

MARGARITAS

- CASA RITA^{HH}

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 8.50
Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 9.50
230-490CAL
- TANTEO JALAPENO RITA

Tanteo Jalapeno Tequila, Cointreau Orange Liqueur, fresh muddled jalapenos Monin Agave Nectar and fresh lime juice 12.75 240CAL
- CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 13.25 240CAL
- CUCUMBER CHILI RITA

Hornitos Silver, Cointreau, Monin Cucumber, jalapeño, agave nectar, fresh lime juice 9.50 290CAL
- SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, Blueberry Reäl and fresh lemon juice topped with lemonade 15.00 250CAL
- DESERT PEAR RITA

Sauza Silver Tequila, Monin Desert Pear, Pineapple and fresh lime juice 10.50
- HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 9.25
90-120CAL
- PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 12.75 260CAL
- PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado and Domaine de Canton Ginger 12.00
180CAL
- BLOOD ORANGE BLISS

Azunia Organic Blanco Tequila, fresh lime juice, Monin Blood Orange Purée and Agave syrup 12.00

Cantina Classics

- CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, cane sugar 10.25
Pomegranate, Strawberry, Pineapple Coco or Mango 10.75 280-310CAL
- BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 8.00 210CAL
- CANTINA MULE

Fresh lime juice and Fever-Tree Ginger Beer with your choice of Montelobos Mezcal, 1800 Silver Tequila, Tito’s Handmade Vodka or Jack Daniel’s Tennessee Whisky 11.50 210CAL

VINO

- ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27^{HH}
Kenwood Yulupa Brut (187 ml) 9.5
Lunetta Prosecco (187 ml) 10
- RED WINE

La Crema Monterey Pinot Noir 12 / 45
Columbia Crest Grand Estates Merlot 9.5 / 35
Santa Rita “120” Cabernet Sauvignon 7.5 / 27^{HH}
Joel Gott “815” Cabernet Sauvignon 13.5 / 51
- WHITE WINE

Brancott Sauvignon Blanc 9.5 / 35
Ruffino ‘Lumina’ Pinot Grigio 9.5 / 35
Trinity Oaks Chardonnay 7.5 / 27^{HH}
Kendall-Jackson Chardonnay 9.5 / 35

POSTRES

- MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 7.50 1030CAL
- MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 7.50 790CAL
- TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 7.50 1570CAL

Happy Hour

Drinks - Bar & Dinning Room
Monday - Friday 4-7 Sunday 3-8

Food - Bar Only
Monday - Friday 4-6 Sunday 3-6

Daily Specials

Early Dinner everday 4pm - 6pm
Sunday - Mimosas & Bloody Mary’s \$2
Monday - Patron Rita \$6
Tuesday - Tecate \$2 & 3 Tacos \$10
Wednesday - 1/2 off all Wine
Thurday - Ladies’ Night Casa Rita \$6

• SIGNATURE dish

^{HH}Happy Hour Item

^ask about GLUTEN-FREE version

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw.

Please direct any food allergy concerns to the manager prior to placing your order.

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

Notice: A 20% Gratuity will be added to parties over 8 people