

— APPETIZERS

Guacamole: Served with chips.	\$11
Queso Fundido: Melted Chihuahua cheese with choice of: Served with corn, flour or handmade corn tortillas and sour cream.	Chicken \$13 / Chorizo or Steak \$16
LaCabanita Quesadilla Special: 8 crispy quesadilla chips served with guacamole & sour cream.	\$13 / Steak \$15 / Shrimp \$18
Ceviche: Cooked tilapia and shrimp mixed with pico de gallo & lime juice. Served with chips.	\$16
Nacho Deluxe a la Cabanita: A layer of refried beans, ground beef or chicken with a layer of Chihuahua cheese, Cheddar cheese, onion, cilantro tomato and sour cream.	\$12 / Steak \$15
Tamale: Homemade masa around shredded chicken or pork	\$3 / Suizo \$4

— CALDOS/SOUPS

Served with corn, a side order of spanish rice and flour or handmade corn tortillas.

Caldo de Res/Beef Soup: Slow simmered beef with carrot, onion, corn, potato and cilantro.	\$15
Caldo de Pollo/Chicken Soup: Slow simmered chicken with carrot, onion, corn, potato and cilantro.	\$15
Pozole: Hominy soup made with pork meat and a guajillo pepper sauce. Garnished with onion, cilantro, cabbage & radishes.	\$15

— SALADS

Mexican Chopped Salad	Baby spring mix, tomato, red onion, cilantro and Avacado drizzled with homemade creamy chipolte dressing topped with crispy tortilla strips.	
	with Chicken	\$15
	with Steak	\$18
	with Shrimp	\$20
	with Salmon	\$20
Taco Salad	Seasoned chicken, steak or ground beef, with cheese, lettuce, tomato, onion, beans and sour cream, served in a crispy tortilla bowl.	\$14
	with Steak	\$16

— MEXICAN CLASSIC DINNERS

All dinners are served with white or spanish rice, refried or black beans, & choice of corn, flour or handmade corn tortillas.

Tacos	Pick (3) - American Style: Cheese, lettuce & tomato. Mexican: Onion & cilantro Ground Beef, Chicken or Pork Steak, al Pastor, Chorizo, or Chiles Rellenos Grilled Fish or Shrimp: with shredded cabbage, chipotle sauce, pico de gallo & avacado	\$14 \$16 \$18
Burrito	Ground Beef, Chicken, or Pork with Beans, cheese, lettuce and tomato. Steak, al Pastor, Chorizo, Chiles Rellenos, Fish or Shrimp	\$14 \$16
Burrito Suizo	Ground Beef, Chicken, or Pork with beans, cheese, lettuce and tomato, covered in suiza sauce and melted chihuahua cheese. Steak, al Pastor, Chorizo, Chiles Rellenos, Fish or Shrimp	\$16 \$19
Chimichanga (Fried Burrito)	Ground Beef, Chicken, or Pork with beans, cheese, lettuce and tomato, fried and covered in suiza sauce and melted chihuahua cheese. Steak, al Pastor, Chorizo, Chiles Rellenos, Fish or Shrimp	\$16 \$19
Tamales: (2)	Steamed, homemade masa filled with chicken or pork wrapped in a corn husk	\$15
Quesadillas: (2)	Grilled flour tortilla with melted chihuahua cheese with beef, chicken or pork. with steak, al pastor or shrimp.	\$12 \$14 \$17
Tostadas: (2)	Crispy tortillas layered with beans, then covered with your choice of beef, chicken or pork. Topped with lettuce, tomato and cheese. with Steak	\$14 \$16
Flautas: (3)	Rolled tortillas with beef, chicken or pork fried and served with cheese & sour cream. with Steak	\$14 \$16
Torta	Mexican sandwich, beef, chicken or pork with beans cheese lettuce tomato and sour cream.	\$15 / Steak \$16

— ENTREES/PLATILLOS

All entrees are served with white or spanish rice, refried or black beans, and choice of corn, flour or handmade tortillas (.50/ea).

— FAJITAS:

Grilled Fajitas:	with bell pepper, yellow onion, tomato and guacamole. with Chicken or Vegi with Steak with Shrimp or Trio	\$21 \$24 \$26
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— BEEF:

Carne Asada Tampiqueña:	Marinated grilled outer Skirt Steak paired with a cheese stuffed enchillada covered with mole sauce with Shrimp or Scallops al la Diabla	\$26 \$30
Bistec ala Mexicana:	Grilled outer Skirt Steak with chopped onion, jalapeno peppers and tomato, sautéed in our homemade ranchero sauce.	\$24
Steak Mianesa:	Tender steak in crispy breading, topped with suiza or spicy sauce and melted chihuahua cheese.	\$20

— CHICKEN:

Chicken en Mole:	Sautéed chicken breast, smothered in our homemade mole sauce.	\$19
Chicken Milanesa:	Chicken breast, topped with suiza or spicy sauce and melted chihuahua cheese.	\$17
Pollo Indijeña:	Chicken breast simmered in guajillo chile sauce topped with layers of refried beans, melted chihuahua cheese, pico de gallo and sliced avacado.	\$18
Pollo Ranchero:	Chicken breast, grilled and topped with sauce of tomato, red onion and bell peppers.	\$18

— PORK:

Cochinita a La Cabanita:	Our famous, spiced, slow-cooked pork al pastor, with sautéed onion and bell peppers.	\$19
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— SEAFOOD and VEGGIE:

Camaron al Ajo:	Sautéed shrimp in a garlic sauce over white cilantro rice and a side of black beans.	\$24
Camaron Ala Diabla:	Sautéed shrimp in a red homemade spicy red sauce over white cilantro rice and a side of black beans	\$24
Red Snapper:	Grilled covered with a veracruzana sauce (Poblano pepper), served white cilantro rice and black beans	\$26
Chille Relleno:	Roasted poblano chiles, stuffed with chihuahua cheese, battered and fried.	\$18

— ENCHALADAS (3 per order):

Pick your filling, wrap in corn tortillas, then pick your preparation method.

Fillings:	Cheese, pork or chicken Steak Fish or Shrimp	\$16 \$18 \$21
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Preparations:	Al Horno: In spicy suiza sauce topped with cheese and baked in the oven. Verde: In tomatillo sauce, topped with chihuahua cheese. Rojas: With hot sauce and chihuahua cheese. En Mole: In mole sauce with chihuahua cheese. Suiza: In our special tomato sauce topped with chihuahua cheese.
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— KIDS MENU (under 12)

With your choice of beans, rice or fries

Taco or Tostada	Beef or Chicken Steak	\$6 \$7
Quesadilla		\$6
Chicken Nuggets		\$6
Hamburger	With Cheese	\$8 \$9

— SIDES

Fries/Papas Fritas	\$3
Beans/Frijoles	\$3
Rice/Arroz	\$3
— EXTRAS	
Sour Cream/Crema	\$2
Avacado/Aguacate	\$3
Pickled Jalapenos & Carrots	\$2
Guacamole	\$3