

"It is our privilege to serve you"



"A Place to Taste & Remember"

## Appetizers

*Salsa* 3.99

Fire Roasted Chipotle | Tortilla Chips | Salsa Verde | Bean Dip

*Guacamole* 13.99

Jalapeño | Red Onion | Fresh Lime | Cilantro

*Empanadas* 12.99

Mexican Cheese | Poblano | Zucchini | Lettuce | Crema Fresca

*Toritos* 16.99

Stuffed Peppers | Shrimp | Bacon | Mexican Cheese | Chipotle Aioli

*Queso Fundido* 12.95

3 Delicious melted cheese served with flour tortillas

Add chorizo \$3 | Add Rajas Poblanos \$3

*Flautas* 14.99

Crispy Tortilla | Chicken Tinga | Black Bean Hash | Pico de Gallo | Cotija Cheese | Sour Cream

*Cantina Nachos* 9.99

Tostada Chips | Queso | Pickled Jalapeños | Crema | Beans

Add \$2 chicken \$3 brisket \$3 carnitas

*Tortilla Soup* 9.00

Chipotle Tomato Broth | Avocado | Mexican Cheese | Crema

*Ceviche* 16.99

White Fish | Jalapeño | Tequila Lime Vinaigrette | Red Onion | Avocado | Cilantro

## Salad

*Grilled Romaine* 13.99

Romaine Hearts | Poached Egg | House Blue Dressing | Grilled Tomato | Bacon

*Chopped* 14.99

Black Beans | Hominy | Shredded Lettuces | Olives | Cucumber | Tomatoes | Pepitas | Avocado | Chipotle Dressing

## Tacos | Enchiladas

*3 Pork Carnitas Taco* 14.95

Onion | Cilantro | Limes | Rice | Beans

*3 Carne Asada Taco* 14.95

Onion | Cilantro | Limes | Rice | Beans

*3 Chicken Tinga Taco* 13.95

Braised Chicken | Cotija | Cilantro | Onion | Rice | Beans

*3 Brisket Taco* 14.95

Blue Cheese | Poblano Straw | Chipotle Aioli | Rice | Beans

*3 Pastor Taco* 14.95

Pork | Adobo Sauce | Cilantro | Onions | Pineapple

*3 Green Chicken Enchiladas* 18.99

House Green Sauce | Braised Chicken | Mexican Cheese | Crema | Lettuce | Rice | Beans

*3 Brisket Enchiladas* 21.99

House Red Sauce | Brisket | Mexican Cheese | Crema | Lettuce | Rice | Beans

*3 Cheese Enchiladas* 17.99

House Red Sauce | Mexican Cheese | Crema | Lettuce | Rice | Beans

*3 Suizas Enchiladas* \$21.99

House Suiza Sauces | Chicken | Melted Cheese | Lettuce | Rice | Beans

*Enchiladas de Mole Poblano* \$21.99

Chicken | Mole Sauce | Sour Cream | Queso Fresco | Rice | Beans

*3 Seafood Enchiladas* \$25.99

Three Seafood Enchiladas | Homemade Pink Sauce | Rice | Beans

## Entrees

*Mesquite Grilled Chicken* 27.99

Mojo Marinated | Grilled Veggies | Rice | Beans | Fresh Tortillas

*Shrimp Chili Relleno* 29.99

Roasted Poblano | Mexican Shrimp | Rice | Bean Hash | Poblano Sauce | Crema

*\*Arrachera ala Mexicana (Skirt Steak)* 28.99

Pico de Gallo with Cactus | Rice | Beans | Guacamole | Tortillas

*Stuffed Green Chili Burger* 16.99

Two Steak Patties | Mexican Cheese | Roasted Poblano | Chipotle Aioli | Tomato

*Pork Chop in Mole Verde* 29.99

Two Pork Chops | Homemade Mole Verde | Rice | Beans

Private Events - Host your next party, business dinner or special event at Ofrenda

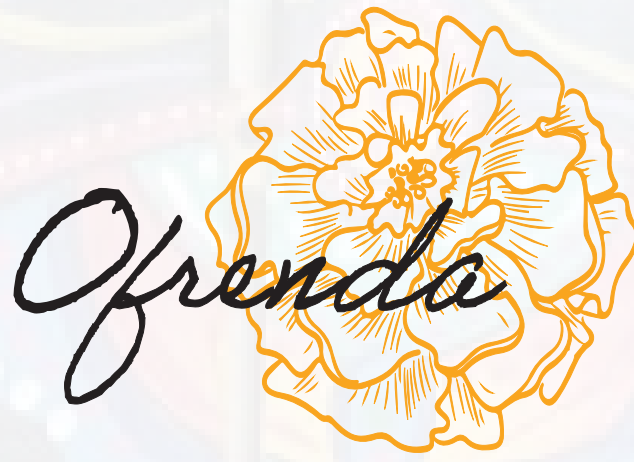
Tequila | Mezcal | Cocktails

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*

- Angeline Chardonnay-Santa Barbera, CA \$9/\$32  
DAOU Chardonnay Paso Robles, CA \$35  
Three Pears Pinot Grigio California \$8/\$29  
A to Z Wineworks Riesling-Oregon 32  
Villa Maria Sauvignon Blanc Marlborough, New Zealand \$9/\$32

### *Reds*

- Angeline Cabernet Sauvignon Santa Barbera, CA \$9/\$32  
Bonanza Cabernet Sauvignon Napa Valley, CA \$10/\$35  
Firesteed Pinot Noir Willamette Valley, Oregon \$35  
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

### *Sparkling / Rose*

- Lunetta Prosecco 187ml-Veneto,Italy \$6  
Charles and Charles Rose'- Columbia Valley, Washington \$9/\$32

## *Signature Cocktails*

### *Cadillac Margarita \$11*

Maestro Dobel Silver | Fresh Lime Juice | Premium Orange Liqueur | Salt and Black Lava Salt Rim

### *Ofrenda Margarita \$10*

Tequila Tradicional | Fresh Lime juice | Margarita Mix | Chamoy and Tajín Rim

### *Watermelon Margarita \$13*

Maestro Dobel Silver | Fresh Watermelon Puree | Fresh Mint | Organic Agave | Chamoy and Tajín Rim

### *Skinny Margarita \$12*

Tequila Tradicional | Organic Agave | Fresh Lime Juice | Tajín Rim

### *Skinny Strawberry Margarita \$12.50*

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

### *Blackberry \$13*

Tequila Tradicional | Crushed Blackberries | Fresh Mint | Cointreau | Margarita Mix | Tajín Rim

### *Jamaquina \$11*

400 Conejos Mezcal | Hibiscus | Fresh Lime Juice | Agave Nectar | Mint | Salt and Black Lava Salt Rim

### *1800 Cocorita \$12*

1800 Coconut Tequila | Pineapple Juice | Fresh Lime Juice | Coconut Puree |Tajín Rim

### *Tamarindo \$11*

400 Conejos Mezcal | Fresh Tamarindo | Fresh Lime Juice | Tajín Rim

### *Spicy Cucumber \$11*

Milagro Silver 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 Sangria (Red or White)

### *Carajillo \$10*

Liquor 43 | Espresso | Lechera

### *Spiced Whiskey Smash*

Whiskey Row Straight Bourbon Whiskey | Finest Call Lemon Juice | Blackberry Re'al | Vanilla Spice Monin

### *Mango Margarita*

Corazon Blanco Tequila | Finest Call Lime Juice | Galliano L'Autentico | Re'al Mango Puree