

"It is our privilege to serve you"



"A Place to Taste & Remember"

Authentic Mexican Cuisine
Cave Creek, Arizona

Appetizers

- Salsa* 3.00
Fire Roasted Chipotle, Tortilla Chips, Salsa Verde, Bean Dip
- Birria Quesadilla* 15.95
Shredded Cheese, Birria Consome, Shredded Beef Birria
- Guacamole* 14.99
Jalapeño, Red Onion, Fresh Lime, Cilantro, Fresh Avocado
- Empanadas* 13.95
Mexican Cheese, Poblano, Zucchini,
Lettuce, Crema Fresca
- Toritos* 16.99
Stuffed Peppers, Shrimp, Bacon, Mexican Cheese, Chipotle Aioli
- Queso Fundido* 13.95
3 Delicious melted cheeses served with flour tortillas
Add chorizo \$3 | Add Rajas Poblanos \$3

- Cantina Nachos* 11.95
Tostada Chips, Queso, Pickled Jalapeños, Crema, Beans
Add \$2 chicken \$3 brisket \$3 carnitas
- Tortilla Soup* 11.00
Chipotle Tomato Broth, Avocado, Mexican Cheese, Crema
- Ceviche de Camaron* 19.99
Jalapeño, Cilantro, Lime, Clamato Lime Vinegar, Red Onion, Avocado
- Tlacoyos de Huitlacoche* 17.99
Two Blue Corn Masa Stuffed with Black Beans,
Topped with Cream Corn Truffle, Cilantro, Onion, Crema, Queso
- Ceviche de Pulpo* \$19.99
Jalapeño, Cilantro, Lime, Clamato Lime Vinegar, Red Onion, Avocado
- Pulpa A La Parrilla* \$22.00
Citrus Sauce with Potatoes

Salads

- Grilled Romaine* 13.99
Romaine Hearts, Poached Egg, House Blue Dressing,
Grilled Tomato, Bacon

- Chopped* 14.99
Black Beans, Hominy, Shredded Lettuce, Olives, Cucumber,
Tomatoes, Pepitas, Avocado, Chipotle Dressing

Tacos | Enchiladas

- *Three Pork Carnitas Tacos* 14.95
Onion, Cilantro, Limes, Rice, Beans
- *Three Carne Asada Tacos* 14.95
Onion, Cilantro, Limes, Rice, Beans
- Three Chicken Tinga Tacos* 14.95
Braised Chicken, Cotija, Cilantro, Onion, Rice, Beans
- *Three Brisket Tacos* 14.95
Blue Cheese, Poblano Strip, Chipotle Aioli, Rice, Beans
- *Three Pastor Tacos* 14.95
Pork, Adobo Sauce, Cilantro, Onions, Pineapple
- *Three Birria Tacos* 14.95
Rice, Beans, Cilantro, Onions, Consomé
- Three Vegetarian Tacos* \$14.95
Sautéed Vegetables, Vegetarian Red Sauce, and Black Beans

- Three Green Chicken Enchiladas* 19.99
House Green Sauce, Braised Chicken, Mexican Cheese,
Crema, Rice, Beans
- *Three Brisket Enchiladas* 21.99
House Red Sauce, Brisket, Mexican Cheese, Crema, Rice, Beans
- Three Cheese Enchiladas* 16.99
House Red Sauce, Mexican Cheese, Crema, Rice, Beans
- Three Suizas Enchiladas* \$21.99
House Suiza Sauces, Chicken, Melted Cheese, Rice, Beans
- Three Vegetarian Enchiladas* \$21.95
Sautéed Vegetables, Vegetarian Red Sauce, and Black Beans
- Enchiladas de Mole Poblano* \$21.99
Chicken, Mole Sauce, Sour Cream, Queso Fresco, Rice, Beans
- *Seafood Mix Enchiladas* \$26.95
Three Seafood Enchiladas, Homemade Pink Sauce, Rice, Beans

Entrees

- *Shrimp Chili Relleno* 29.99
Roasted Poblano, Mexican Shrimp, Rice, Poblano Sauce, Crema
- *8oz Filet mignon with Crema de Huitlacoche* 33.95
Grilled Vegetables, Beans, Tortillas
- Mesquite Grilled Chicken* 28.99
Adobo Sauce, Grilled Veggies, Rice, Beans, Fresh Tortillas
- *Pork Chop in Mole Verde* 29.99
Two Pork Chops, Homemade Mole Verde, Rice, Beans, Fresh Tortillas

- *12oz New York Prime Steak* 31.95
Chile de Arbol Sauce, Beans, Potatoes, Tortillas
- *Arrachera a la Mexicana (Skirt Steak)* 31.95
Pico de Gallo with Cactus, Rice, Beans, Guacamole, Tortillas
- *Pesacado A La Mexicana* 31.95
Alaskan Halibut, Veracruz sauce, rice, beans
- Molcajeta Para Dos* (Serves 2 People) \$59.99
Carne Asada, Pollo Asado, Chorizo, Jumbo Shrimp,
Queso Fresco, Salsa de Arbol, Fresh Tortillas

Private Events - Host your next party, business dinner or special event at Ofrenda
Tequila | Mezcal | Cocktails

The largest agave collection in the Southwest. Let our team take you through a cultured agave tasting!
Ask your server for info on how to get your smoke on!

* Consuming raw or undercooked meats, poultry, fish, oysters or eggs may increase your risk in foodborne illness, especially if you have certain medical conditions

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Ofrenda Wine List

Whites

Mer Soleil Chardonnay by Caymus Winery, Monterrey, CA \$12/\$36

DAOU Chardonnay, Paso Robles, CA \$35

Francis Coppola Pinot Grigio, California \$10/\$35

Villa Maria Sauvignon Blanc, Marlborough, New Zealand \$9/\$32

Conundrum White Blend by Caymus Winery, Napa Valley, CA \$33

Reds

Angeline Cabernet Sauvignon, Santa Barbara, CA \$9/\$32

Bonanza Cabernet Sauvignon by Caymus Winery, Napa Valley, CA \$10/\$35

Sea Sun Pinot Noir by Caymus Winery, Monterrey, CA \$11/\$33

Pillars of Hercules Red Blend, Dunnigan Hills, CA \$38

Purple Cowboy Tenacious Red Blend, Paso Robles, CA \$35

Alexander Valley Vineyards Sin Zin, Alexander Valley, CA \$47

Caymus Cabernet Sauvignon 1/2 Bottle, Napa Valley, CA \$60

Sparkling / Rose

Lunetta Prosecco 187ml, Veneto, Italy \$6

Campugnet Rose, Rhone, France \$9/\$27

Signature Cocktails

Cadillac Margarita \$12

Maestro Dobel Silver | Fresh Lime Juice

Premium Orange Liqueur | Salt and Black Lava Salt Rim

Ofrenda Margarita \$10

Jose Cuevro Tradicional | Fresh Lime juice | Margarita Mix

Chamoy and Tajín Rim

Watermelon Margarita \$13

Maestro Dobel Silver | Fresh Watermelon Re'al Puree | Fresh Mint

Organic Agave | Chamoy and Tajín Rim

Skinny Margarita \$13

Jose Cuevro Tradicional | Organic Agave | Fresh Lime Juice | Tajín Rim

Skinny Strawberry Margarita \$13

Maestro Dobel Silver | Fresh Strawberries | Mint | Fresh Lime Juice

Apple Margarita \$12.95

Proper 12 Irish Apple | Fresh Squeezed Lime Juice

Agave Nectar | Premium Orange Liqueur

Jamaquina \$11

400 Conejos Mezcal | Hibiscus | Fresh Lime Juice

Agave Nectar | Mint | Tajín Rim

1800 Cocorita \$12

1800 Coconut Tequila | Pineapple Juice

Fresh Lime Juice | Coconut Re'al Puree | Tajín Rim

Tamarindo \$13

400 Conejos Mezcal | Fresh Tamarindo

Fresh Lime Juice | Tajín Rim

Spicy Cucumber \$13

Ghost Tequila | Lime Juice

Crushed Cucumber | Fresh Jalapeños

Spicy Pineapple Margarita \$13

Maestro Dobel | Fresh Pineapple Jalapeño Chamoy | Tajín Rim

Ofrenda Sangria \$10

Our Fine House Signature Red Sangria

Carajillo \$13

Liquor 43 | Espresso | Lechera

Spiced Whiskey Smash \$13

Proper 12 Irish Whiskey | Finest Call Lemon Juice

Blackberry Re'al | Vanilla Spice Monin

Pistachio Margarita \$13

Tequila Corrido Blanco | Monin Pistachio

Fresh Lime Juice | Agave | Black lava salt rim

Guava Margarita \$13

Tequila Corrido Blanco | Fresh Guava Re'al Puree

Fresh Lime Juice | Organic Agave Nectar