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| BEGINNINGS | Edamame 6 | ENSALADA | Basic salad 8 Mixed greens & roasted tomato with balsamic vinaigrette |
| | Lettuce wraps 9 Choice of marinated char-grilled chicken served with peanut sauce SUB TOFU. WITH STEAK ADD 2 | | Cantina salad 9 mixed greens, chopped romaine, radish, cucumber, pumpkin seeds, & cotija cheese with cumin vinaigrette |
| | Ahi wontons 13 Wonton crisps topped with seared ahi, avocado, sweet soy & wasabi cream | | Romaine salad 9 Romaine lettuce, avocado, chili peanuts, pickled red onion with cotija ranch dressing |
| | Plantains with carnitas 10 Plantains with a dollop of sour cream and carnitas | | FARM FRESH INGREDIENTS  We grow as many ingredients as possible on our very own Stargazer Farm. These ingredients are grown following organic farming practices in Sandy, OR. |
| | Crispy shoestring plantains 7 Served with chipotle cream | | |
| | Veggie platter 7 Grilled and or roasted seasonal vegetable platter | | |
| DINNER | Soup of the day 8 Cup of soup 5 | TACOS | |
| | Chicken tamales 6 House made chicken tamales with your choice of black beans and rice or grilled zucchini with cheese | | Chicken diablo 18 Free range half chicken served in your choice of the following styles: ISABEL STYLE - broccoli, zucchini, steamed brown rice, & a side of housemade pesto DRAGON STYLE - our oven roasted red and sweet potatoes and chipotle cream LATINO STYLE - black beans, coconut rice and crisp salted plantains |
| | Ahi platter 22 Seared ahi, avocado, edamame, wonton crisps, sweet soy, and wasabi crème. Served with a side of coconut rice | | Wild Alaskan salmon 22 Marinated grilled wild salmon served with mango mint salsa, steamed greens, & rice |
| | Top sirloin 20 Marinated natural steak served with shoestring plantains, steamed greens and cilantro lime sauce | | Asia grill 15 Grilled eggplant with red bell peppers and sweet potato served with marinated tofu, peanut sauce and crispy brown rice topped with marinated grilled portobello mushrooms |
| | Double happiness lettuce wraps 15 Marinated steak and chicken served with lettuce, cucumber kimchi, jasmine rice and peanut sauce. | | Chili relleno 18 Roasted Anaheim chili, cheese, Mexican rice pilaf, guajillo chili, & cotija ranch with carnitas or soy chorizo |
| | Green chile tamales 15 Tamales served with tomatillo sauce, black beans, & rice | | |
| BIG BOWLS | Buddha bowl 12 Big bowl of lemongrass, miso and coconut milk broth with shiitake mushrooms, noodles, veggies and cilantro | TACOS | Flourless Chocolate cake 8 |
| | Brazil bowl 16 Marinated chicken or tofu with choice of brown rice or coconut rice, and black beans. Served with papaya mango mint salsa and crispy plantains | | Coconut flan 8 |
| | Udon noodle bowl 14 Slippery udon noodles with vegetable rainbow, portobello mushrooms, peanuts and slightly spicy asian peanut sauce | | Bananas cantina 8 Flamed bananas with spiced rum, served a la mode |
| | Pineapple fried rice bowl 16 Coconut rice, pineapple, seasonal vegetables with marinated carnitas served with coconut chile oil | | ADDITIONS The following may be added To any bowl or entree Marinated tofu 5 Grilled chicken 6 Grilled beef 6 Marinated carnitas 6 |
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This menu is served
Mon - Thurs & Sun 5pm to 9pm
Fri & Sat 5pm to 10pm



Check in on
Facebook and Yelp!

18% gratuity on parties of 8 or more

www.isabelscantina.com

We prepare our food from scratch with love and care. If you are in a hurry, please inform your server and we will do our very best to accommodate you.