



ESPECIALES

ANTOJITOS

Donkey Nachos

tortilla rounds, pulled pork, serrano chile roasted tomatoes, tomatillo cheeses queso fresco, black beans, mexican crema 11.95

Sopa de Tortilla con Pollo

roasted chicken, cilantro chimichurri tortilla strips 8.95

Filete de Calamari Frito

panko crusted calamari, spicy roasted tomato & chipotle salsas 12.50

La Canasta Chips & Tres Salsas

roasted tomato, chorizo black bean & tomatillo avocado salsas 7.50

Haas Avocado Guacamole

freshly made daily with tomato, lemon, lime cilantro, jalapeño peppers served with la canasta tortilla chips 11.95

Camarones Tempura al Alambre*

mexican shrimp skewers, cilantro, lime spicy chile salsas 14.50

South of the Border Relleno Chino

spring rolls filled with machaca chicken chorizo, black beans, cabbage habañero-sambal dipping salsa 8.95

Machaca Pollo & Hongos Taquitos

machaca chicken, sautéed mushrooms habañero avocado salsa 9.95

Mexican Shrimp Ceviche Cocktail*

shrimp, cucumber, avocado, jicama, lime aqua chile 9.95

Queso Fundido

mexican cheese, chorizo, roasted poblano vinaigrette served with warm flour tortilla and chips 9.50

Sonoran Grilled Quesadilla

add: chicken, pork or beef 3 - add shrimp 7 mushroom, sun dried tomato, zucchini mixed cheeses, mexican crema, guacamole pico de gallo 12.00

Cantina Shooters

jalapeño peppers, bacon, hand stuffed with mixed cheeses, cilantro buttermilk sauce 8.25

ENSALADAS

available with chicken 3.00 – steak 5.00 – shrimp 7.00

California Cobb Salad

corn tortilla crusted chicken breast, avocado bacon, chopped egg, crumbled blue cheese chipotle vinaigrette 14.00

The Spotted Donkey "Chopped" Salad

chopped romaine, roasted corn, cucumber blue cheese, cilantro, warm smoked bacon, avocado jalapeño buttermilk dressing, crispy flour tortillas 12.75

Roasted Pumpkin Seed Salad

avocado, spinach, orange, tortilla strips, jicama pumpkin seed vinaigrette dressing 13.95

La Ensalada de la Casa

fresh greens, asparagus, beets, red onions sun dried tomatoes cucumber, sangria vinaigrette 8.95

Chimayo Chile Filete de Puerco

oven roasted pork tenderloin, green chili bacon "mac and cheese" bourbon-ancho chili sauce 18.95

Fajitas de la Cantina*

choice of marinated chicken, sautéed shrimp or filet and sausage, onions, peppers, tomatoes cilantro guacamole, salsa, crema, corn or flour tortillas chicken- 18.95 | shrimp- 19.95 | filet mignon 20.95

Tierra y Mar Burro*

seared shrimp, filet mignon, avocado, jack cheeses papas fritas, chipotle aioli, pico de gallo available enchilada style upon request 15.95

La Grande Chimichanga

machaca chicken, beef barbacoa or pork carnitas green and red chili, cheeses, black beans guacamole, crema 15.25

Pollo en Mole Poblano*

oven roasted chicken breast, roasted plantains signature mole sauce, spanish rice corn or flour tortillas 15.95

Honey & Salmbal Salmon Tostada

black bean-mango salsa, avocado vinaigrette 17.95

Jack's Ol' Angus Burger*

¾ lb double cheddar cheese, grilled sweet onion jalapeño peppers, avocado, mustard, brioche bun house made fries 14.25

Green Chili Meatloaf

green chili, veal, pork, beef, grilled vegetables cheddar smashed potatoes, chorizo gravy 17.50

Baja Tacos de Pescados or Camarones

two large tacos with choice of beer battered mahi mahi or sautéed shrimp, cabbage, chipotle drizzle flour tortillas, spanish rice, guacamole, crema 15.95

Roja & Verde Street Style Enchiladas

two enchiladas beer braised beef, machaca chicken pork carnitas or mexican four cheese nuevo mexico hatch chile, black chimayo red chili spanish rice borracho beans, guacamole, crema 15.95

Mexico City Carne Asada*

grilled and arbol chile marinated skirt steak avocado-tomatillo sauce, chile potato cakes, tortillas 18.95

El Burro Pinto Tacos

four tacos with beef barbacoa, pork carnitas or machaca chicken, choice of tortillas, cheddar cheese salsa fresca, spanish rice, borracho beans 15.75

Poblano Chile Relleno

poblano chilies filled with roasted pork, cheddar jack cheeses, spanish rice, basil tomato sauce 16.50

 Vegetarian |  Gluten Free | *

These items may be served raw or undercook. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. A 20% service charge will be added to all tables of 5 or more

Menu Handcrafted by Chef Esteban Colon