano pepper with shrimp, mushrooms, onions and monterey jack cheese, on chimichurri sauce 21.49

CARNE ASADA Y CAMARONES*

Grilled steak topped with bacon-wrapped shrimp filled with oaxaca cheese and jalapeño 23.99

CARNE ASADA*

Grilled steak 18.99

TACOS AL CARBON

Three chicken or beef tacos and queso 17.29

CHILE RELLENO

Picadillo filling with beef, pork, almonds and raisins 13.29
Oaxaca cheese relleno with ranchera sauce 12.49

PLATILLOS MEXICANOS

CANTINA LAREDO PLATTER

Cheese chile relleno, tamale, chicken enchilada, fajita beef taco al carbon 16.29

ENCHILADAS

Cheese and onion, beef, or chicken three 11.79 two 10.29

ENCHILADAS DE ESPINACA

Sautéed spinach, monterey jack cheese and mushroom enchiladas topped with sour cream poblano sauce 10.99

ENCHILADAS VERACRUZ

Chicken, spinach and monterey jack enchiladas topped with tomatillo sauce, marinated vegetables, and cotija cheese 12.29

NEW ENCHILADAS DE PORTABELLA

Portabella mushroom and goat cheese enchiladas topped with chipotle portabella sauce on bed of spinach 13.99

ENCHILADAS DE MOLE

Sweet, spicy blend of dried Mexican peppers creates a sauce over chicken enchiladas 12.29

ENCHILADAS DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchiladas on vegetables topped with sour cream poblano sauce 16.99

NEW ENCHILADAS DE AVOCADO

Avocado and artichoke enchiladas topped with tomatillo sauce on bed of spinach 9.99

NEW ENCHILADAS DE CHILE RELLENO

Oaxaca cheese chile relleno in enchiladas topped with ranchera sauce 12.49

DURANGO

Cheese chile relleno, chicken mole enchilada and spinach enchilada with sour cream sauce 13.49

MONTERREY

Chicken mole enchilada, Enchilada Veracruz and spinach enchilada with ranchera sauce 13.49

SOFT TACOS

Two flour or corn tortillas with choice of beef fajita, chicken fajita, or chorizo con huevos 10.29

DEL MAR

PESCADO DEL DIA

Featuring a special fresh fish each evening, ask your server for today's selection 22.99

CAMARONES

Sautéed shrimp basted in garlic butter 18.49

SHRIMP FLAUTAS

Shrimp, monterey jack cheese and fresh jalapeños 15.29

OAXACA CAMARONES CON TOCINO

Shrimp filled with oaxaca cheese, jalapeño, and wrapped in smoked bacon 19.99

POLLO

CAMARONES ESCONDIDOS

Grilled chicken breast stuffed with shrimp, topped with sautéed spinach and chipotle-wine sauce 18.99

TAMPICO

Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach, red bell peppers with sour cream-poblano sauce and monterey jack cheese 14.99

TACOS CASCABEL

Sautéed chicken with cascabel sauce on soft corn tortillas with cilantro, marinated onions and cotija cheese 14.79

POSTRES

MEXICAN BROWNIE

Brownie with pecans on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 5.99

FLAN

A traditional Mexican custard with real caramel sauce 5.29

CHOCOLATE CAKE

With vanilla ice cream topped with chocolate sauce 6.99

CREPES

Apple filled crepes topped with cajeta sauce, Kahlua, Grand Marnier, candied pecans and vanilla ice cream 5.99

MEXICAN APPLE PIE

Sizzled in Mexican Brandy Butter and topped with choice of cinnamon or vanilla ice cream 5.99



Cantina Laredo signature dish

* NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

d10.09



APERITIVOS, SOPAS Y ENSALADAS

TOP SHELF GUACAMOLE

Avocados, tomatoes, red onion, jalapeños, and spices.
Made fresh at your table, serves two to four 9.49

QUESADILLAS AL CARBON

Chicken fajita or beef fajita 10.99

NACHOS AL CARBON

Chicken fajita or beef fajita 10.99

QUESO LAREDO

Queso with taco meat and pico de gallo 8.29

CHILI CON QUESO

Bowl 7.29 Cup 6.29

CEVICHE*

Shrimp, scallops and fish marinated in lime juice 8.99

BOTANAS PLATTER

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 13.99

NEW CILANTRO CHICKEN SALAD

Fajita chicken with black beans, red pepper, monterey jack cheese, and avocado with cilantro-lime dressing 10.99

NEW CHICKEN PEANUT SALAD

Fajita chicken with green apples, tortilla strips and roasted walnuts with a peanut vinaigrette 11.99

NEW CRANBERRY PECAN SALAD

Dried cranberries, green apple, candied pecans and blue cheese crumbles on field greens with cranberry vinaigrette 10.99

NEW HONEY SHRIMP SALAD

Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with honey vinaigrette 12.99

SOUP Y SALAD

Cup of sopa de tortilla and a beef taco salad 8.99

NEW SOUP Y CASCABEL CHALUPA

Cup of sopa de tortilla and cascabel chicken chalupa 7.99

SOPA DE TORTILLA

Bowl 7.99 Cup 5.99

PLATILLOS MEXICANOS

NEW TORTAS DE CARNITAS

Carnitas with green sauce and black beans in miniature baked buns 10.99

BRISKET TACOS

Slow roasted brisket in three soft corn tortillas 12.49

SOFT TACOS

Two flour or corn tortillas filled with choice of beef fajita, chicken fajita, or chorizo con huevos 10.29

NEW TACO AL CARBON Y SOUP

Beef or chicken taco al carbon and cup of sopa de tortilla 7.99

TACOS AL PASTOR

Four corn tortillas with roasted, cascabel marinated pork 10.99

ENCHILADA DE MOLE

Sweet, spicy blend of dried Mexican peppers creates a sauce over chicken enchilada 10.79

ENCHILADA DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchilada on a bed of spinach and vegetables topped with sour cream poblano sauce 11.99

ENCHILADA VERACRUZ

Stuffed with chicken, spinach and monterey jack cheese topped with tomatillo sauce, vinaigrette marinated vegetables, and cotija cheese 9.29

NEW ENCHILADA DE AVOCADO

Avocado and artichoke enchilada topped with tomatillo sauce on bed of spinach 7.99

NEW ENCHILADA DE PORTABELLA

Portabella mushroom and goat cheese enchilada topped with chipotle portabella sauce on bed of spinach 11.99

ENCHILADA DE ESPINACA

Sautéed spinach, monterey jack cheese and mushroom enchilada topped with sour cream poblano sauce 9.49

NEW ENCHILADA DE CHILE RELLENO

Oaxaca cheese chile relleno in enchilada topped with ranchera sauce 9.99

COMBINACIONES

1. Two enchiladas (cheese, beef or chicken), rice and beans 8.99
2. Cheese enchilada, beef fajita taco, rice and beans 8.99
3. Chicken enchilada, chicken fajita taco, rice and beans 8.99

ESPECIALIDADES

FAJITAS

Chicken 13.49 Beef 14.99 Combination 14.49

TACOS AL CARBON

Two chicken or beef tacos and queso 12.99

ASADA LUNCH*

Grilled steak topped with sautéed poblano peppers and onions. Served with a cheese enchilada 12.29

PESCADO DEL DIA

Featuring a special fresh fish each day, ask your server for today's selection 12.99

SHRIMP FLAUTAS

Shrimp, monterey jack cheese and fresh jalapeños 12.99

CARNITAS

Braised pork shanks topped with chipotle-wine sauce 13.99

CHILE RELLENO

Poblano pepper with Oaxaca cheese or Picadillo filling topped with ranchera sauce and melted cheese 12.29

NEW CHICKEN FLAUTAS

Chicken, monterey jack cheese and peppers 7.99

POLLO CHIPOTLE

Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 10.99

CHICKEN POBLANO CHIMICHANGA

Stuffed with chicken, poblano pepper, cheese and topped with a ranchero sauce 11.79

POSTRES

MEXICAN BROWNIE

Chocolate brownie with pecans on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 5.99

FLAN

A traditional Mexican custard with real caramel sauce 5.29

CHOCOLATE CAKE

Cake served with ice cream topped with chocolate sauce 6.99

CREPES

Apple filled crepes topped with cajeta sauce, Kahlua, Grand Marnier, candied pecans and vanilla ice cream 5.99

MEXICAN APPLE PIE

Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream 5.99



Cantina Laredo signature dish

* NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

L10.09



BRUNCH

Brunch entrees include a **COMPLIMENTARY** Mimosa or Bloody Maria.
Brunch served Sundays from 11 a.m. to 3 p.m.

CRAB CAKES BENEDICT

Poached eggs on crab cakes topped with chipotle-wine hollandaise sauce 13.99

HUEVOS RANCHEROS

Traditional egg dish topped with ranchera sauce 9.99

CHORIZO CON HUEVOS

Scrambled eggs with Mexican sausage 9.99

MIGAS CON HUEVOS

Scrambled eggs with jalapeños, bacon & sautéed tortillas 9.99

CHICKEN FAJITA OMELET

Fajita chicken, peppers, onions & cheese with poblano sauce 10.99

SPINACH & ARTICHOKE OMELET

Artichoke hearts, spinach, peppers, mushrooms & cheese with poblano sauce 9.99

CHILAQUILES

Chicken, sautéed tortillas in cascabel sauce 9.99

CARNE ASADA Y HUEVOS*

Grilled steak with sautéed poblano peppers, onions and chimichurri sauce. Served with two eggs 12.99

APERITIVOS, SOPAS Y ENSALADAS

TOP SHELF GUACAMOLE

Made fresh at your table, serves two to four 9.49

QUESADILLAS AL CARBON

Chicken fajita or beef fajita 10.99

NACHOS AL CARBON

Chicken fajita or beef fajita 10.99

QUESO LAREDO

Queso with taco meat and pico de gallo 8.29

CHILI CON QUESO

Bowl 7.29 Cup 6.29

CEVICHE*

Shrimp, scallops and fish marinated in lime juice 8.99

SOPA DE TORTILLA

Bowl 7.99 Cup 5.99

BOTANAS PLATTER

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 13.99

NEW CILANTRO CHICKEN SALAD

Fajita chicken with black beans, red pepper, monterey jack cheese, and avocado with cilantro-lime dressing 10.99

NEW CHICKEN PEANUT SALAD

Fajita chicken with green apples, tortilla strips and roasted walnuts with a peanut vinaigrette 11.99

NEW CRANBERRY PECAN SALAD

Dried cranberries, green apple, candied pecans and blue cheese crumbles on field greens with cranberry vinaigrette 10.99

NEW HONEY SHRIMP SALAD

Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with honey vinaigrette 12.99

PLATILLOS MEXICANOS

BRISKET TACOS

Slow roasted brisket in three soft corn tortillas 12.49

SOFT TACOS

Two flour or corn tortillas filled with choice of beef fajita, chicken fajita, or chorizo con huevos 10.29

TACOS AL PASTOR

Four corn tortillas with roasted, cascabel marinated pork 10.99

ENCHILADAS

Choice of cheese & onion, beef or chicken three 11.79 two 10.29

ENCHILADA DE MOLE

Sweet, spicy blend of dried Mexican peppers creates a sauce over chicken enchilada 10.79

ENCHILADA DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchilada on vegetables topped with sour cream poblano sauce 11.99

ENCHILADA VERACRUZ

Stuffed with chicken, spinach and monterey jack cheese topped with tomatillo sauce, vinaigrette marinated vegetables, and cotija cheese 9.29

NEW ENCHILADA DE AVOCADO

Avocado and artichoke enchilada topped with tomatillo sauce on bed of spinach 7.99

NEW ENCHILADA DE PORTABELLA

Portabella mushroom and goat cheese enchilada topped with chipotle portabella sauce on bed of spinach 11.99

NEW ENCHILADA DE ESPINACA

Sautéed spinach, monterey jack cheese and mushroom enchilada topped with sour cream poblano sauce 9.49

NEW ENCHILADA DE CHILE RELLENO

Oaxaca cheese chile relleno in enchilada topped with ranchera sauce 9.99

ESPECIALIDADES

FAJITAS

Chicken 13.49 Beef 14.99 Combination 14.49

TACOS AL CARBON

Two chicken or beef tacos and queso 12.99

ASADA LUNCH*

Grilled steak topped with sautéed poblano peppers and onions. Served with a cheese enchilada 12.29

PESCADO DEL DIA

Featuring a fresh fish each day, ask for today's selection 12.99

SHRIMP FLAUTAS

Shrimp, monterey jack cheese and fresh jalapeños 12.99

CARNITAS

Braised pork shanks topped with chipotle-wine sauce 13.99

CHILE RELLENO

Poblano pepper with Oaxaca cheese or Picadillo filling topped with ranchera sauce and melted cheese 12.29

NEW CHICKEN FLAUTAS

Chicken, monterey jack cheese and peppers 7.99

POLLO CHIPOTLE

Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 10.99

POSTRES

MEXICAN BROWNIE

Chocolate brownie with pecans on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 5.99

FLAN

A traditional Mexican custard with real caramel sauce 5.29

CHOCOLATE CAKE

Cake served with ice cream topped with chocolate sauce 6.99

CREPES

Apple filled crepes topped with cajeta sauce, Kahlua, Grand Marnier, candied pecans and vanilla ice cream 5.99

MEXICAN APPLE PIE

Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream 5.99



Cantina Laredo signature dish

* NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

b10.09



CASA RITA

Our signature margarita is a premier blend of Sauza Blanco Tequila, Cointreau Orange Liqueur and fresh squeezed lemon and lime juices 8

SPECIALTY MARGARITAS

CABO MARGARITA

Cabo Wabo Reposado blends seamlessly with Grand Marnier 12.5

PERFECT PATRÓN MARGARITA

Patrón Silver and Patrón Citrónge...perfection in a glass 12

HERRADURA MARGARITA

What a match ~ Herradura Reposado and Cointreau 11.5

LA BANDERA

Upgrade our fabulous frozen Casa Rita by inviting Midori and Hiram Walker Pomegranate into the mix 9

MANGO MARGARITA

Take our delicious frozen Casa Rita and step up the flavor by adding fresh mango purée and an extra splash of Sauza Blanco 9

POMEGRANATE MARGARITA

Improve on greatness ~ add an extra splash of Sauza Blanco and pomegranate purée to our signature Casa Rita 9

SUPERIOR TEQUILAS

These reserve tequilas are aged in oak barrels for more than three years which provides the characteristic dark color and rich taste.

Cabo Wabo Uno	30
Cuervo Reserva de la Familia	16
Don Julio 1942	19
Gran Patrón Platinum	35
Herradura Selección Suprema	46
Milagro Tequila Romance	25

available as a margarita upon request

TEQUILA FLIGHT

Try a flight of any three tequilas from the Añejo, Reposado, or Plata sections listed in our tequila list available on request. 20

THURSDAY NIGHT Ladies Night

Half-priced wines by the glass
and house margaritas.

HAPPY HOUR DRINK SPECIALS Monday to Friday 4-7 BAR ONLY

VINO

BLUSH AND SPARKLING

	glass	bottle
Beringer White Zinfandel	6	22
Kenwood Yulupa Brut (187 ml)	9	

WHITE WINE

	glass	bottle
Santa Rita 120 Sauvignon Blanc	7	26
Estancia Pinot Grigio	9	34
Jacob's Creek Reserve Chardonnay	7	26
Kendall-Jackson Vintner's Reserve Chardonnay	9	34
Sonoma Cutrer Chardonnay	13	50

RED WINE

	glass	bottle
La Crema Sonoma Coast Pinot Noir	13	50
Blackstone Merlot	7	26
Columbia Crest Grand Estates Merlot	9	34
Santa Rita 120 Cabernet Sauvignon	7	26
Kenwood Yulupa Cabernet Sauvignon	9	34
Simi Cabernet Sauvignon	13	50

please ask server for additional wine selection

HAND-MUDDLED MOJITOS

CLASSIC MOJITO

BACARDI Superior, fresh mint, lime and cane sugar 9

STRAWBERRY MOJITO

BACARDI Limón, fresh mint, strawberries and lime 9.5

MANGO MOJITO

BACARDI Limón, fresh mint, mango and lime 9.5

CERVEZAS

Carta Blanca	Pacifico
Corona Extra	Dos XX Amber
Corona Light	Dos XX Lager
Modelo Especial	Tecate
Negra Modelo	