

Menu

STARTERS

Guacamole | MKT GF

Esquites Style, Cotija

Chips and Salsa | 9 GF

Corn Chips, Salsa Roja, Salsa Verde

Nacho Fundido | 16 GF

Tres Queso, Mexican Chorizo, Refried Beans, Pico de Gallo, Serrano Crema, Corn Chips

QuesaBirria | 19

Shortrib Birria Quesadillas, Oaxaca and Jack Cheese, Onion, Cilantro, Consume

Stuffed Poblanos | 15 GF

Grilled Poblano Peppers, Frijoles, Mexican Rice, Corn, Oaxaca and Jack Cheese, Serrano Cream, Chives

Street Corn | 15 GF

Street Corn Ribs, Esquites Aioli, Cotija, Aleppo

BBQ Al Pastor Skewers | 18 GF

Skewered Pork Shoulder, Red and Green Peppers, BBQ Glaze, Mango and Pineapple Salsa

Chicken Taquitos | 14

Oaxaca and Jack Cheese, Salsa Morita, Pico de Gallo, Serrano Crema, Cotija

Buffalo Wings | 17

Jumbo Fried Wings, Served with choice of Ranch or Blue Cheese

*Make it Mole or BBQ Style !

TACOS

2 Homemade Corn Flour Tortilla Tacos Served with Frijoles Charros, Mexican Rice

Chicken | 19 GF

Cilantro Lime Chicken, Pico de Gallo, Onions, Cotija

Steak | 23 GF

Teres Asada, Chipotle Onions, Cilantro Chimichurri

Mahi Mahi | 18

Crispy or grilled (gf) Mahi, Mango Pineapple Salsa, Shredded Lettuce, Salsa Verde

Baja Shrimp | 20

Crispy or grilled (gf) Shrimp Baja Style, Red Cabbage, Pico de Gallo, Serrano Crema

Cauliflower Taco | 16 V

Lightly Breaded or grilled Cauliflower, Guacamole, Pickled Onions, Cashew Crema

FAJITAS

Served with Sauteed Peppers and Onions, Pico de Gallo, Salsa Verde, Lettuce, Sour Cream, Flour Tortillas

Chicken | 24

Cilantro Lime Marinated Chicken

Steak | 26

Marinated Charbroiled Flank Steak

Shrimp | 26

Chipotle Shrimp, Mezcal

Fajita Flight | 32

Portion of Shrimp, Chicken, And Flank Steak

SALADS

Kale Salad | 14 GF

Curly Kale , tossed with red onion, cucumber, diced avocado, Green apples, Dried Cherries, cilantro lime dressing topped with queso fresco

Chicken Caesar Salad | 17

Classic Caesar Dressing, Romaine, Boquerones, Marinated Grilled Chicken Breast, Parmesan, Croutons

ENTREES

Carne Asada | 37 GF

16oz T-Bone Steak Asada Style, Mexican Rice, Frijoles Charros, Chipotle Butter

Shortrib Birria Mac+Cheese | 25

Slow Braised Shortrib Birria, Fresh Pasta, Pimiento Queso Crema

American Smash Burger | 20

Two House-Grind Prime Beef Smash Patties, American Cheese, Lettuce and Tomato, Chile Fries

Roasted Poblano Smash Burger | 21

Two House-Grind Prime Beef Smash Patties, Pepper Jack Cheese, Roasted Poblano, Shredded Iceberg, Onions, Ancho Aioli, Chile Fries

Chicken Enchiladas | 24

Smoked Chile, Charbroiled Tomato Enchilada Sauce, Jack and Oaxaca Cheeses, Cotija

*Make it Mole !

Verde Bowl | 17 GF V

Mexican Rice, Blackened Sweet Potatoes, Grilled Corn, Pico de Gallo, Black Beans, Avocado, Cilantro, Serrano Crema, Salsa Verde

Grilled Mahi Mahi | 28 GF

Grilled Mahi with house seasonings, Topped with a Mango Pineapple Salsa, Cilantro Lime White Rice, Sauteed Peppers and Onions

Fiesta Lime Chicken | 24 GF

Grilled Cajun Lime Chicken Chicken Breast, Fire Roasted Corn, Peppers, Avocado, Cilantro Lime White Rice, Roasted Cauliflower

Carne y Fritas | 36 GF

House Marinated Sirloin Tips, Chile Fries, Cajun Sweet Potato Puree, Cilantro Chimichurri

SIDES

Mexican Rice GF

5

Cilantro Lime White Rice GF

5

Chile Fries GF

6

Blackened Sweet Potatoes GF

5

Frijoles Charros GF

6

Vegetarian Refried Beans GF

6

Side Caesar

6

Roasted Cauliflower GF

5

Morgan's
CANTINA