



Shareables

Flautas de Pollo \$13

3 Crispy tortillas filled with adobo chicken and cheese. Accompanied with black beans and queso dip. Topped with tomatoes, crema, and Cotija cheese.

Avalon Queso Dip \$10

Our unique freshly made white cheese dip, mild jalapeños, served with tortilla chips

Rib-eye Carnitas \$24

Fried rib-eye chunks served over fresh guacamole. Accompanied with corn tortillas and Yuca Fries.

Fresh Guacamole \$13

Freshly made guacamole, served with tortilla chips

Queso Fundido \$12

Melted mix of Mexican cheeses served with fresh corn tortillas. Choose your topping: Chorizo or Mushrooms

Mexican Corn on the Cob \$9

3 corn halves with mayo, cotija cheese and chili powder.

Fajita Style Tacos

Served in a warm skillet with tortillas

Steak Tacos \$18

Grilled marinated steak topped with cotija cheese, onions, cilantro, and Jalapeño salsa. Served in a warm skillet, fajita style, tortillas and esquite corn

Tacos Al Pastor \$17

Achiote-marinated pork tacos topped with onion, cilantro, and pineapple slices. Served with Piña Habanero sauce. Served a warm skillet, fajita style, tortillas and esquite corn

Street Tacos

Add a small side of rice and beans \$3

Quesabirria 3 Tacos \$17

Marinated beef birria tacos with melted cheese, served with birria broth.

Pork Carnitas 3 Tacos \$15

Slow roasted pork, topped with onion, cilantro, and sweet chipotle sauce

Portobello Tacos 3 Tacos \$14

Grilled Portobello Mushrooms tacos, . Served with tomatillo salsa, onions, and cilantro

Quesa-Tacos

Costra tacos with melted/burnt cheese.

Steak Tacos 3 Tacos \$18

Al Pastor 3 Tacos \$17

Carnitas 3 Tacos \$17

Chicken Tinga Tacos 3 Tacos \$14

Shredded chicken, with adobo sauce, tomatoes, onion, cilantro, and sweet chipotle sauce.

Entrees

Churrasco* \$26

Marinated 8 oz skirt steak served with chimichurri sauce, French fries and Mexican corn

Signature Flour Cheese Quesadilla

- Steak \$19
- Chorizo \$15
- Portobello \$15
- Chicken tinga and cheese \$16

Salads

Avocado Salad \$13

Cancun Rice Bowl

Mexican rice with black beans, lettuce, mixed cheeses and Guacamole. Choice of protein:

- Grilled Steak \$17
- Portobello \$14
- Al Pastor \$15
- Carnitas \$15

Mexican Avocado Burger \$18

Beef patty with mayo, cheese, bacon, lettuce, and fresh Guacamole. Served with a side of our Queso dip and french fries

Parrillada de Carnes* \$32

3 meat sampler: Churrasco, Grilled Chicken, and Al Pastor Meat, served in a hot skillet with guacamole, tortillas, and Mexican corn

Red Chicken Enchiladas \$17

Chicken enchiladas in a mild red sauce. Served with Queso Fresco and sour cream.

Kids Menu

- 3 Cheese quesadilla & French Fries \$8
- 1 Steak Taco with French Fries \$7
- 2 Cheese chicken quesadilla & French Fries \$8

Desserts

Tres leches cake \$6

Cake with a mix of 3 different milks

Churros \$6

Dulce de leche Churros, with chocolate, and condensed milk

Happy Hour

Mon-Friday - 4:30 to 6:30

- \$4 XX Amber- \$6 Classic Margarita
- \$5 Single Tito's vodka drinks
- \$10 Mexican Burger with Fries
- \$3 Tacos (chicken, portobello or pork) Not valid on Taco Tuesday

Weekly Specials

Tuesday
Taco Tuesday
\$4 any taco
(3 per order)

Saturday
Brunch 11:30am to 3:30pm
Unlimited Drinks
\$19.95

Sunday
Brunch 11:30am to 3:30pm
Unlimited Drinks
\$19.95

Margaritas

Classic Margarita \$8

Silver tequila, lime juice, and simple syrup.

Mezcal Margarita \$10

Mezcal, lime juice, and simple syrup

Horchata Margarita \$11

Sweet and refreshing! Served up. (Contains dairy)

Bombarita \$12

Passion fruit and habanero margarita.

The 1 Mezcalrita \$11

Mezcal-based margarita with a red wine floater

Jalapeño Margarita \$12

Not your traditional margarita. Spicy yet perfect!

Mangorita \$13

Mango and chamoy margarita. Served with a tamarind stick

Patron Silver Margarita \$18

Patron Silver tequila, lime juice and simple syrup.

Specialty

Cantarito \$11

Silver tequila, sprite and lime juice

Lavender Margarita \$11

Lavender twist on the Classic Margarita

Paloma \$10

Tequila and grapefruit juice, topped with grapefruit soda

The Alebrije \$11

Watermelon Margarita, served with an spicy rim

Tequila Martini with Cucumber Jalapeño \$12

Served up. Refreshing and spicy, made with muddled jalapeños and cucumbers

Tamarind-Mezcal \$11

Tamarind sweet and mezcal smoky margarita with a spicy rim

Mezca-biscus \$12

Hibiscus water, mezcal and ancho reyes liquor. Served with tajin rim

Cocktails

Mezcal Mula \$11

Mezcal, pineapple and lime juice, topped with ginger beer.

Avalon Frenchie \$11

Elderflower liquor, sloe gin and lime juice.

Sunburn Margarita \$11

Light, sweet, and tart. Served up

Carajillo \$11

Espresso with Licor 43, shaken, served on the rocks

Oaxaca Old Fashioned \$13

Tequila, mezcal and mole bitters. Not your traditional old fashioned

The Tonka \$13

Muddled jalapeño and cucumber with Sotol, Ancho Reyes liquor, and lime juice. Served up with a tajin rim

Tequila and Mezcal Flights



Tonka Flight (3) \$20

Ocho Silver, Casa Amigos Reposado, Teremana Anejo

Cantina flight (4) \$40

Don Julio 1942, Maestro Dobel Humito, 1800 Cristalino Anejo, Gran Centenario Extra Anejo

Celebrity flight (4) \$30

Casa Amigos, Coramino, Teremana, Dos Hombres Mezcal

Agave Flight (3) \$20

Silver tequila, Mezcal and Agavero liquor

Mezcal and Tequila flight (2) \$15

Teremana Tequila and Montelobos Mezcal



Tequila Blanco

- * Hornitos \$10
- * Milagro \$8
- * Corralejo \$8
- * Centenario \$8
- * Cazadores \$8
- * Casa Amigos (George Clooney) \$13
- * Tequila Ocho \$13
- * Teremana (The Rock) \$13
- * Maestro Dobel \$15
- * Jose Cuervo \$10
- * Patron \$15
- * Don Julio \$12
- * Avion \$15
- * Campo Bravo \$12
- * Hiatus \$15

Sotol

- * Por siempre \$15.
- * Los Vecinos del Campo \$12
- * Señor Sotol \$15
- * Bozal \$16
- * Ensamble \$12

Tequila Reposado

- * Cantinero \$8
- * Cazadores \$8
- * Jose Cuervo \$8
- * Campo Bravo \$15
- * Casa Amigos (George Clooney) \$16
- * Teremana (The Rock) \$16
- * Maestro Dobel \$16
- * Clase Azul \$30

Super Premium Tequila

- * Maestro Dobel Cristalino Extra Aged \$25
- * Gran Centenario Extra anejo \$25
- * Maestro Dobel Humito \$20
- * Maestro Dobel Diamante \$20
- * Reserva de la Familia Platino \$25
- * Avion 44 \$30
- * Don Julio Primavera \$25
- * 1800 Cristalino Añejo \$20
- * Coramino Reposado Cristalino \$15
- * Don Julio Ultima Reserva (1oz) \$35

Tequila Anejo

- * Don Julio \$12
- * Teremana (The Rock) \$16
- * Maestro Dobel \$20
- * Don Julio 1942 \$25
- * Patron \$20

Mezcal

- * Convite Joven (Coyote, Tepextate, Espadin) \$20
- * Monte Lobos Espadin \$16
- * 400 Conejos joven \$15
- * Xicaru Pechuga mole \$20
- * Dos Hombres Espadin (Aaron Paul, Bryan Cranston) \$20
- * Union (Espadin y Cirial) \$15
- * El Jorgorio (Espadin) \$25
- * Casa Amigos Mezcal \$17
- * Se Busca Anejo \$20
- * Nuestra Soledad (Espadin) \$15
- * Del Maguey Vida \$12
- * Xicaru Pechuga Mole \$20
- * Fosforo Tobala Penca Mezcal \$30
- * Fosforo Tobala Mezcal \$15

For feedback contact us at info@the1cantina.com

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Owners: Marigel & Gio