

La Cantina - Cocktails
WE HAVE A FULL BAR FOR YOUR DINING PLEASURE

THE REAL MEXICAN MARGARITA

Try our signature Margarita for a real treat, Hornitos Tequila, Cointreau, fresh lime juice, served on the rocks in a salted glass.

"La Golondrina" Glass 15 No Glass 12

CADILLAC MARGARITA

Jose Cuervo 1800 and Grand Mariner make this Margarita one of our most popular.

On the rocks Small 6.50 Large 11

MANGO MARGARITA

Fresh mango mixed with Jose Cuervo 1800 Gold, lime juice and Triple Sec.

Small 6 Large 10

CALIFORNIA FROZEN MARGARITA

Lime, strawberry, melon, coconut or tropical

Small 6 Large 9 Pitcher 30

PREMIUM TEQUILA

Aged in oak barrels, the finest Mexico has to offer.

Patron Gold Añejo or Reposado or Chinaco Gold Reposado 14

Herradura Reposado 12



Back of restaurant, circa 1980s

Cerveza

- Imported and domestic beer

LA CUBANA

Dos Equis lager served on the rocks, in a salted glass with fresh lime juice. 6

OTHER SELECTIONS

Bohemia, Dos Equis, Dos Equis Lager, Pacifico, Corona, Tecate, Negra Modelo 5.75

O'Douls, Bud, Bud Light 5 Heineken On Tap 4.45

HOMEMADE SANGRIA

7.50

VINTAGE WINES

Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, White Zinfandel.

Glass 7 Bottle 28

Aguas Frescas

- fresh & natural homemade beverages

FRESH INGREDIENTS USED, NO CARBONATION ADDED

HORCHATA A sweet rice and cinnamon drink 4.95

TAMARINDO Sweetened Tamarindo beverage 4.95

LIMONADA Old fashion fresh lemonade. 4.25

AGUA DE FRESA Sweetened puree of strawberry. 4.25

FRESH SQUEEZED ORANGE JUICE 4.95

Entramees - Appetizers

MEAL-SIZED QUESADILLAS

A flour tortilla grilled with jack cheese and your choice of fillings:
Vegetables, Chicken, Beef or Carnitas 11.50 Charbroiled Steak & Onions 14

NACHOS

Crispy corn tortilla chips topped with beans, salsa, melted cheese, guacamole & sour cream 8.95

GUACAMOLE

Avocado blended with cilantro, garlic, onions and tomatoes
Half 9.25 Full 13

CHICKEN AND CHEESE FLAUTAS

Two crispy flour tortillas stuffed with spicy chicken and melted cheese, served with sour cream 8.95

CEVICHE DE CAMARONES

Mexican black tiger shrimp marinated in fresh lime juice and herbs 15

COCTEL DE CAMARONES

Tender shrimp served in a tasty cocktail sauce 13

SOPES

Two corn meal discs topped with your choice of: Tinga de pollo • Carnitas • Chile Colorado • Frijoles 6.95

TAQUITOS DE TINGA

Three crispy taquitos filled with seasoned chicken, served with guacamole and pico de gallo 9.45

SABOR DE MÉXICO

Quesadillas, guacamole, taquitos, chicharrones and two sopos with pico de gallo and sour cream 18.45

Desayunos - Breakfast

ALL BREAKFASTS SERVED WITH RICE, BEANS AND TORTILLAS.

HUEVOS RANCHEROS

Two eggs over easy topped with fresh tomato salsa, served on two soft corn tortillas 11

CHILAQUILES CON HUEVOS

Corn tortillas simmered in hot or mild salsa with two eggs 11

HUEVOS DIVORCIADOS

Red and green salsas top two eggs over easy served on a corn tortilla 11

CHORIZO CON HUEVOS

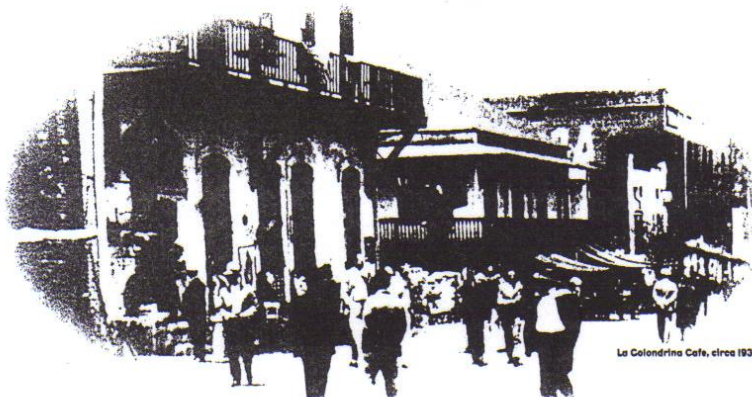
Mild Mexican-style pork sausage scrambled with three ranch eggs 11

MACHACA EN SALSA VERDE

Shredded beef in tomatillo sauce scrambled with three ranch eggs 11

CARNE ASADA CON HUEVOS

Charbroiled steak and eggs 16



La Colondrina Cafe, circa 1930

Sopas y Ensaladas - Soups and Salads

SOPA DE TORTILLA

Spicy chicken broth with pork, avocado, tortilla strips, cheese & sour cream
Bowl 7 Meal 11

FAJITA SALAD

Grilled chicken or steak fajita salad,
served in a flour tortilla bowl 16

ENSALADA DE LA CASA

Marinated chicken breast
served over organic greens 13

ENSALADA ESPECIAL

Wild caught fresh salmon served over
organic greens, chile-balsamic dressing 16
*Substitute marinated charbroiled skirt steak 15

ENSALADA DE VERDURAS

A delightful raw vegetable salad over organic greens 11

MENUDO (SAT. & SUN.)

Bowl 6.50 Meal 11.95

Para Los Niños - Child's Menu

YOUR CHOICE 6.95

HAMBURGER WITH FRIES

QUESADILLAS

CRISPY BEEF TAQUITOS WITH RICE

BURRITO DE FRIJOLE CON QUESO

CHEESE OR CHICKEN ENCHILADA WITH RICE

Antojitos Mexicanos - Popular Fare

ALL SERVED WITH RICE AND BEANS

TACOS SUAVES - PREMIUM SOFT TACOS

YOUR CHOICE OF SOFT FLOUR OR CORN TORTILLAS

CHICKEN MOLE 12

LIGHTLY BREADED TILAPIA, PICO DE GALLO RELISH 14

SHRIMP GRILLED WITH LEMON, BUTTER, GARLIC AND CILANTRO 16

CARNE ASADA (SKIRT STEAK & ONION) 14

FRESH WILD CAUGHT SALMON, MANGO RELISH 18

SIGNATURE BURRITOS

BEEF, CHICKEN, CHORIZO CON HUEVOS OR CARNITAS 11

CARNE ASADA & MELTED CHEESE 14

VEGETARIAN (COMES WITH CHEESE) 13

STEAK, VEGETABLES & MELTED CHEESE 13

SPICY SHRIMP AND CHEESE 15

KING CRAB, MELTED CHEESE & GUACAMOLE 18

CRISPY TOSTADAS

BEEF, VEGETARIAN, CHICKEN, PORK OR CHORIZO 11

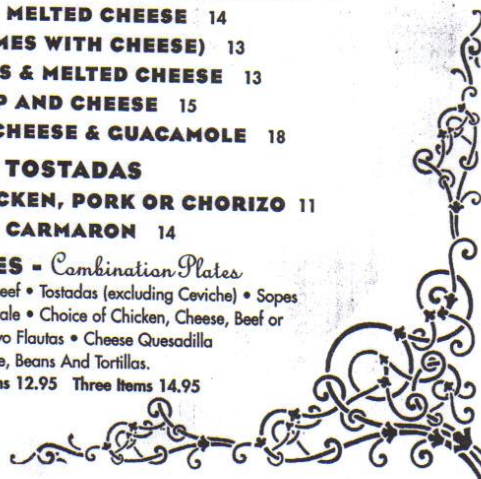
CEVICHE DE CARMARON 14

COMBINACIONES - Combination Plates

Two Beef Taquitos • Chile Colorado Beef • Tostadas (excluding Ceviche) • Sopas
Beef Taco • Cheese And Chile Tamale • Choice of Chicken, Cheese, Beef or
Vegetable Enchilada • Two Flautas • Cheese Quesadilla
Served With Rice, Beans And Tortillas.

One Item 10 Two Items 12.95 Three Items 14.95

Olvera Street, circa 1930



Especialidades de la Casa - House Specialties

PESCADO A LA PARILLA

A grilled fresh trout with garlic, butter, capers, chipotle tartar sauce 16

CARNE ASADA A LA TAMPIQUENA

Charbroiled marinated skirt steak served with a delicious cheese enchilada, guacamole and pico de gallo 19.45

CHILE RELLENO DE JAIBA

A roasted chile poblano stuffed with seasoned King Crab and served in a roasted mushroom and corn chile chipotle salsa 16

SIZZLING FAJITAS

Served on a sizzling platter with peppers, onions and vegetables
Steak Or Chicken 18.50 Shrimp 21 Vegetable 16

ENCHILADAS DE MARISCOS

Two soft corn tortillas filled with King Crab and Shrimp, topped with fresh tomatillo salsa 16

ENCHILADAS DE MOLE

Two soft corn tortillas filled with chicken, cheese, or vegetables with mole sauce 14

BURRITO ESPECIAL

A large flour tortilla stuffed with sautéed prawns and melted jack cheese, served with Spanish rice 14

CAMARONES A SU GUSTO

Jumbo Shrimp prepared with your choice of:

Al Mojo De Ajo (Garlic Sauce) • Endiabladas (Very Spicy Chile Sauce) • Empanizados (Breaded)
En Salsa Verde (Roasted Tomatillo Salsa) • En Salsa Ranchera (Roasted Tomato Salsa) 21

GUISADO DE PUERCO CON NOPALES

A large bowl of our green chile pork stew, baked with cactus and tomatoes 14

COCHINITA PIBIL

Succulent pork marinated overnight in Achiote and fresh citrus juices, baked in banana leaves, served with rice and beans 15

CARNITAS

Tender pork, marinated in herbs and spices and baked without lard, served with rice and beans 13

CARNE ASADA

A tender marinated skirt steak served with rice, beans, guacamole & pico de gallo 18

MOLE POBLANO

A rich chocolate, nut and chile seasoned sauce, served over chicken breast with rice & black beans 15

BIRRIA DE CHIVO (SATURDAY) OR BARBACOA DE BORREGO (SUNDAY)

A traditional presentation of steamed goat or lamb served in its own broth with herbs and chile 13

MAR Y TIERRA

A delectable Crab Chile Relleno Or Three jumbo Prawns in garlic sauce served with a marinated Carne Asada fillet 24

BABY BACK RIBS

A la chipotle... Half Rack 13 Full Rack 18

HELOTES MEXICANOS

A great vegetarian alternative, roasted sweet corn with mayonaise, crumbled Ranchers' cheese and cayenne pepper, served with a side salad
Two Cobs 10 Three Cobs 13

Postres - Desserts

HOMEMADE FLAN 6

CLASSIC HOMEMADE CHEESECAKE 6

PLATANOS CON SALSA DE FRESA

Plantain Bananas with warm strawberry sauce 7

We reserve the right to refuse service to anyone. Sales tax will be added to all purchases.
We are not responsible for lost or stolen articles. 15% gratuity will be added to parties of 6 or more.