

# Menu

## STARTERS

### **Guacamole | MKT**

Esquites Style, Cotija

### **Queso Fundido | 14**

Tres Queso, Mexican Chorizo, Serrano, House Chips

### **Chips and Salsa | 9**

Corn Chips, Salsa Roja, Salsa Verde

### **Tuna Ceviche (gf) | 19**

Ahi Tuna, Mango, Cucumber Pico de Gallo, Chillis Serrano, Cilantro, Lime, House Chips

### **QuesaBirria | 19**

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

### **Chorizo Tamales (gf) | 15**

Masa Harina, Mexican Chorizo, Oaxaca, Salsa Macha

### **Jalapeno Rellenos | 15**

Battered Monterey Jack Stuffed Jalapenos, Arbol Caldillo Sauce

### **Chicken Taquitos | 14**

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

### **Mole Wings | 17**

Tequila Marinated Wings, Guajillo Mole, Cilantro, Cotija

Make it Buffalo! Served with a choice of Ranch or Blue Cheese

## TACOS

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

### **Chicken (gf) | 19**

Cilantro Lime Chicken, Pico de Gallo, Onions, Cotija

### **Steak (gf) | 23**

Flank Asada, Chipotle Onions, Cilantro Chimichurri

### **Al Pastor (gf) | 21**

Slow Cooked Carnitas, Pineapple Salsa, Salsa Verde

### **Shrimp (gf) | 22**

Chipotle Shrimp, Mezcal, Guacamole, Pickled Red Onion

### **Sofritas (gf, v) | 20**

House Soyrito Sofritas, Roasted Poblanos, Serrano Crema, Cojits, Salsa Macha

## FAJITAS

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

### **Chicken | 24**

Cilantro Lime Marinated Chicken

### **Steak | 28**

Marinated Charbroiled Flank Steak

### **Shrimp | 28**

Chipotle Shrimp, Mezcal

### **Fajita Flight 35**

Portion of Shrimp, Chicken, And Flank Steak

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## SALADS

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### **Kale Salad (gf) | 14**

Tuscan Kale, Arugula, Mango, Onions,  
Pomegranate, Spiced Pepitas, Avocado  
Viniagerette

### **Taco Salad (gf) 16**

Tender Greens, Charbroiled Corn, Tomatoes,  
Avocado, Onions, Black Beans, Oaxaca, Tortilla,  
Serrano Crema, Salsa Verde

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## ENTREES

### **Carne Asada (gf) | 36**

14oz T-Bone Asada Style, Mexican Rice, Frijoles  
Charros, Chipotle Butter

### **Shortrib Birria Mac+Cheese | 28**

Slow Braised Shortrib Birria, Fresh Pasta,  
Queso Cream

### **Roasted Poblano Smash Burger | 21**

Two House-Grind Prime Beef Smash Patties,  
Pepper Jack Cheese, Roasted Pablano, Shredded  
Iceberg, Onions, Ancho Aioli, Chile Fries  
*Make it American : Lettuce, Tomato, Onion with  
American Cheese*

### **Chicken Enchiladas | 24**

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

### **Taco Verde Bowl (gf) | 19**

Spanish Rice, Roasted Cauliflower, Grilled  
Corn, Pico de Gallo, Black Beans, Avocado,  
Cilantro, Serrano Crema, Salsa Verde

### **Blackened Dorado (gf) | 28**

Mahi Mahi, Pineapple Salsa, Sauteed Peppers  
and Onions, Avocado, Spanish Rice

### **Roasted Half Chicken (gf) | 25**

Chipotle Marinated Half Chicken, Poblano  
Risotto, Roasted Cauliflower, Hot Honey

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## SIDES

### **Spanish Rice (gf)**

6

### **Frijoles Charros (gf)**

7

### **Poblano Risotto (gf)**

7

### **Vegetarian Refried Beans (gf)**

7

### **Chile Fries (gf)**

6

### **Roasted Cauliflower (gf)**

6

Morgan's  
CANTINA