



KITCHEN + TEQUILA

Lunch/Dinner Menu
Est. Sept 15, 2018 El Segundo

STARTERS

- Guacamole** | *made fresh to order* 12
- Potato Filled Taquitos** | *with guacamole, cilantro, onions, cabbage, and chile de arbol dipping sauce* 11
- Shrimp Ceviche** | *prepared daily and served with fresh cucumber, avocado and pico de gallo* 14
- Nachos de la Cantina** | *house fried chips, baked and then topped with cheese, beans guacamole, sour cream and pico de gallo* 10
- Queso Fundido** | *sautéed chipotle cheese, onions, poblanos, longaniza sausage, and mushrooms served in a hot skillet to create your own quesadillas* 11
- Shrimp Taquitos** | *house made aioli, lettuce, cheese, salsa quemada and pico de gallo.* 14

SALADS

- Casita Salad** | *with cucumber, cheese, corn, onion, cherry tomato, and champagne dressing* 10
- Grilled Shrimp** | *romaine lettuce, white rice, beans, cheese, pico, guacamole, crispy onions, red pepper dip and cilantro ranch* 23
- Wild Salmon** | *romaine lettuce, corn, cheese, cucumber, red onion, cherry tomato, and champagne dressing* 25
- Chicken Tostada** | *in a flour shell with cilantro ranch, cheese, guacamole, sour cream and pico de gallo* 18
- Rib-Eye Steak** | *fajita veggies, mixed greens, avocado, corn, pepitas, cheese, and chipotle-apple dressing.* 23
- Chicken & Avocado** | *with romaine, cheese, corn, onion, cherry tomato, and champagne dressing* 17

CLASSIC COMBINATIONS

- Choose one, two or three items** | *with a side choice of rice and beans or salad or mexican corn - 16/ 19 / 21*
- Tamale** | *made in house daily and filled with pork, cheese and salsa quemada...limited availability*
- Taco** | *crispy beef taco or a soft grilled chicken taco with pico de gallo, cheese and lettuce*
- Enchilada** | *shredded chicken, cheese, or shredded beef with red, green or mole enchilada sauce*
- Chile Relleno** | *grilled poblano pepper with a pork carnitas filling, cheese, pico de gallo and salsa roja*

KITCHEN FAVORITES

- Pork and Pineapple Tacos** | *on home-made corn tortillas, with cilantro, onions, and guacamole* 19
- Short-Rib Enchiladas** | *with crispy onions, veracruz white rice, black beans and home-made short rib sauce* 19
- Chipotle Chicken Tacos** | *grilled chicken, cheese, corn, onion, cilantro and chipotle cream sauce* 16
- Maria's Vegan Enchiladas** | *with home-made vegan salsa, mushrooms, rice, beans, avocado and mixed greens* 14
- Chimichanga** | *made with grilled chicken, cheese, guacamole, sour cream, and pico de gallo* 16
- Quesadilla** | *flour tortilla with grilled chicken, cheese, red rice, refried beans, guacamole and sour cream* 17
- Grilled Vegetarian Tacos** | *with corn, poblano pepper, guacamole, cilantro, onions, cheese and salsa quemada* 14
- Chicken Taquitos** | *fried to order, served with cheese, guacamole, sour cream and pico de gallo* 16
- Rib-Eye Tacos** | *with melted cheese, portobello mushrooms, grilled onions, and guacamole* 23
- Burrito** | *made with grilled chicken, cheese, pico de gallo, mexican rice, beans, guacamole and sour cream* 17

HOUSE SPECIALITIES

- Halibut Tacos** | *filleted in-house and pan seared with pico de gallo, avocado and baja cream sauce* 23
 - Shrimp and Crab Enchiladas** | *baked with tomatillo salsa, avocado and sour cream* 25
 - Shrimp and Bacon Tacos** | *served on homemade corn tortillas, with melted cheese, fajita veggies, and salsa valentina.* 19
 - Salmon Asado** | *served with veracruz white rice, black beans and spiced lemon butter sauce* 25
 - Premium Shrimp Fajitas** | *grilled premium shrimp, served with rice, beans, guacamole, sour cream and tortillas* 31
 - Spicy Mexican Shrimp** | *served with spicy costa brava sauce, white rice, black beans and tortillas* 31
 - Seafood Trio** | *with a shrimp taco, seafood chile relleno and a green enchilada made with freshly pulled lobster* 33
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- Organic Pollo Serrano** | *staff favorite, served with organic chicken, serrano cream sauce, poblano pepper and veracruz rice* 23
 - Organic Chicken Fajitas** | *grilled and served with guacamole, sour cream, rice, beans and tortillas* 23
 - Prime Pork Chile Verde** | *tender roasted pork served in tomatillo sauce, with cilantro and onions, make it spicy or mild* 19
 - Famous Carnitas** | *made with prime pork, salsa quemada, rice, beans, guacamole, pico de gallo and tortillas* 25
 - Prime Skirt Steak Fajitas** | *grilled and served with guacamole, sour cream, rice, beans and tortillas* 31
 - Tampiquena de Carne Asada** | *prime skirt steak, served over chicken enchiladas, refried beans and guacamole* 33

We take pride in serving our food from scratch everyday. Some items have limited availability. Not all ingredients are listed. Enjoy your Stay with Us! Gracias!