

Tortilla Press Cantina



Starters

Classic Guacamole...Made to order, with house fried chips \$10

Queso dip and Chips three cheeses with tomato, peppers and onions \$8

Mexican Pizza crispy flour tortillas, cheese, Mexican BBQ sauce, chicken, chorizo and rajas \$9

Loaded Nachos Piled high with pinto beans, lots of cheese, pickled jalapenos, black olives, lettuce pico de gallo & guacamole \$9 *Add taco beef, chicken, chorizo or soy chorizo \$11.5*

Fried Sweet Plantains...with queso fresco & Mexican crème \$6.5 (Vegetarian)

Mole Poblano Grilled Chicken Skewers Garnished with toasted sesame seeds \$9

Chips and Red Salsa \$3

Citrus Mojo Shrimp Skewers with coconut habanero glaze \$13

Garlic Mojo Marinated Pork Skewers with cilantro jalapeno chimichuri \$9

Honey Cholula Wings...six crispy wings, garlic chile lime dipping sauce \$11

Cheesesteak Empanada ...with a three-pepper dipping sauce \$6

Tio Edgar's Mac & Cheese \$7 add Chicken or Pulled Pork \$10.5 add Crab \$13

Spanish Fries *Crispy fries tossed with peppers, onions, vinegar and cheese drizzled with three pepper sauce and crème* \$6

Salsa Trio and Chips Our house made red salsa, black bean dip and tomatillo~serrano salsa \$5



Pineapple Jicama Salad

Mixed lettuce, crispy jicama, fresh pineapple, sliced avocado, toasted pecans & pineapple vinaigrette \$8 Add Chicken \$13 Add Shrimp \$16

Soup and Salad

Cup of House made soup \$4.5 **Bowl** \$6.5

Mexican Caesar Salad

Romaine lettuce tossed with ancho chile caesar dressing, queso fresco & crunchy tortilla croutons topped with roasted red peppers. \$8 Add Chicken \$13 Add Shrimp \$16

Taco Salad...lettuce topped with pinto beans, cheese, lettuce, black olives, carrots, pico de gallo, guacamole & crème \$9 Add Taco beef, Taco chicken or soy chorizo \$12 Add Grilled Shrimp \$16

Fajitas!

Fajitas served with sautéed onions, tomato & peppers, macho sauce, warm flour tortillas, red rice, pinto beans, lettuce, cheese, pico de gallo, guacamole, Mexican crème

Your choice of:

Steak \$19.5 Chicken \$17 Shrimp \$19.5 Steak & Shrimp \$20 Chicken & Shrimp 20 Steak & Chicken 19.5

Burritos

You can make any Burrito into a Burrito Bowl for \$1.5

All Burritos served with a side of fresh coleslaw, pico & Mexican creme unless otherwise noted

Sweet Potato Burrito...Flour tortilla, roasted sweet potato, cheese, red rice, pinto beans, guajillo chile sauce, lettuce, tomato, sliced avocado \$14.75 Choice of chicken or mushroom

Classic Burrito... Cheese, red rice, black beans, smothered with guajillo chile salsa and more cheese.
Choice of Chicken \$14.95 or Steak \$16.5

Smothered Mole Poblano Carnitas Burrito Authentic mole poblano, slow cooked pork, red rice, pinto beans & queso fresco, smothered with more mole, garnished with toasted sesame seeds. \$16.5

Brandito Burrito ...Red chile wrap, chipotle peanut bbq pork, red rice, black beans \$14

Quesadillas

Add French Fries or Side Salad \$2 Add Sweet Potato Fries \$3.5

***Crab & Avocado \$13.5 *Shrimp & Bacon \$12.5 *Chicken \$10 Add avocado \$2**

***Spinach & Mushroom \$10 *Chicken, Mango & Brie \$12.5 *Chipotle Steak, Avocado & Cheese \$12**

***Pork Belly Quesadilla** Seared 24 Hour Pork Belly, Scallion, Smoky Cotija, Blended Cheeses, Cherry Guajillo Sauce \$14

Sandwiches

All Burgers come with lettuce, pickled jalapeno, tomato, sliced onions and Coleslaw or French Fries

Substitute Sweet Potato Fries \$2.

Hamburger 8 oz Fresh Angus Burger Patty \$10

Cheddar~Jack Cheeseburger \$12

Bacon Guacamole Cheeseburger \$13.5

Chipotle Peanut BBQ Pulled Pork Sandwich \$11.5

Chicken Avocado Wrap...Chile Blackened Chicken Breast, lettuce, tomato, sliced avocado, guacamole ranch dressing \$11.5



A la carte sides

Single crunchy beef taco \$4

Single soft chicken taco \$4

Single chile relleno \$8.95

Guacamole (2 oz) \$2

Extra Mexican crème \$1

French fries \$3.95

Sweet potato fries \$4.95

Cantina Favorites

Pan Seared Chili Coated Salmon Filet...topped with orange chipotle butter & served with poblano spinach rice & bridge medley \$20

Carne Asada...grilled 8oz steak, blistered jalapeno, sliced avocado, queso fresco, garlic chile butter, red rice & black beans \$21.5 Add Garlic Chile Sauteed Shrimp \$25.5

Chile Rellenos...twin roasted poblano peppers, Mexican cheeses, lightly battered & fried, tomato~jalapeno sauce, red rice & pinto beans \$16.95 (Vegetarian)

Chipotle Peanut BBQ Pulled Pork... Tender pulled pork, chipotle peanut BBQ sauce, poblano spinach rice, sauteed green beans & fried sweet plantains \$17 (contains peanuts)

Coffee Braised Baby Back Ribs Chile and coffee rubbed ribs, fall off the bone tender, with house special BBQ sauce, cilantro slaw and sweet potato fries 5 bones \$16.50 10 bones \$24

Enchiladas 3 corn tortillas filled with cheese and your choice of Chicken, Cheese Only or Steak served with black beans and red rice \$15.5 Choose your sauce: Guajillo Chile (red) or Tomatillo (green).

Enmoladas Our traditional mole poblano sauce smothers three corn tortillas stuffed with your choice of chicken, pork or only cheese, garnished with queso fresco, crème and toasted sesame seeds, served with red rice and black beans \$16.5

Tacos

Tacos are served with red rice and pinto beans

Birria Tacos 3 griddle fried corn tortillas with tender braised beef Chihuahua cheese, special house consommé, tomatillo avocado salsa, fresh chopped cilantro and onions \$17.5

Tacos al pastor grilled marinated pork, pineapple, chopped onion & cilantro with tomatillos salsa on corn tortillas \$15.5

Chipotle Shrimp Taco 3 corn tortillas, sauteed chipotle marinated shrimp, guacamole, zesty slaw, tomatillo~avocado salsa \$17

Grilled Mahi Mahi Tacos 3 soft corn tortillas, chile coated mahi filet, zesty slaw, avocado lime sauce. \$16

Pork Tacos...3 soft corn tortillas, traditionally cooked pork, onion. lime, cilantro & tomatillo~avocado salsa \$14

Buffalo Cauliflower Tacos...(Vegan) 3 soft flour tortillas, crispy cauliflower, buffalo sauce, "blue cheese" dressing & shredded lettuce (Contains Almonds) \$14.5

Crunchy Beef Tacos...4 crunchy corn tortillas, house made taco beef, cheese, lettuce, tomato, Mexican crème \$14.5

Soft Chicken Tacos...3 soft flour tacos, tender seasoned chicken breast, cheese, lettuce, tomato, Mexican crème \$14.5

Steak Tacos...3 soft corn tortillas, steak & sauteed onions, chopped cilantro, lime, roasted tomato~jalapeno salsa \$16

BBQ Pulled Jackfruit & Peanut Tacos (Vegan) 3 soft flour tortillas, slow cooked jackfruit, peanut, chipotle BBQ sauce, slaw, pickled red onions \$13.5 (contains peanuts)



Drinks

Specialty Cocktails

Chef Mark's Margarita 100% Agave Silver Tequila, Fresh Lime, Agave Syrup & Grand Marnier \$11

Classic Margarita- Reposado Tequila, Cointreau and Lime \$10

Pineapple Mezcalita - Banhez Artesanal Mezcal, Cointreau, Pineapple & Lime Tajin Spicy Rim \$11

Mango, Strawberry, Watermelon, Peach, Blackberry or Pomegranate Margarita \$8.5

Coconut Margarita- 1800 Coconut Tequila, Fresh Lime Juice, Cream of Coconut & Triple Sec \$10

Kentucky Mule-Bulliet Bourbon, Ginger Beer, Lime \$9.5

Pina Colada-Rum, Coco Lopez and Pineapple Juice \$8.5

Red or White Sangria Fresh Fruit Garnish \$7

Mojito- Rum, Fresh Mint muddled with Lime. Topped with Club Soda \$9

Classic Manhattan- Makers Mark Bourbon, Carpano Antica Vermouth, Bitters and Amarena Cherry \$12

Bloody Maria or Mary Double Shot of Silver Tequila or Vodka, Spicy Mix and Pickled Onion, Jalapeno, Olive and Celery Garnish \$10

Wine Selections

CK Mondavi: Pinot Grigio, Chardonnay, Cabernet, Merlot \$6.5

Josh Cellars Cabernet \$9

Bottled & Cans

Import- Corona, Corona Light, Corona Premier, XX Lager, XX Amber, Sol, Bohemia, Victoria, Tecate, Pacifico, Estrella Jalisco, Heineken, Heineken 00 (NA)

Domestic - Miller Lite, Bud light, Michelob Ultra, Blue Moon, PBR Pounder, Sierra Nevada ,

Draft Beers

Modelo Especial, Negro Modelo, Coors Light, Yuengling, Victory Brotherly Love.

Ask about our seasonal draft selection

Seltzers \$6.5 Bucket of 4 \$24

High Noon-Watermelon, Lemon, Black Cherry, Peach, Pineapple

Chido-Pink Paloma, Mango, Sea Salt Margarita

Blanco Tequilas

1800 Silver, Casamigos, Don Julio , Espolon Blanco, Milagro Silver, Patron, Santo Blanco, Teremana, Tres Generaciones Plata, Herradura, Cazadores,

Reposado Tequilas

1800, Casamigos, Don Julio, Espolon, Milagro, Patron, Santo, Teremana, Tres Generaciones, Herradura, Cazadores, Jose Cuervo Gold

Anejo Tequilas

Casamigos, Espolon, Patron, Milagro, Tres Generaciones, Herradura, Cazadores

Super Premium Tequilas

Don Julio 1942, 1800 Cristalino

Mezcals

Montelobos, Banhez Artesanal, Casamigos, Rosa Luna, El Silencio

Whiskeys, Bourbons & Scotch

Angels Envy, Crown Royal, Dewars, Elijah Craig, Fireball, Jack Daniels, Jameson, Johnny Walker Black, Makers Mark, Bulliet Bourbon, Bulliet Rye, Wild Turkey, Glen Livet Caribbean

Gin

Hendricks, Bombay Sapphire, Tanqueray

Vodka

Absolute, Grey Goose, Ketel One, Stateside, Stoli, Stoli O, Stoli Vanil, Titos

Rum

Bacardi, Malibu, Meyers, Captain Morgan

Soft Drinks

Fresh Squeezed Lemonade \$3.5

Virgin Margarita \$3.5

Mexican Coca Cola \$3

Mexican sodas: Jarritos Lime, Strawberry, Mandarin, Tamarind, Grapefruit \$3
Organic Mexican Coffee \$3