



## BOTANAS

### Guacamole \$17

Avocado,  
Tomato, Onion,  
Cilantro, Lime,  
Cotija Cheese **GF**

### Quesadillas al

**Carbon \$12**  
Oaxaca and  
Chihuahua Cheese,  
Pico De Gallo, Sour  
Cream, Guacamole

#### ENHANCEMENTS:

- Grilled Chicken \$4
- Skirt Steak \$6

### Crispy Shrimp \$16

Spicy Mango  
Sauce, Green  
Onion

### C B Nachos \$15

Black Beans, Spicy  
Cheese Sauce, Pico  
De Gallo, Lime Crema,  
Pickled Jalapeno,  
Guacamole, Cilantro **GF**

#### ENHANCEMENTS:

- Grilled Chicken \$4
- Skirt Steak \$6

## TACOS

### Taco de Pescado \$15

Seasonal Catch,  
Chili Mango Sauce,  
Purple Cabbage Slaw,  
Pasilla Chile **GF**

### Sinaloa Style Beef

#### Barbacoa Taco \$14

Nopales Pico De Gallo,  
Avocado Salsa, Cotija  
Cheese **GF**

### Taco de pollo \$12

Guajillo Glaze,  
Grilled Corn Salsa,  
Cotija cheese **GF**



## ENSALADAS

**ENHANCEMENTS: \$12 Choice of  
Grilled Chicken Breast, Jumbo Shrimp or  
Seasonal Catch**

### Verde Salad \$15

Artisan Greens, Avocado, Mango, Cherry Tomato,  
Chick Peas, Cotija Cheese, Cilantro Vinaigrette

**GF**

### Tijuana Caesar Salad \$15

Romaine, Roasted Tomato, Olive Oil, and Parmesan

## NON TRADITIONAL

### Honey BBQ Baby Back Ribs \$25

½ Rack Served with "Craft" Mac & Cheese and  
Grilled Corn on the Cob.

### Sweet Garlic Cream Pasta \$18

Smoked Bacon, Asparagus, Sweet Peppers,  
Onion, Parmesan, Roasted Garlic Cream Sauce

## PLATOS FUERTES

### \* Crandon Classic Burger \$19

Cheddar Cheese, Lettuce,  
Tomato, Onion, and Pickle

\*Also available in Vegetarian

### Burrito \$14

Flour Tortilla, Rice, Pinto  
Beans, Spicy Cheese Sauce,  
Lettuce, Cilantro

### Fajita Nortena \$27

Marinated Skirt Steak,  
Sautéed Onions and  
Peppers, Guacamole,  
Sour Cream, Flour Tortilla

### Fajita de Pollo \$23

Marinated Chicken Breast  
Sautéed Onions and  
Peppers, Guacamole,  
Sour Cream, Flour Tortilla

### Grilled Seasonal Catch \$24

#### Sandwich

House-made Tartar Sauce,  
Pickled Onions, Mango Slaw,  
and Beef Steak Tomato

#### ENHANCEMENTS:

- Grilled Chicken \$4
- Skirt Steak \$6
- Shrimp \$8

## PARA LA MESA

### Frijoles Borrachos \$7

Pinto Beans  
Mexican  
Beer,  
Epazote **GF**

### Elote \$7

Sweet Corn, Chipotle  
Mayo, Cilantro, Cotija  
Cheese, Lime **GF**

### Arroz Rojo Mexicana \$7

Pilaf Style Rice  
with Tomato  
and Carrots **GF**

**GF** THIS PRODUCT IS  
CERTIFIED GLUTEN FREE

A suggested 18% Gratuity will be added to your check. Please feel free to Raise, Lower or Remove this Gratuity at your Discretion.  
Prices Exclude 9% tax. \*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Egg may Increase Your Risk of Food Borne  
Illnesses.

**PREMIUM MARGARITAS**

**\$16**

**WATERMELON MARGARITA**

Silver tequila, fresh watermelon, a dash of jalapeño.  
Served on the rocks or frozen

**\*ULTIMATE MARGARITA**

House tequila, Cointreau  
Served on the rocks or frozen

**PARTIDA SKINNY**

Partida Blanco Organic Tequila, fresh lime juice, agave nectar  
Served on the rocks

**BLACK DIAMOND**

Partida Blanco Tequila, smoked black cherry syrup fresh lime juice, black Hawaiian salt rim, garnished with fresh blackberries

**SPICY MANGO MARGARITA**

Partida Blanco Tequila, sweet mango nectar, Sprite, sour mix, Tabasco

**TANTEO PEPINO DIABLO**

Tanteo Jalapeño Infused Tequila, fresh lime juice, agave nectar, muddled cucumber  
Served on the rocks

**ANTI-OXIDANT MARGARITA**

Partida Blanco Tequila, fresh lime juice, agave nectar, blueberries, raspberries, blackberries, mint  
Served on the rocks

**\*CANTINA BREEZE**

Monte Alban Tequila, blend of mixed berries, peach schnapps  
Served on the rocks

**ADD A FLOATER \$4**  
\*HOUSE FAVORITES

**COCTELES DE LA CASA**

**VERY BERRY PIÑA COLADA \$17**

Our twist on a piña colada Red Sangria, dark rum

**\*MOJITO CUBANO \$16**

A frozen twist on the classic mojito, choice of lime, mango, raspberry or strawberry flavors

**THE VICE \$16**

Piña colada layered with strawberries, topped with Wicked Dolphin Black Rum  
Served frozen

**MEXICAN MULE \$16**

Ginger beer, Jalapeño Tequila, muddled lime, fresh jalapeno, pineapple juice

**\*THE BLACK & BLUE MOJITO \$16**

Bacardi Razz, muddled with fresh blueberries and blackberries  
Choice of Bacardi Silver or Grey Goose

**PALOMA \$16**

Blanco Tequila, Ancho Reyes, grapefruit juice, lime juice, simple syrup

**SANGRIA \$18**

Wicked Dolphin Black Rum, fresh seasonal fruit  
Choice of red or white wine

**CANTINA OLD FASHIONED \$16**

Classic mix of añejo tequila, sweet vermouth infused with cherry and orange flavors, bitters

**CRANDON CAIPIRINA \$17**

A modern twist on a traditional cocktail with a splash of vermouth and juicy orange

**CHELADA/ MICHELADA \$9**

Mexican beer, fresh lime juice, ice, salted and tajin glass rim  
Choice of Tabasco, Worcester sauce or Bloody Mary mix for extra flavor

**KEY BISCAIYNE SPRITZER \$17**

Fresh cucumber, gin, a splash of St-Germian, topped with bubbly

**WINES glass / bottle**

**WHITE WINES**

**Infamous Goose**

Sauvignon Blanc \$12 / \$55

**Pighin**

Pinot Grigio \$12 / \$60

**Steven Kent**

Chardonnay \$12 / \$48

**Maqrues Casa Concha**

Chardonnay \$15 / \$60

**Chateau Ste. Michelle**

"Eroica" Riesling \$15 / \$60

**Cakebread Cellars**

Chardonnay \$25 / \$120

**ROSE WINES**

**Domaine de Val d' Arenc**

Provence, France \$14 / \$55

**RED WINES**

**Steven Kent**

Cabernet Sauvignon \$12 / \$48

**Don Nicanor Barrel Select**

Malbec \$15 / \$65

**El Secreto**

Pinot Noir \$14 / \$65

**St. Francis, Sonoma**

Merlot \$15 / \$60

**Banshee**

Cabernet Sauvignon \$17 / \$70

**SPARKLING**

**Prosecco**

Veneto \$13 / \$60

**Agusti Torello Mata**

Cava, Brut \$14 / \$60

**Taittinger**

Brut, Reims \$25 / \$105

**CERVEZAS**

**CRAFT \$9**

Jai Alai IPA  
Monk in the Trunk  
Blue Moon

**DRAFT \$8**

Negra Modelo

**Imported \$8**

Presidente  
Stella Artois  
Buckler

Amstel Light  
Red Stripe  
Bass Ale  
Peroni  
Heineken  
Guinness

**MEXICAN \$8**

Pacifico  
Tecate  
Modelo Especial  
Modelo Negra  
Dos Equis Amber  
Dos Equis Lager  
Corona/Corona Light

**DOMESTIC \$7**

Coors Light  
Sam Adams  
Budweiser  
Bud Light  
Michelob Ultra  
Miller Lite