



## APPETIZERS

### BOTTOMLESS FRIED CORN CHIPS AND SALSA GF ~ 9 ~

**ADD-ONS** queso cheese +3  
guacamole +4

### MEXICAN STREET CORN GF V ~ 10 ~

chili lime spice, cotija cheese, mayo

### TAQUITOS (2) ~ 15 ~

stuffed with beef, potatoes, cheese, corn, served with ancho chilli sauce, cotija, tomatillo pico, shaved radish, and lime

### CARNE ASADA FRIES ~ 19 ~

tender marinated steak, bed of crispy french fries, chipotle aioli, queso, cilantro, charred onions

### JALAPEÑO POPPERS ~ 17 ~

cheese-stuffed jalapeños, deep fried and served with black bean salsa, chipotle bacon pieces, cotija cheese, minnesota honey maple glaze

### ESQUITES FRITTERS ~ 16 ~

bite size corn and chorizo fritters served with spicy garlic aioli, cilantro, onion

### LOADED BLACK BEAN DIP GF V ~ 18 ~

creamy black beans, cotija cheese, jalapeños, red onions, cilantro, roma tomatoes, fried tortilla chips

## SALADS

**ADD-ONS** add beef, chicken, or pork +6  
add carne asada +7

### ROASTED CORN GF V ~ HALF 8 FULL 15 ~

crisp greens, avocado, roasted corn, charred peppers, grilled onions, cotija cheese cilantro lime vinaigrette, crème fresca

### CANTINA GARDEN GF V ~ HALF 8 FULL 15 ~

crisp greens, avocado, roma tomatoes, shaved radish, pickled onions, black pepper vinaigrette

GF Gluten Friendly V Vegetarian

No split checks on groups of 10 or more. We can accept multiple payments on one check.  
All to-go orders will have a 10% charge added.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

## BOWLS

**ADD-ONS** add beef, chicken, or pork +6  
add carne asada +7

### QUINOA BOWL GF ~ 16 ~

avocado, black bean corn salsa, cucumber, roma tomato, queso fresco, cilantro lime crème fresca, fresh mint, whole cilantro

### BURRITO BOWL GF ~ 17 ~

beef, guacamole, cilantro rice, beans, crème fresca, oaxaca cheese, tomato salsa

## QUESADILLAS

Served with shredded lettuce and house salsa.

### CARNE ASADA ~ 17 ~

beef, oaxaca cheese

### FAJITA CHICKEN ~ 16 ~

onions, peppers, oaxaca cheese

### AL PASTOR ~ 16 ~

pork, oaxaca cheese

### MUSHROOM V ~ 15 ~

local mushrooms, guacamole, oaxaca cheese

## TACOS 3 PER ORDER

**ADD-ONS** queso cheese +3  
guacamole +4

### FRIED BEEF ~ 18 ~

lettuce, pico, oaxaca cheese, sour cream, flour tortilla

### BIRRIA BEEF STREET TACO ~ 19 ~

onions, lime, cilantro, corn tortilla

### PORK CARNITAS STREET TACO ~ 19 ~

cilantro, onions, lemon, corn tortilla

### CHICKEN TINGA STREET TACO ~ 18 ~

cilantro, onions, lemon, corn tortilla

## ENTRÉES

### FAJITAS ~ 24 ~

choice of chicken or steak, onions and peppers, spanish rice, flour tortillas

### BURRITO GORDO ~ 21 ~

mexican chiles, oaxaca cheese, guacamole, spanish rice, beans, crème fresca, tomato salsa

INSPIRED BY CHEF JUSTIN

### CHILAQUILES GF ~ 19 ~

spicy chicken, tortilla chips, avocado, salsa verde, queso oaxaca cheese, crème fresca

## COCKTAILS

### PALOMA ~ 12 ~

lalo tequila, grapefruit juice, club soda, fresh lime juice, agave nectar with a salted rim

### GULL LAKE MARGARITA ~ 11 ~

*beach favorite margarita*

gvl hand-picked barrel tres agaves reposado tequila, triple sec, blue curacao, margarita mix

### SPICY MANGO MARGARITA ~ 11 ~

lalo blanco tequila, jalapeno simple syrup, mango, fresh lime juice

### HOT HONEY MARGARITA ~ 11 ~

hot honey, libelula tequila, margarita, club soda, tajin rim

### PEACH MULE ~ 10 ~

peach ginger beer, gvl vodka, fresh lime juice

### PICKLE LEMONADE ~ 11 ~

Crafted by Obbink Distilling with a perfect mix of vodka, lemonade and pickle juice for a zing.

## BEACH BUCKETS

### TIPSY CANOE ~ 22 ~

captian morgan, malibu, blue curacao, pineapple and orange juice, starry

### LAKESIDE LEMONADE ~ 22 ~

raspberry vodka, chambord, lemonade, sugar rim

## ZERO-PROOF

### HEINEKEN 0.0 ~ 4 ~

### ULTRA 0.0 ~ 4 ~

### GO BREWING TROPICAL IPA ~ 4 ~

### CACTUS COOLER ~ 4 ~

prickly pear and starry

### MANGO MARGARITA ~ 7 ~

fresh lime juice, club soda

### MULE ~ 7 ~

with fresh lime, ginger beer

### MOJITO ~ 7 ~

fresh lime, mint simple syrup

### 1919 ROOTBEER ~ 5 ~

## COCKTAILS \ CANS \

### HIGH NOON peach ~ 7 ~

### OLE PALOMA tequila based ~ 7 ~

### CARBLISS blood orange ~ 7 ~

### SURFSIDE iced tea & lemonade ~ 7 ~

### NUTRL blueberry ~ 7 ~

### WHITE CLAW black cherry ~ 7 ~

### LIGHTSTRIKE blue rush ~ 7 ~

*electrolytes bottled beverage*

## BEER & CIDER \ CANS \

bent paddle venture pils  
bud \ coors light \ fulton blonde  
jack pine blood orange \ kona big wave  
leinenkugel's summer shandy  
mich golden light \ miller lite  
summit epa \ surly furious ipa  
third street micro lime \ ultra \ loon juice cider

## BEER \ ON TAP \

FEATURED

**BREWERY OF THE YEAR:**  
CUYUNA BREWING (*rotating*)

lupulin fashion mullet hazy ipa \ modelo

## WINE \ GLASS \

FEATURED

**MAKE IT A WINE FLIGHT ~ 14 ~**  
THREE 3 OZ POURS

### GASSAC ROSÉ ~ 11 ~

*Provence, France*

bright fruit flavors with fresh watermelon and cherry, finished with a cleansing mineral note

### SEA PEARL SAUVIGNON BLANC ~ 8 ~

*Marlborough, New Zealand*

light-bodied and crisp with lively acidity, notes of green pepper and fresh grapefruit

### SEMELI ESTATE "THE FEAST" ~ 8 ~

*Peloponnese, Greece*

dry white wine with lemon blossom and citrus aromas, refreshing, fruity, and well-balanced

## WINE \ CANS \

### STOLLER SWING SPARKLING ROSÉ ~ 10 ~

*Oregon*

fresh, lively, strawberry and citrus notes

### STOLLER SWING PINOT NOIR ~ 10 ~

*Oregon*

smooth and approachable, red cherry and raspberry notes