

CANTINA 109



Antojitos y Botanas

(Appetizers and Snack Plates)

Guacamole Fresco (serves 2 to 4) ♦	
Prepared tableside.	9
Cantina Nachos ♦	
Choice of meat, black beans, jalapeno, pico de gallo, queso, cheddar-jack, sour cream, guacamole	10
Jalapenos Fritos	
Hand breaded, deep fried, cheese filling	9
Flatbread Mariscos (seafood)	
House Favorite! Shrimp, scallops, cheese, salsa mariscos	12
Queso Fundido ♦	
Baked in a soup crock, served with tortilla chips	7

Botana Mixta (sharing platter serves 2 to 4)	
Tacos pastor, jalapenos fritos, shrimp skewer, flatbread	18
Mini Crispy Tacos	
6 mini tacos, pineapple de gallo, avocado crema, pickled onion (crema = sour cream based Mexican sauce)	11
Tex-Mex Chicken Wrap	
Grille chicken breast, Romaine, cheddar-jack, pineapple de gallo, honey mustard, chipotle dressing. Served with fries	9
Seafood Cocktail ♦	
Shrimp, scallops, octopus, tomato, cilantro, lime	13
Chicken Tortilla Soup	
A Mexican specialty, chicken, guajillo peppers, tortillas bowl	4

MEAT CHOICES: Shredded Beef ♦ Ground Beef ♦ Shredded Chicken ♦ Smoked Pork ♦ Carne Asada (Steak) add \$1

Quesadillas

Served with Guacamole, Sour Cream and Pico de Gallo

Cheese Quesadilla	
Peppers, onions, cheddar jack and oaxaca cheese	10
Chicken or Beef Quesadilla	
Peppers, onions, cheddar jack and oaxaca cheese	12
Steak or Shrimp Quesadilla	
Peppers, onions, cheddar jack and oaxaca cheese	15
Vegetarian Quesadilla	
Mushrooms, spinach, peppers, onions, oaxaca cheese	11

Taquería

Ala Carte, or lunch plate (2 tacos) Served with Mexican rice and re-fried beans, choice of soft corn ♦, soft flour or crispy shell ♦
(crema = sour cream based Mexican sauce)

	Each/Plate
Street Tacos (Recommended on Soft corn Tortillas)	
Choice of meat, onion, cilantro, house made salsa	3/9
Traditional Taco Plate	
Choice of meat, lettuce, pico de gallo, cheese ancho crema	3/9
Tacos Al Pastor	
Pork, lettuce, pineapple pico, lime crema	3/9
Grilled Shrimp Tacos	
Mexican slaw, pico de gallo, avocado-ancho crema	5/11
Baja Fish Tacos	
Tilapia, Mexican slaw, cheddar-jack, avocado-ancho crema	4/10

Las Fajitas "Tradicional" ♦

Sizzling skillet with peppers, onions and mushrooms

Skirt steak.	16	Chicken	16
Vegetarian.	15	Shrimp	17

Sides

Mexican rice ♦	3.25	Sautee'd vegetables ♦	3.25
Re-fried pinto beans ♦	3.25	French fries ♦	3.25
Re-fried black beans ♦	3.25	Mac & cheese.	3.25

Cantina 109 Lunch Entrees

Contemporary Tex-Mex ♦ Choice of two sides

Chiles Relleno ♦	
Egg dipped poblano (peppers), choice of meat, cheese, chili rojo (red sauce)	10
Beef Tamale ♦	
Shredded beef, chili rojo (red sauce)	10
Queso con Macarrones (macaroni and cheese)	
Cantina 109 specialty! Blend of mexican cheese, bacon, macaroni and tortilla crumb topping	9
Wet Burrito	
Choice of meat, chili verde (green sauce), cheddar-jack, lettuce, pico de gallo, thick crema	10
Enchilada Tradicional ♦	
Choice of meat, chihuahua cheese, chili verde (green sauce)	10
Tequila Lime Shrimp Skewers ♦	
6 Marinated Gulf shrimp flame broiled with tequila and lime.	11
Carne Asada ♦	
Skirt steak, char-grilled, chimichurri sauce.	18
Pescado Del Dia (catch of the day)	
Inquire of your server of todays selection	23.95
<i>Add shrimp skewer(6) to any plate . . . 8</i>	

Tortas y Ensaladas

Taco Salad	
Choice of meat, cheddar-jack, pico de gallo, guacamole, sour cream, poblano dressing (grilled chicken breast add 2)	11
Cantina 109 Cobb Salad	
Choice of meat, Romaine, chihuahua cheese, black beans, bacon, guacamole, boiled egg, pico de gallo (grilled chicken breast add 2)	12
Guacamole Burger	
8 oz grilled ground sirloin, bacon, guacamole , pico de gallo cheese, lettuce, tomato on toasted brioche. Served with fries.	10
Torta de Pollo	
Marinated chicken breast, chihuahua cheese, bacon, refried beans chipotle aioli. Served with fries	10

♦ = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

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