

El Grounds
of ALEXANDRIA

La Cantina

Corn TACOS

(GF, DF ON REQ)

BRAISED CHIPOTLE CHICKEN (2)
Smokey aioli, lettuce, cucumber, avocado, pineapple salsa

BRAISED BEEF BRISKET (2)
Pico de galo, chopped onion, lettuce, sour cream, hot sauce

SLOW COOKED PORK SHOULDER (2)
Black bean & mango salsa, lettuce, jalapeno aioli

MUSHROOM & WALNUT DUXELLES (2)
Vegan chipotle aioli, lettuce, pickled onions, green chilli (VG)

SALMON CEVICHE (2)
Corn salsa, red cabbage slaw, radish, lime, coriander



16

Quesadillas

SERVED WITH LIME & SOUR CREAM

CHIPOTLE CHICKEN
Cheese, cherry tomato salsa, coriander, shallots

BRAISED BEEF BRISKET
Cheese, black beans, pico de galo

CORN & BLACKBEAN
Cheese, salsa fresca, cherry tomatoes, jalapeno (VEG)

15

Nachos

CHICKEN, BEEF OR VEGETARIAN

Corn chips, melted cheese, tomato salsa, sour cream, guacamole (GF)

18

Sides

PATATAS BRAVAS

Roasted potatoes, dried chilli, paprika (GF, DF, V)

10

LOADED BRAVAS

Corn, jalapenos, cheese, sour cream, chopped chorizo (V)

14

ELOTE

Fire roasted corn on the cob, chilli butter, parmesan (V)

9

AVOCADO & WATERMELON SALSA

(GF, DF, V)

9

FIRE ROASTED GREEN PEPPERS

Ranch dressing, lime (GF, V)

9

Buzzito Bowl

CHICKEN, BEEF OR VEGAN

Slaw, tomato salsa, corn chips, avocado, watermelon salsa, Patatas bravas, sour cream, jalapenos, chipotle aioli, lime, coriander (GF, DF ON REQ)

18



Mocktail

MINI CHICO

Sip on the vibrant spirit of fiesta with this blend of passionfruit & raspberry. Served in a cactus themed jar that you get to keep!

17

Beers

SOL

Easy-drinking, refreshing lager

10

TECATE

Balanced golden lager with malt crispness & low bitterness

Cocktail

CACTUS SANGRIA

Elevate your shared moments with our signature sangria. Crafted with premium red wine and array of fresh fruits & a hint of fiesta flair.

GLS 15

JUG 55

