



# ROBERTO'S CANTINA

**Specializing in Top Shelf Margaritas and  
a large selection of only 100% Agave Tequilas**

CORPORATE CATERING AVAILABLE

DINNER MENU

## APPETIZERS

### CEVICHE

Marinated fish with lime juice, finely chopped onions, cilantro, tomatoes and jalapeños. Topped with avocado. | 11

### GUACAMOLE

Fresh mashed avocado mixed with finely chopped onions, jalapeños, tomatoes and cilantro. | 10

### QUESADILLA

A 10" inch flour tortilla with melted cheese, served with sour cream and guacamole. | 7  
*Add any meat for 5*

### NACHOS

Corn Tortilla chips with beans, melted cheese, sour cream and guacamole. | 7 *Add any meat for 5*

### SHRIMP COCKTAIL

Shrimp in its own tasty tomato broth sauce with chopped, cilantro, onions and avocado. | 11

### QUESO FUNDIDO

Melted Monterey Jack Cheese, mushrooms, corn, red bell pepper and a hint of chipotle sauce. | 10

### BACON WRAPPED SCALLOPS

Marinated in a lemon garlic sauce served over a creamy nogada style sauce. | 12

## SALADS

### MIXED GREENS

Spring and romaine lettuces with red onions, tomatoes red bell peppers, grilled cotija cheese and dressing on the side. | 7  
*With grilled chicken, steak or shrimp add 6*

## SOUPS

### POLLO (CHICKEN)

A traditional Mexican soup made with chicken, vegetables and rice. Garnished with onions, cilantro, tomatoes and avocado. | 13

### MARINERA (SEAFOOD)

A soup featuring fish, shrimp and scallops in a tasty vegetable broth boldly seasoned with garlic, onions and cilantro. | 16

## BURRITOS

All burritos are wrapped in an 8" flour tortilla with your choice of meat: chicken, carnitas, chile verde, chile colorado, or veggies. Topped with melted cheese and salsa, with rice and beans on the side. | 12 *with steak, fish or shrimp add 1*

## COMBINATION PLATES

Served with rice and your choice of beans: refried with cheese on top, whole black or whole pinto.

One Item | 11 Two Items | 15

**TACO:** Your choice of meat: carne asada, carnitas, chicken or fish.

**ENCHILADA:** Your choice of meat: carne asada, carnitas, chicken or fish.

**CHILE RELLENO:** Roasted pasilla pepper filled with cheese served with a light sauce.

**QUESADILLA:** A flour tortilla with cheese melted inside.

**TOSTADA:** Crispy corn tortilla with beans, lettuce, your choice of meat, salsa, and guacamole.

**TAMAL:** Chicken, pork or cheese and sliced jalapeños.

Combination items also available a la carte. | 6

# SPECIALTIES

Served with rice and your choice of beans: refried with cheese on top, whole black or whole pinto.

## **BIRRIA (BEEF)**

A spicy Mexican stew made with roasted and shredded meat in a flavorful broth. Garnished with chopped onions and cilantro. | 19

## **MOLE**

A blend of dry chiles, nuts and seeds served over chicken breast topped with sesame seeds. | 19

## **RAJITAS POBLANAS**

Your choice of chicken, beef or shrimp in a morita creamy sauce, onions and strips of roasted chile pasilla. | 19

## **CARNE ASADA**

Grilled thin cut steak garnished with roasted pasilla strips mixed with sour cream. | 19

## **CARNITAS**

Pork meat slowly cooked in its own juices. Served shredded with red onions on top. | 19

## **CHILE VERDE**

Cubed pork cooked in a green tomatillo sauce. | 19

## **CHILE COLORADO**

Cubed beef cooked in a red tomato and Chile de árbol sauce. | 19

## **POLLO AL XOCOQUI (HO- CO- KEY)**

Chicken breast topped with our unique sauce made with sour cream, chile guajillo and Chile de árbol. (not too spicy) | 19

## **STEAK RANCHERO**

Chopped steak cooked with diced tomatoes, jalapeños, onions, fresh chile pasilla and corn. | 19

## **FAJITAS**

Grilled mixed vegetables including zucchini, mushrooms, carrots, bell peppers, onions and tomatoes. Cooked with garlic and olive oil. Your choice of chicken or beef. | 19

## **MILANESA**

Thin sliced beef or chicken, breaded and cooked on the griddle. | 19

## **FLAUTAS**

Three rolled corn tortillas deep fried with your choice of chicken, beef or pork topped with lettuce, cotija cheese and light tomato sauce. | 16

# SHRIMP DISHES

Served with rice and your choice of beans: refried with cheese on top, whole black or whole pinto.

## **A LA DIABLA**

Prawns sautéed with garlic, olive oil, white wine and Chile de árbol sauce. Spicy hot! | 25

## **AL MOJO DE AJO**

Prawns sautéed in a sauce made with garlic, onion, and lemon juice, white wine and olive oil | 25

## **AL TEQUILA**

Prawns sautéed with fresh sliced habanero pepper, finely chopped green onions, capers, olive oil and of course, Tequila. Very spicy! | 25

## **AL CHIPOTLE**

Prawns sautéed in a chipotle morita creamy sauce, garlic, olive oil and red wine. Spicy! | 25

## **AL REBOZO**

Prawns bacon wrapped and cooked on the griddle | 25

## **FAJITAS**

Prawns, grilled mixed vegetables including zucchini, mushrooms, carrots, bell peppers, onions and tomatoes. Cooked with garlic and olive oil. | 25

\* All menu items are made from scratch. Our kitchen is happy to make modifications for vegetarians and patrons with food allergies. All of our salsas and side dishes are free from animal products.

# TEQUILAS

## AÑEJOS

7 Leguas	12
Azuñia	12
Azuñia "Black Label"	10
Cabo Wabo	10
Casa Noble	15
Cazadores	11
Cazadores Extra Añejo	15
Chinaco	11
Corazón	10
Corralejo	10
Cuervo Reserva Familia	20
Don Julio	12
Don Julio 1942	25
Don Pilar	11
Don Pilar Extra Añejo	30
El Jimador	10
El Tesoro De Don Felipe	13
Espolón	10
Fortaleza	18
Gran Centenario	10
Herradura	12
Herradura Ultra	12
Herradura Selección Suprema	60
Milagro	10
Paradiso	25
Patrón	14
San Matias	12
Tres Generaciones	10

## REPOSADOS

7 Leguas	10
Azuñia	10
Casa Noble	12
Cazadores	10
Chinaco	10
Clase Azul	20
Corazón	9
Corralejo	9
Cuervo Tradicional	9
Don Pillar	10
Don Julio	11
El Jimador	9
El Tesoro De Don Felipe	12
Espolón	9
Fortaleza	15
Gran Centenario	9
Herradura	10
Hornitos	9
Milagro	9
Patrón	12

## BLANCOS

7 Leguas	9
Azuñia	9
Casa Noble (Triple Distilled)	11
Cazadores	9
Chinaco	9
Clase Azul	17
Corazón	9
Corralejo	8
Don Julio	10
Don Pilar	9
El Jimador	8
El Tesoro De Don Felipe	11
Espolón	8
Fortaleza	12
Gran Centenario	8
Herradura	9
Milagro	8
Patrón	11

# MARGARITAS

Made with fresh key lime and our homemade margarita mix, sweetened with agave nectar.

## HOUSE

El Jimador Silver and Triple Sec  
Glass 9 | Pitcher 32

## MI TIERRA

El Charro Añejo and Cointreau Noir  
Glass 11 | Pitcher 40

## TOP SHELF

El Jimador Reposado and Grand Marnier  
Glass 11 | Pitcher 40

## BRAVA

Milagro Silver and Ancho Reyes  
Glass 11 | Pitcher 40

## CADILLAC

El Charro Blanco and Grand Marnier  
Glass 10 | Pitcher 38

## PATRÓN

Patrón Silver and Triple Sec  
Glass 12 | Pitcher 44

## MAD SEA

Herradura Silver and Blue Curaçao.  
Glass 11 | Pitcher 40

## HABANERITA

El Charro Reposado, Agave Nectar and habanero. Spicy!  
Glass 11 | Pitcher 40

## EL VENADO

Cazadores Reposado and Triple Sec  
Glass 11 | Pitcher 40

## FRIDA

Frida Kahlo Silver and Gran Gala  
Glass 11 | Pitcher 40

## DON PILAR

Don Pilar Añejo and Triple Sec  
Glass 11 | Pitcher 40

## HERRADURA

Herradura Añejo and Cointreau.  
Glass 13 | Pitcher 48

## FRUIT MARGARITA

Peach, Strawberry, Raspberry or Mango.  
Glass 10 | Pitcher 36

## AZUÑIA

Azuñia Añejo and Triple Sec  
Glass 12 | Pitcher 44

## MEXICAN MULE | 12

El Charro Reposado, fresh lime, mint and ginger beer. Served in a copper mug.

## MOJITO | 11

## PIÑA COLADA | 10

## BOTTLED BEERS | 6

Bohemia, Sol, Carta Blanca, Dos Equis Lager, Victoria, Tecate, Clausthaler (non-alcoholic)

## DRAFT BEERS | 6

Modelo Especial, Dos Equis Amber, Corona, Pacifico, Negra Modelo

## CHAVELA (20 oz) | 9

Draft Modelo Especial, lime and salt

## MICHELADA (20 oz) | 10

Draft Modelo Especial, Lime, Clamato and Tajin.

## SANGRIA

Glass 9 | Liter 26

## RUMS | 9

Bacardi Añejo, Captain Morgan, Malibu, Meyers, Flor de Caña 7yr

## VODKAS

Gray Goose | 12  
Tito's Handmade Vodka, Hangar 1, Reyka, Absolut, Ketel One, Stolichnaya | 9

## WINES (Glass)

House Red | House White | 7  
Cupcake | Cabernet, Merlot, Chardonnay | 8

## LIQUEURS

Grand Marnier | 11  
Agavero | 9

## MEZCALES TRADICIONALES

A very limited production of wild agaves: Tobala, Madrecuixe, Cupreata, tepezate, and more...

## MEZCAL COCKTAILS

### MEZCALITA

Espadín Joven, lime, Triple Sec and homemade sweet and sour | 11

### FRENESÍ

Espadín Joven, lime, passion fruit and homemade sweet and sour | 11

### OAXACA GARDEN

Espadín Joven, lime, muddled cucumber, mint and Agave Nectar | 11

### JALAPEÑA

Espadín Joven, Lime, muddled jalapeño, and Agave Nectar | 11

## WHISKEY

Seagram's 7 Crown | 10  
Dewar's Scotch, Johnny Walker Red, Gentleman Jack, Jack Daniel's, Crown Royal, Johnny Walker Black, Maker's Mark | 11

## GINS

Bombay Sapphire | 10  
Tanqueray, Hendrick's Gin | 9

## COGNACS/BRANDYS

Martell VSOP | 13  
Presidente | 9  
Remy Martin VSOP | 13

## SOFT DRINKS

Coke, Diet Coke, Sprite, Lemonade, Root Beer, Iced Tea | 2.75

## JARRITOS

Mandarin, Lime, Grapefruit, Tamarind, Strawberry, Mineragua | 3.75