

TACOS

PORK PASTOR TACO • 7 (GF)

seared pork marinated in guajillo-pineapple sauce with cilantro, onion, pineapple

MEXICAN CHORIZO TACO • 6 (GF)

mexican chorizo with onions & cilantro

CHICKEN TINGA TACO • 7 (GF)

shredded chicken in a medium-spicy tinga sauce with onions & cilantro

CRISPY BRUSSELS SPROUTS TACO • 6 (GF)

seasoned crispy brussels sprouts with avocado & feta

CARNE ASADA TACO • 7

steak strip taco with cilantro (GF) and onions

BAJA FISH TACO • 7

fresh cod, craft beer batter, avocado crema, pico de gallo & shaved cabbage

BANG BANG • 7

coconut shrimp in jalapeño mango sauce on a flour tortilla

IMPOSSIBLE MEAT TACO • 7

ground Impossible Meat in cantina spices with shredded lettuce & tomato

STARTERS

CHIPS AND SALSA • 6

our fresh made warm chips with our house made salsa

EMPANADAS • 16

three house made empanadas with side of guac and salsa, stewed chicken, carne asada or elote corn & cheese

SMALL PLATES

CANTINA QUESO • 14 (GF)

house made three cheese queso with pico de gallo and jalapeños served with warm house corn chips

TEQUILA SHRIMP • 20 (GF)

six (6) seared shrimp in tequila lime butter sauce

BLACK BEAN TOSTADAS • 16 (GF)

Cantina Black Beans on a crispy tostada topped with corn, tomato, feta cheese and avocado. Vegetarian

CANTINA TOSTADA • 18

served on two blue milpa tostadas, topped with lettuce, tomatoes, crema and choice of chicken or carne asada, add shrimp, steak or impossible meat 8

CHICKEN & CHEESE TAQUITOS • 15

grilled chicken breast & cheese rolled in flour tortillas and flash-fried with chipotle crema and smoked paprika

CHEESE QUESADILLA • 14

accompanied by salsa fresca • add spinach 6
add chicken, carne asada or pork 6 • add shrimp or impossible meat 8

GUACAMOLE & CHIPS • 14

fresh house-made guacamole & white corn chips

SPANISH RICE • 6 (GF)

CANTINA BLACK BEANS • 6 (GF)

PLAINTAINS • 7 (GF)

MEXICAN CORN • 6 (1 full pc) (GF)

SALADS

SEASONAL SALAD • 16 (GF)

pomegranates, pears, oranges, piled on bed of artisanal lettuce and finished off with walnuts, feta cheese or gorgonzola, with Cantina Honey Balsamic dressing

ROASTED BEETS SALAD • 16 (GF)

golden & red beets with goat cheese in a fresh sweet lime-vidalia onion dressing

BRUSSELS SPROUTS SALAD • 18

roasted brussels sprouts, butternut squash, pumpkin seeds & raisins folded with organic wheat berries in a carrot-ginger dressing

CANTINA SALAD • 18

artisanal lettuce, roasted corn, tomatoes & black beans in a chipotle-lime dressing

add chicken, beef or pork to any salad 6
add shrimp or impossible meat 8



LARGE PLATES

ENCHILADAS ROJAS (GF)

chicken 28 • shrimp, Impossible Meat or flank steak 30
in our red sauce with cantina rice & beans

PULPO ALA PLANCHA • 25 (GF)

spanish octopus, cannellini beans, tomatoes, mexican chorizo served with salad or rice and beans

ENCHILADAS VERDES (GF)

chicken 28 • shrimp, Impossible Meat or flank steak 30 topped with green sauce, lettuce, sour cream & avocado with cantina rice & beans

GRILLED SKIRT STEAK ASADO • 42

served with cantina rice & beans (GF)

TAMALES • 18

two chicken, carne asada or cheese & rejas tamales topped with verde or roja sauce, crema and cojito side choice of plantains, spanish rice or cantina black beans

CANTINA BURRITO OR RICE BOWL • 18

rice, beans, cheese, corn, pico and choice of protein – side of queso, guac, sour cream, black beans or spanish rice (pick two); chicken, carne asada, pork pastor, vegetarian (sauteed onions and peppers) impossible meat add \$2 or shrimp add \$4

FAJITAS

surf & turf (12oz strip & jumbo shrimp) 38
chicken 27 • steak 34 • chicken & steak \$32
vegetarian 22

DESSERTS

CHURROS • 8 • add ice cream • 5

TRES LECHES • 7

CANTINA CHOCO TACO • 7

FLOURLESS CHOCOLATE CAKE • 7

VANILLA FLAN • 6

SEASONAL FLAN - ASK SERVER

BEVERAGES

COCKTAILS

CANTINA MARGARITAS
ROCKS OR FROZEN
SALT OR SUGAR OR TAJIN RIM
CLASSIC, SPICY, PRICKLY PEAR,
TAMARIND, BLOOD ORANGE, STRAWBERRY
MANGO OR SEASONAL
REGULAR \$13 LARGE \$15
PITCHER \$50

UPGRADE TEQUILA
DULCE VIDA ORGANIC BLANCO \$4
CASAMINGOS BLANCO \$6

SUGAR SKULL +16
OUR SKINNY MARGARITA MADE WITH
DULCE VIDA ORGANIC SILVER, LIME JUICE
AND ORGANIC AGAVE

PALOMA +14
GRANIA MEZCAL, LIME,
GRAPEFRUIT JUICE AND SELTZER

RANCH WATER +15
DULCE VIDA ORGANIC SILVER,
MINERAGUA SPARKLING WATER,
FRESH LIME JUICE

MOJITO +16
MINT LEAVES, LIME, CANTINA SIMPLE
SYRUP, BAYOU SILVER RUM, SODA

GIN DAISY +15
BARR HILL TOM CAT BARREL-AGED
GIN, FRESH LIME JUICE, CANTINA-MADE
SIMPLE SYRUP

SEASONAL COCKTAIL MENU AVAILABLE

TEQUILA & MEZCAL

BLANCO

ESPOLON • 9
HERRADURA SILVER • 11
CASAMIGOS BLANCO • 14
123 ORGANIC BLANCO • 11
PATRON SILVER • 14
RIAZUL PLATA • 14
DON JULIO BLANCO • 14
CLASE AZUL PLATA • 26

REPOSADO

ESPOLON REPOSADO • 11
HERRADURA REPOSADO • 12
CASAMIGOS REPOSADO • 16
123 ORGANIC REPOSADO • 12
PATRON REPOSADO • 14
RIAZUL REPOSADO • 16
DON JULIO REPOSADO • 16
CLASE AZUL REPOSADO • 32

ANEJO

HERRADURA ANEJO • 16
CASAMINGOS ANEJO • 16
123 ORGANIC ANEJO • 15
PATRON ANEJO • 16
DON JULIO ANEJO • 18
RIAZUL ANEJO • 18
DON JULIO 1492 • 27
CLASE AZUL ANEJO • 42

TEQUILA & MEZCAL FLIGHTS

2OZ EACH OF DULCE VIDA
ORGANIC TEQUILA BLANCO,
REPOSADO AND ANEJO WITH
LIME AND CHOICE OF SALTS

CANTINA LOBOS

217 Wolfs Lane
Pelham, NY

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cantinalobos.com

DELIVERY • TAKE AWAY

SOFT DRINKS

SLUSHIES • 6
COKE / DIET COKE / SPRITE • 5
MILK / CHOC MILK • 4
APPLE JUICE • 4
MEXICAN COKE / JARRITOS • 5
ROTATING FLAVORS - ASK SERVER

LOS CERVEZAS

BOTTLES

LAGUNITAS IPA • 7
CORONA • 7
CORONA LIGHT • 7
FAT TIRE AMBER • 7
MODELO ESPECIAL • 7
NEGRA MODELO • 7
VICTORIA • 7
PACIFICO CLARA • 7
ALLAGASH • 7
CANS
TECATE • 6
ATHLETIC BREWING NA BEER • 6

DRAFT

ROTATING — ASK SERVER • 10

RED

MALBEC • 11 • 38
CABERNET • 11 • 38
PINOT NOIR • 11 • 38

WHITE

PINOT GRIGIO • 10 • 32
CHARDONNAY • 11 • 38
SAUVIGNON BLANC • 12 • 42

ROSE • 10 • 32

PROSECCO • 10

WINES