

CANTINA

Driftwood Modern Mexican

CHIPS & DIP

Bottomless fresh made chips served with our house Salsa Mexicana made from fresh roma tomatoes \$3. Add any salsa below for \$2 ea.

- medium Charred salsa verde
- refreshing Nopal (cactus) pico de gallo
- spicy Fried cherry tomato and arbol
- cool Cucumber-mango pico
- creamy Raw avo-tomatillo with diced avocado

Fresh made guacamole, made daily. Priced per each or choose three for \$25.

- Tradicional \$9
- Pico de gallo \$10
- Corn + red pepper + queso fresco \$11
- Lobster + goat cheese + chipotle \$15
- Pineapple + mint + tajin \$11

Queso fundido with chorizo and rajas \$9 

This is a Cantina classic made with milk and mexican cheeses and served with fresh chips!

TOSTADAS

Overflowing tostadas served with two fried tortillas.

Spicy tinga \$8 

guajillo, corn salsa, queso fresco

Tuna \$14

soy, ginger, sesame, serrano, mango, cucumber, onion, guacamole, lime aioli

Ceviche-style shrimp \$12

corn, serrano, cotija, creamy tomatillo salsa

ESQUITES

Esquites are a traditional corn street food dish served shaved, off the cob.

Traditional \$9

mayonesa, crema, tajin, lime, queso fresco

Cantina style \$9

poblano cream, spicy salsa arbol, cotija, cilantro

ENSALADAS

Salads are served dressed. Add grilled chicken \$5, shrimp \$6, steak \$8, fried oysters \$8, grilled salmon \$12

Bibb wedge \$12

corn, onion, red pepper, black beans, tomato, shredded cheese, avocado, chile lime chickpeas, creamy poblano goddess dressing

Mixed green \$7

pepitas, cucumber, pickled red onion, queso fresco, chipotle-honey vinaigrette

BOTANAS (snacks)

These appetizers are meant to be shared between 2-3 people.

Nachos \$14

spicy shredded chicken, queso, beans, cactus pico, guajillo salsa, jalapenos, crema, cilantro

Chicharrones \$6 

pork skins, cantina hot sauce, tajin, queso fresco

Calamari frito \$12

tossed with chilies and picked herbs, lime aioli

Fried oysters \$14

tajin, ancho remoulade

Chicken wings 5 for \$9 -or- 10 for \$15

chile lime dry rub -or- roasted guajillo-arbol sauce

Mexican fried cheese \$7

served with salsa roja

Chilled shrimp cocktail \$9 

tomato, pico, corn

Loaded yucca fries \$11

queso, beans, chorizo, jalapenos, cilantro, crema

TACOS

Our tacos are served in orders of three on handmade corn tortillas, made fresh daily. Substitute flour or hard shell at no extra charge.

Chorizo & roasted poblanos \$12

grilled onion, queso fresco, tomatillo-avo salsa

Pork carnitas (braised & fried) \$14 

spicy chile de arbol sauce, onion, cilantro

Al pastor (crispy marinated pork belly) \$15 

pineapple, onion, cilantro, salsa verde

Fish tacos with Mahi Mahi \$15

choose grilled or Dos Equis beer batter fried mango slaw, avocado salsa, jalapenos

Grilled adobo marinated shrimp \$14

honey-chipotle slaw, tomatillo salsa

Fried Oyster \$16

corn salsa, ancho remoulade

Carne asada* \$17

grilled steak, grilled onions & peppers, salsa verde

Barbacoa \$16 

braised lamb, salsa roja, goat cheese, pickled onions

Overnight adobo marinated grilled chicken \$14

cheddar & jack cheese, rajas, guajillo salsa

Spicy chicken tinga \$13

rajas, corn salsa, guajillo

Vegetarian \$12

mushroom, sweet potato, corn salsa, queso fresco

Vegan \$14

crumbled plant-based meat, rajas, tomatillo salsa

BURRITOS

All burritos are filled with rice and beans and topped with queso and corn salsa.

Grilled chicken \$14

guajillo salsa

Adobo grilled shrimp \$14

avocado salsa

Marinated grilled steak* \$16

charred salsa verde

Sweet potato, mushroom, rajas \$13

salsa Mexicana

Vegan meat crumble \$15

salsa Mexicana

QUESADILLAS

All quesadillas are filled with cheddar, jack, and oaxacan cheese along with corn salsa. They are served with house salsa mexicana and creamy tomatillo salsa.

Grilled chicken \$13

Adobo grilled shrimp \$13

Marinated grilled steak* \$16

Sweet potato, mushroom, rajas \$12

Vegan meat crumble \$14

POSTRES (desserts)

Churro sundae \$7

mexican chocolate, dulce de leche, vanilla ice cream, fresh whipped cream

Tres Leches cake \$6

fresh whipped cream, dulce de leche, strawberries

Plantain split \$7

a twist on a classic!

WEEKEND BRUNCH

Join us on the weekends! Available Saturdays from 11 to 2 and Sundays from 10:30 to 2.

Chilaquiles verde con carne* \$16 🌿

crispy tortillas with grilled skirt steak, shredded cheese, fried eggs, salsa verde

Tres leches french toast \$13

orange scented whipped cream, strawberries

Breakfast burrito \$14

potatoes, shredded chicken, corn salsa, mixed cheese, eggs, crema, salsa mexicana

Chorizo hash \$14

potatoes, rajas, fried eggs, queso fresco

Avocado toast \$14

grain bread, smashed avocado, grilled salmon, fried eggs, salsa

FAJITAS

All fajitas are served with grilled onions and peppers, cilantro rice, black beans, lettuce, shredded cheese, cactus pico, guacamole, and house made corn tortillas.

Grilled chicken \$15

Adobo grilled shrimp \$15

Marinated grilled steak* \$18

Combo of two meats \$28

Combo of three meats \$39

COMIDA (entrees)

To any entree, add adobo shrimp for \$6 or a side of tortillas for \$1.50

Grilled salmon* \$24

rice, onion, tomato, capers, olives, garlic, red peppers, white wine

Enchiladas mole \$18

slow-cooked duck, house made mole with 29 ingredients, pickled onions, queso fresco, crema

Enchiladas Verde \$14

spicy chicken tinga, charred salsa verde, pickled onions, queso fresco, crema

Grilled skirt steak* \$26 🌿

rice, black beans, egg, charred salsa verde, guacamole

Carnitas Plate \$17

braised & fried pork carnitas, rice, beans, pickled onions, trio of salsas, corn tortillas

Pasta poblano \$14 🌿

spaghetti, rajas, tossed in a poblano cream sauce
-add chicken \$5, shrimp \$5, steak \$8

Arroz con pollo (ACP) \$16

cilantro rice, grilled chicken, queso, guacamole

Chipotle & corn black bean burger \$12

lettuce, tomato, lime aioli, served with yucca fries

SIDES

Cilantro rice & black beans \$5

Sweet plantains with queso fresco & crema \$5

Truffle yucca fries with queso fresco \$7

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.