

Cantina Continued

Red Wines

Calina Reserva Merlot - Chile
Glass \$7 Bottle \$24

Bogle Petite Shiraz - California
Glass \$7 Bottle \$24

**Terrazas Cabernet Sauvignon
Argentina**
Glass \$8 Bottle \$28

Trapiche Oak Cask Malbec - Argentina
Glass \$8 Bottle \$28

White Wines

Calina Reserva Chardonnay - Chile
Glass \$7 Bottle \$24

Folonarii Pinot Grigio - Italy
Glass \$7 Bottle \$24

**Bodega Norton Sauvignon Blanc -
Argentina**
Glass \$7 Bottle \$24

Vendage White Zinfandel - California
Glass \$6

Soft Drinks

Jarritos (Mexican Sodas)

*Pineapple, Mandarin, Lime, Tamarind,
Sangria*
\$2.25

Sodas

*Coke, Diet Coke, Sprite, Ginger Ale, Seltzer,
Tonic Water*
\$2.50

Juice's and Snapple

*Cranberry juice, Orange juice, Snapple
Peach, Snapple Mango Madness, Snapple
Kiwi Strawberry, Snapple Pink Lemonade*
\$2.25

Spanish Cordials

Agavero

*100 blue agave tequila infused with the
natural essence of the Damiana flower, the
result a fine sipping liqueur*
\$6

Licor 43

Citrus essences, delicate vanilla touch
\$5

Patron Café

*Blend of ultra premium tequila and the pure,
natural essence of the finest coffee. The taste
is dry, not sweet as with most low proof coffee
liqueurs*
\$6

Baja Luna

*Made with the finest imported tequila and
black raspberry cream liqueur*
\$5

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food borne illness.*

Coyote Flaco Cantina

House Margarita

Sauza Giro tequila, triple sec, lime mix
\$6.00

Cielito Lindo

*Sauza Giro tequila, Blue Curacao, triple Sec,
lime mix*
\$6.50

Don Julio Margarita

*Don Julio Blanco tequila, grand marnier,
fresh lime juice*
\$9.00

Passion Margarita

*Sauza Giro tequila, Alize Gold, triple sec,
fresh lime juice*
\$8.00

Sangria

*Sauza Giro tequila, brandy, alize gold
passion, triple sec, orange juice, red wine*
\$6.50

Finlandia Cosmo

*Finlandia wild berries vodka, triple sec, fresh
lime juice, cranberry juice*
\$8.00

1800 Margarita

1800 reposado tequila, triple sec, lime mix
\$7.00

Tradicional Margarita

*Jose Cuervo Tradicional Reposado,
triple sec, fresh lime juice.*
\$7.50

Hornitos Margarita

*Hornitos reposado tequila, triple sec,
fresh lime juice*
\$7.00

Flavored Margarita

*Frozen ONLY: strawberry, raspberry, lime,
mango, peach*
\$7.00

Mojito

*Bacardi limon, mint leaves, simple syrup,
club soda, sour mix*
\$7.00

Pina Colada

*Malibu Coconut, pineapple chunks,
coconut puree*
\$7.00

Cerveza's - Beers

Mexican Beers & Imported Beers

*Corona Extra, Corona Light, Negra Modelo,
Modelo Especial, XX-Amber XX-lager,
Pacifico, Tecate, Carta Blanca, Bohemia, Sol,
Heineken*
\$4.50

Domestic

*Budweiser, Bud Light, Coors light,
Michelob ultra, O'Doul's (non alcoholic)*
\$4.00

Draft Beer

Our selection varies over time please ask your server

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Tequila List

1800 Tequila

Silver \$5, Reposado \$6, Anejo \$7

Cabo Wabo

Blanco \$7, Reposado \$8, Anejo \$9

Corzo

Blanco \$7, Reposado \$8, Anejo \$9

Corazon

Blanco \$7, Reposado \$8, Anejo \$9

Don Julio

Blanco \$7, Reposado \$8, Anejo \$9

El Mayor Reserva

Blanco \$6, Reposado \$7, Anejo \$8

Gran Centenario

Blanco \$7, Reposado \$8, Anejo \$9

Milagro

Blanco \$6, Reposado \$7, Anejo \$8

Tres Generaciones

Blanco \$7, Anejo \$9

Sauza Hornitos

Reposado \$6, Anejo \$8

Casa Noble

Blanco \$8, Reposado \$10,
Anejo \$13

Cazadores

Blanco \$6, Reposado \$7, Anejo \$8

Don Eduardo

Blanco \$7, Reposado \$8, Anejo \$9

Diamante del Cielo

Silver \$8, Reposado \$10,
Anejo \$12

El Jimador

Blanco \$5, Reposado \$6, Anejo \$7

El Tesoro De Don Felipe

Blanco \$7, Reposado \$8, Anejo \$9

Herradura

Blanco \$7, Reposado \$8, Anejo \$9

Patron

Blanco \$7, Reposado \$8, Anejo \$9

Sauza Conmerativo

Anejo \$5

Premium Tequila

Don Julio 1942 \$22

Pure golden color, full nose of vanilla, apple and oak. Silky profile with a sweet vanilla finish.

El Tesoro Paradiso \$21

Melds two talents: the Tequila maker and the Cognac blender

Jose Cuervo La Familia

*Aged for 36 months, rich amber color, hints of caramel and spanish spices
(Anejo \$22 - Silver \$9)*

Gran Patron Platinum \$30

Finest silver tequila in the world, triple distilled for unparalleled smoothness

Appetizers

Tamal

A homemade husk cornmeal stuffed with chicken topped with enchilada and tomatillo sauce. Monterey jack cheese served with pico de gallo and jalapeños

\$3.99

Chicken Tortilla Soup

Chicken, corn tortillas, pico de gallo, and avocado

\$5.99

Quesadilla

Flour tortilla stuffed with Monterey jack cheese, cut into four wedges and served with guacamole, sour cream, and a small salad

\$7.99

Gambas Al Ajillo

Shrimp sautéed in mild garlic sauce and served with flour tortillas

\$7.99

Spinach Quesadilla

Spinach tortilla stuffed with Monterey Jack cheese and spinach, served with guacamole, sour cream, and salad

\$8.99

Empanadas

Two empanadas stuffed with ground beef and a side of sour cream

\$4.99

Chorizo Norteno

Spanish Sausage sautéed with cactus juice and chipotle sauce (VERY SPICY) and served with flour tortillas

\$7.99

Almejas Andeluz

Clams, shrimp, pico de gallo, wine, tomatillo sauce, served with flour tortillas

\$7.99

Fiesta Quesadilla

Tomato tortilla stuffed with tomato, onions, mushrooms, Monterey jack cheese, served with guacamole, sour cream, and salad

\$8.99

Nacho Supremo

Tortilla chips topped with refried beans and Monterey jack cheese, guacamole, sour cream, pico de gallo, and topped your choice of: Chicken, Steak, Pork, Sausage, Ground Beef, or Vegetables

\$8.99

Side Orders

Beans (Refried) \$2.50

Black Beans \$2.50

Guacamole 4oz. \$3.00

Guacamole 8oz. \$6.00

☒ Tortillas (flour or corn) \$0.25 each

Rice \$2.50

Chips & Salsa \$2.50

Jalapeños \$1.00

Mild Sauce or Green (Spicy) \$1.00

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Platos - Entrées

Burritos

Two flour tortillas stuffed with your choice of meats or vegetables topped with enchilada sauce, Monterey jack cheese, served with rice, beans, and salad

\$12.99

Chile Relleno

A poblano pepper stuffed with your choice of meats or vegetables topped with enchilada sauce and Monterey jack cheese. Served with rice, beans, guacamole, and salad

\$11.99

Quesadilla Linda

Large flour tortilla stuffed with your choice of meats or vegetables cut into four wedges served with guacamole, sour cream, and salad (With shrimp \$13.99)

\$10.99

Coyote Wrap

Spinach tortilla stuffed with rice, black beans, pico de gallo, cheese, and your choice of meats or vegetables, served with guacamole, sour cream, and salad

\$12.99

Enchilada Suiza

Two corn tortillas stuffed with your choice of meats or vegetables topped with tomatillo sauce and Monterey jack cheese, served with rice, beans, and sour cream

\$12.99

Taco Salad

A crispy nest tortilla filled with lettuce, carrots, cabbage, tomatoes, cheese, and topped with your choice of meats or vegetables, served with sour cream and our homemade dressing

\$9.99

California Burrito

Large flour tortilla stuffed with rice, beans, and your choice of meats or vegetables topped with enchilada sauce and Monterey jack cheese. Served with a salad and sour cream

\$12.99

Chile Fajita Wrap

Chile tortilla stuffed with black beans, red and green peppers, onions, pico de gallo, cheese and your choice of meats or vegetables. Served with guacamole, sour cream, and a salad

\$12.99

Chimichanga

A deep fried burrito stuffed with either chicken or steak and served with rice, beans, sour cream, and salad

\$11.99

Enchilada Roja

Two corn tortillas stuffed with your choice of meats or vegetables topped with enchilada sauce and Monterey jack cheese, served with rice, beans, and salad

\$12.99

Enchilada Oaxaca

Two blue corn tortillas stuffed with your choice of meats or vegetables topped with Mole and Monterey jack cheese. Served with rice, black beans, and guacamole

\$12.99

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Fajitas

Fajita Fiesta

The perfect seafood fajita combo (salmon and shrimp) served with rice, black beans, guacamole, sour cream, pico de gallo, and flour tortillas

\$16.99

Fajitas Coyote

Your choice of marinated then grilled fresh chicken, skirt steak, shrimp, sautéed with onions, green peppers and red peppers, served with rice, beans, guacamole, sour cream, and flour tortillas

Chicken \$12.99, Steak \$13.99, Shrimp \$14.99

Fajita Mixtos

A combination of any of the two meats sautéed with onions, green and red peppers. Served with rice, beans, guacamole, sour cream, and flour tortillas Ckn & Stk \$13.99, Ckn & Shrp \$14.99, Stk & Shrp \$15.99

Poultry and Steak

Bistek Ranchero

A charcoal rib eye steak topped with ranchero sauce, served with rice, beans, guacamole, and corn tortillas

\$15.99

Carne a la Tampiquena

Skirt steak topped with garlic sauce and a enchilada suiza stuffed with chicken, served with chorizo, rice, beans, and guacamole

\$15.99

Pollo al Mole

Marinated boneless chicken breast topped with Mole and served with rice, black beans, and vegetables

\$13.99

Pollo Veracruz

Grilled chicken mixed with spinach, tomatoes, and fresh mushrooms Served with rice, black beans and guacamole

\$13.99

Pollo a la Mexicana

Marinated boneless chicken breast grilled and topped with sautéed onions, red peppers, green peppers, Monterey jack cheese, served with rice, beans, and guacamole

\$13.99

Coyote Steak

Charcoal Rib Eye Steak seasoned and topped with chipotle (HOT) red and green peppers, onions, served with rice, beans, and guacamole

\$16.99

Lomo Mixto

10 oz. Rib Eye Steak sautéed with green and red peppers, tomatoes, onions, and shrimp. Served with rice, beans, and guacamole

\$20.99

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Mexican Combos

Azteca Combo

One enchilada suiza and one enchilada oaxaca stuffed with your choice of meats or vegetables, served with rice, black beans, and guacamole
\$14.99

Combo Tejano

One express fajita stuffed with either chicken or steak and a soft or hard taco stuffed with your choice of meats or vegetables. Served with rice, beans, pico de gallo, and guacamole
\$12.99

Trio Enchilada

One Enchilada roja stuffed with chicken, one enchilada suiza stuffed with steak, one enchilada oaxaca stuffed with pork, served with rice, black beans, and guacamole
\$16.99

Combo Poblano

One chicken tamal and a chile relleno stuffed with your choice of meats or vegetables, served with rice, black beans, and guacamole
\$14.99

Combo Mexicano

One Burrito and enchilada stuffed with your choice of meats or vegetables, served with rice, beans, and guacamole
\$14.99

Combo Charro

One Chimichanga stuffed with either chicken or steak and one enchilada suiza stuffed with your choice of meats or vegetables, served with rice, beans, and guacamole
\$14.99

Trio Tacos

Your choice of three soft or three hard tacos stuffed with your choice of meats or vegetables, served with lettuce, pico de gallo, rice, and beans
\$13.99

Seafood

Baja California

Scallops, shrimp, sautéed with tomatillo sauce and mixed veggies (green and yellow squash, carrots, green and red peppers, onions) served with rice, and vegetables
\$15.99

Camarones en Salsa Verde

Sautéed shrimp sautéed with tomatillo sauce, served with rice, black beans, and vegetables
\$15.99

Camarones con Alcachofas

Shrimp and artichoke sautéed with garlic served with rice, black beans, and guacamole
\$16.99

Camarones a la Diabla

Shrimp sautéed with red peppers, green peppers, and chipotle sauce (Very Spicy) served with rice, black beans, and vegetables
\$15.99

Camarones al Ajillo

Sautéed shrimp sautéed with garlic sauce, served with rice, beans, and vegetables
\$15.99

Salmon Ranchero

Grilled Salmon topped with ranchero and tomatillo sauce, served with rice, vegetables, and guacamole
\$13.99

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