



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

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

ENHANCEMENTS:

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

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

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