



ROBERTO'S CANTINA

Specializing in Top Shelf Margaritas and
a large selection of only 100% agave tequilas

APPETIZERS

CEVICHE

Marinated fish with lime juice, finely chopped onions, cilantro, tomatoes and jalapeños. Topped with avocado. | 12

GUACAMOLE

Fresh mashed avocado mixed with finely chopped onions, jalapeños, tomatoes and cilantro. | 9

QUESADILLA

A 10" inch flour tortilla with melted cheese, served with sour cream and guacamole. | 9 *Add Any meat for 6*

NACHOS

Corn tortilla chips with beans, melted cheese, sour cream and guacamole. | 10 *Add Any meat for 6*

SHRIMP COCKTAIL

Shrimp in its own tasty tomato sauce with chopped cilantro, onions and avocado. | 12

QUESO FUNDIDO

Melted Monterrey Jack Cheese, mushrooms, corn red bellpepper and a hint of chipotle sauce. | 11

BACON WRAPPED SCALLOPS

Marinated in a lemon garlic sauce served over a creamy nogada style sauce. | 15

SALADS

MIXED GREENS

Spring and romaine lettuces with red onions, tomatoes red bell peppers, grilled cotija cheese and dressing on the side. | 8
With grilled chicken, steak or shrimp add 6

SOUPS

POLLO (CHICKEN)

A traditional Mexican soup made with chicken, vegetables & rice. Garnished with onions, cilantro, tomatoes & avocado. | 14

MARINERA (SEAFOOD)

A soup featuring fish, shrimp and scallops in a tasty vegetable broth, boldly seasoned with garlic, onions and cilantro. | 19

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. | 13. *(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 | 12

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.

Combination items also available a la carte. | 6

* 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.

SPECIALTIES

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

BIRRIA DE RES

A spicy Mexican stew made with roasted and shredded beef in a flavorful broth. Garnished with chopped onions and cilantro. | 20

MOLE

A blend of dry chiles, nuts and seeds served over chicken breast topped with sesame seeds. | 20

RAJITAS POBLANAS

Your choice of chicken, beef or shrimp in a morita creamy sauce, onions and strips of roasted chile pasilla. | 20

CARNE ASADA

Grilled thin cut steak garnished with roasted pasilla strips mixed with sour cream. | 20

CARNITAS

Pork meat slowly cooked in its own juices. Served shredded with red onions on top. | 20

CHILE VERDE

Cubed pork cooked in a green tomatillo sauce. | 20

CHILE COLORADO

Cubed beef cooked in a red tomato and chile de arbol sauce. | 20

POLLO AL XOCOQUI (HO- CO- KEY)

Chicken breast topped with our unique sauce made with sour cream, chile guajillo and chile de arbol (not too spicy) | 20

STEAK RANCHERO

Chopped steak cooked with diced tomatoes, jalapeños, onions, roasted chile pasilla and corn. | 20

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 | 20

MILANESA

Thin Sliced beef or chicken, breaded & cooked on the griddle. | 20

FLAUTAS

3 rolled corn tortillas deep fried with your choice of chicken, beef or pork topped with lettuce, cotija cheese & 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 sauteed with garlic, olive oil, white wine and chile de arbol sauce. Spicy hot! | 26

AL MOJO DE AJO

Prawns sauteed in a sauce made with garlic, onion, and lemon juice, white wine and olive oil | 26

AL TEQUILA

Prawns sauteed with fresh sliced habanero pepper, finely chopped green onions, capers, olive oil & of course, Tequila. Very spicy! | 26

AL CHIPOTLE

Prawns sauteed in a chipotle morita creamy sauce, garlic, olive oil and red wine. Spicy! | 26

AL REBOZO

Prawns bacon wrapped and cooked on the griddle | 26

FAJITAS

Prawns, Grilled mixed vegetables including zucchini, mushrooms, carrots, bell peppers, onions and tomatoes. Cooked with garlic and olive oil. | 26

MARGARITAS

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

HOUSE

El Jimador Silver and Triple Sec.
Glass 10 | Pitcher 40

MI TIERRA

Tequila Añejo and Gran Citron.
Glass 11 | Pitcher 44

DON PILAR

Don Pilar Añejo and Triple Sec.
Glass 12 | Pitcher 48

CADILLAC

El jimador Silver and Grand Marnier.
Glass 11 | Pitcher 44

TOP SHELF

Jimador Reposado & Grand Marnier.
Glass 12 | Pitcher 48

FRUIT MARGARITA

Strawberry, Coconut or Mango.
Glass 10 | Pitcher 40

HABANERITA

Tequila añejo, Gran citron and habanero. Spicy!
Glass 11 | Pitcher 44

MAD SEA

Herradura Silver and blue curaçao.
Glass 12 | Pitcher 48

EL VENADO

Cazadores Reposado and Triple Sec.
Glass 13 | Pitcher 52

AZUÑIA

Azuñia Blanco and Triple Sec.
Glass 12 | Pitcher 48

PATRON

Patron silver and Triple Sec.
Glass 13 | Pitcher 52

HERRADURA

Herradura Añejo and triple sec.
Glass 14 | Pitcher 56

MEZCAL COCKTAILS

MEZCALITA

Espadin Joven, lime, triple sec and our homemade sweet and sour. | 11

FRENESI

Espadin Joven, lime, passion fruit and our homemade sweet and sour. | 12

OAXACAN GARDEN

Espadin Joven, lime, agave nectar, muddled cucumber and mint. | 13

JALAPEÑA

Espadin Joven, lime, muddled jalapeño & our homemade sweet & sour. | 12

SOFT DRINKS

Coke, Diet Coke, Sprite, Lemonade, Fanta, Root Beer, Iced Tea | 3.5

JARRITOS (Flavored Mexican Soda)

Mandarin, Lime, Tamarind, Strawberry, mineragua, Squirt. | 4.75

MEXICAN COKE | 4.75

MEXICAN MULE

Silver tequila, fresh lime, mint and ginger beer. | 12

MOJITO | 10

PALOMA | 10

PIÑA COLADA | 10

BOTTLED BEERS

Bohemia, Sol, Pacifico, Carta Blanca, Dos Equis Lager, Corona, Victoria, Heineken 0.0% alc. | 6

DRAFT BEERS

Dos Equis Amber, Modelo Especial, Negra Modelo, Pacifico, Corona. | 7

CHAVELA

Modelo especial served in a 20 oz Goblet with lime and salt. | 9

MICHELADA

Modelo especial served in a 20 oz Goblet with our michelada mix. | 10

SANGRIA

Glass 9 | Liter 36

VODKAS

Grey Goose | 12
Absolut, Ketel One,
Titos, Stolichnaya | 9

WINES

House Red. Glass | 10, Bottle | 36
House White. Glass | 9, Bottle | 32

COGNACS/BRANDYS

Martell VSOP | 14,
Presidente | 10
Remy Martin VSOP | 14
Hennessy | 14

GINS

Bombay Sapphire | 9, Tanqueray | 8

WHISKEY/BOURBONS

Jameson, Buffalo Trace | 10
Dewar's, Johnny Walker Black | 9
Jack Daniels, Crown Royal | 9
Makers Mark | 9

RUMS

Bacardi Añejo, Captain Morgan,
Malibu | 9

TEQUILAS

AÑEJOS

7 Leguas	14
Azuña	14
Cabo Wabo	14
Casa Noble	18
Cazadores	14
Cazadores Extra Añejo	18
Chinaco	14
Corazón	14
Corralejo	14
Cuervo Reserva Familia	25
Don Julio	14
Don Julio 1942	30
Don Pilar	12
Don Pilar Extra Añejo	35
El Jimador	12
El Tesoro De Don Felipe	13
Gran Centenario	12
Herradura	14
Herradura Selección Suprema	65
Milagro	14
Paradiso	25
Patrón	16
San Matias	14
Tres Generaciones	14

REPOSADOS

7 Leguas	12
Azuña	12
Casa Noble	12
Cazadores	12
Clase Azul	30
Corazón	12
Corralejo	12
Cuervo Tradicional	11
Don Julio	13
El Jimador	11
El Tesoro De Don Felipe	13
Espolón	11
Gran Centenario	11
Herradura	12
Hornitos	11
Milagro	12
Patrón	14

BLANCOS

7 Leguas	12
Azuña	12
Casa Noble	14
Cazadores	10
Chinaco	12
Clase Azul	20
Corazón	11
Corralejo	11
Don Julio	12
Don Pilar	11
El Jimador	10
El Tesoro De Don Felipe	13
Espolón	11
Gran Centenario	10
Herradura	12
Milagro	11
Patrón	12