

CANTERO

AUSTIN

COCKTAILS

TAGETES – \$16

Tequila, lime, strawberry, basil

STRELITZIA – \$18

Sotol, ginger, lemon, lavender-honey, soda

LAELIA – \$15

Orange Liqueur. Aloe. Blackberry. Cava

MARIGOLD – \$16

Tequila, pineapple, lime, coconut creme, cinnamon

YUCCA – \$16

Sotol, aperol, lemon cordial, habanero bitters, soda

DAHLIA – \$20

Mezcal, green pepper, sweet corn,
smoked chili bitters

TITHONIA – \$17

Vodka, prickly pear, mint, lime cordial, soda

CALLIANDRA – \$15

Mezcal, pineapple juice, lime cordial, jalapenos

AGAVE AZUL – \$17

Tequila, lime, orange liqueur float



BEER

MODELO – \$7

Mexican Pilsner Draft 12 oz

MICHELOB ULTRA – \$7

Pilsner Draft 12 oz

CORONA – \$6

Mexican Pilsner Can 12 oz

LONE STAR – \$7

National Beer of Texas Can 16 oz

TECATE – \$5

Mexican Pilsner Can 12 oz

KARBACH – \$7

“Love Street” Blonde Can 12 oz

MEANWHILE BREWERY – \$11

“Pilsner” Can 16 oz

LIVE OAK – \$7

Hefeweizen Can 12 oz

AUSTIN BEER WORKS – \$7

“Fire Eagle” IPA Can 12oz

AUSTIN EASTCIDERS – \$7

Original Cider Can 12 oz

WINE

SPARKLING

Poema Brut Cava, Spain – \$11

WHITE

Yealands Sauvignon Blanc, New Zealand – \$12

Annabella Chardonnay, California – \$13

ROSE

Marietta Cellars Old Vine Rose, California – \$14

Christina Weinland Rose, Austria – \$14

RED

Mont Gravet Grenache, France – \$11

Olivier Riviere Rioja “Rayos Uva,” Spain – \$14

FROZENS

reg \$16 | 1rg \$19

MANGO BLOSSOM

Mezcal, mango, lime, agave, chili

CANTERO MARGARITA

Tequila, triple sec, lime cordial

ZERO-PROOF

TAMARINDO – \$14

Almave Blanco, pineapple,
tamarind, maple

CHAMOMILE HAZE – \$16

Grapefruit, chamomile,
Texas Breeze CBD soda

ARABICA – \$14

Almave Ambar, Madagascar vanilla,
orange, coffee



TEQUILA

	1oz	2oz
Aguasol Blanco	\$9.5	\$16.5
Carabuena Plata	\$10.5	\$18.5
Casa Noble Crystal	\$9.5	\$17
Casa Noble Reposado	\$9.5	\$17
Corralejo Anejo	\$10	\$18
Corralejo Reposado	\$7.5	\$14
El Tesoro Anejo	\$19.5	\$34
El Tesoro Reposado	\$16	\$29
G4 Blanco	\$11	\$19.5
La Gritona Reposado	\$11.5	\$20
Lalo Blanco	\$13	\$23
Patron Reposado	\$13	\$22.5
Siete Leguas Blanco	\$11.5	\$20
Siete Leguas Reposado	\$12	\$21
Tequila Ocho Anejo	\$17	\$30
Tequila Ocho Plata	\$10.5	\$18.5
Tequila Ocho Reposado	\$12.5	\$22

SOTOL

	1oz	2oz
Cardenxe Sotol Desierto	\$11.5	\$21
Cardenxe Sotol Sierra	\$17.5	\$31
Desert Door	\$10	\$17.5
Desert Door Barrel Aged	\$11	\$20
Desert Door Garrison Bros Collab (Driftwood cowboy)	\$14	\$25
Desert Door Texas Sotol Pollinator	\$11	\$20
Flor Del Desierto Desierto	\$14.5	\$25.5
Hacienda De Chihuahua Anejo	\$10.5	\$18
Hacienda de Chihuaua Sotol Plata	\$9	\$16.5
Hacienda de Chihuaua Sotol Reposado	\$7.5	\$13.5
Marfa Spirit Co. Desert Sotol 90	\$11.5	\$20.5
Nocheluna Sotol Blanco	\$8.5	\$15.5
Ono Sotol	\$9	\$16
Parejo Familia Arrieta Sotol Leiophyllum	\$18	\$32
Parejo Lechuguilla Juan Fernandez Ensamble	\$18	\$32
Por Siempre Sotol	\$8.5	\$14.5
Sotol La Higuera Leiophyllum	\$10	\$17.5
Sotol La Higuera Wheeleri	\$8	\$14

MEZCAL

	1oz	2oz
400 Conejos Cuishe	\$10.5	\$18.5
400 Conejos Espadin	\$7.5	\$13.5
400 Conejos Tobala	\$10.5	\$18.5
Del Maguey Chichicapa	\$17.5	\$30
Del Maguey San Luis Del Rio	\$17.5	\$30
Del Maguey Single Village Las Milpas	\$17.5	\$30
Del Maguey Vida	\$9	\$16
Derrumbes Durango Durangensis	\$16	\$28
Derrumbes Michoacan Chino Alto	\$17.5	\$30
Ilegal Joven	\$9.5	\$17
Ilegal Reposado	\$14	\$25
Madre Mezcal	\$11	\$20
Mezcal Vago Elote	\$12	\$21.5
Montelobos Espadin	\$10.5	\$18.5

FOOD

Kitchen Open Everyday 7AM to 9PM

Starters Only 9PM to 10PM

BY
VERACRUZ
ALL
NATURAL

STARTERS

Guacamole *Vegetarian* – \$6

avocado, tomatoes, cilantro, onions, lime, salt, serrano pepper

Salsa *Vegan* – \$5

Molcajete: roasted tomatoes & jalapenos. **contains avocado*(mild)*

Verde: Jalapeno (*spicy*)

Roja: Chile De Arbol (*extra spicy*)

CHIPS NOT INCLUDED

Credo Queso made with Cashews *Vegan* – \$5.50+

Contains: Cashew, and Coconut (*mild*)

CHIPS NOT INCLUDED

Chips – \$3.75

Homemade corn tortilla chips

(*salsa, queso, & guacamole sold separately*)

BREAKFAST

Migas Taco *Vegetarian* – \$7

Egg, tortilla chips, Monterey Jack cheese, cilantro, tomato, onion, avocado.

El Sancho Taco – \$6

Chorizo, egg, cheese.

El Breakfast Taco – \$5.50

Choose:

Bacon, Chorizo, Egg, Potato, Refried Pinto Beans, Cheese

El Tradicional Taco – \$7

Egg, bacon, refried pinto beans, potato, cheese

Migas Poblanas Taco *Vegetarian* – \$7

Egg, tortilla chips, poblano peppers, red onion, queso fresco, black beans, avocado

AGUAS FRESCAS

Aguas Frescas – \$6.50+

Choose: Watermelon, Mango, Pineapple, Cantaloupe, Horchata, Hibiscus, Cucumber, Orange, Strawberry

SMOOTHIES

Berry Strong – \$6.25+

Organic almond milk, strawberry, raspberry, blueberry, blackberry, spinach, banana, peanut butter, hemp protein
No sugar added.

Pink Panther – \$6.25+

Orange juice, strawberry, banana, mango. No sugar added.

La Ley – \$6.25+

Organic almond milk, mango, banana, spinach, peanut butter, hemp protein *No sugar added.*

JUICES

Mr. Verde – \$7.25+

Cucumber, orange juice, celery, green apple, pineapple, spinach

Nice One – \$7.25+

Orange juice, pineapple, grapes

La Jarocha – \$7.25+

Organic almond milk, mango, banana, spinach, peanut butter, hemp protein *No sugar added.*

Good Morning – \$7.25+

Orange juice, carrot, ginger

La Bomba – \$7.25+

Orange juice, pineapple, spinach

Orange Juice – \$7.25+

Fresh Squeezed Orange Juice

TACOS

El Diferente Vegetarian – \$6

Vegetarian, vegan. Refried pinto beans, potatoes, mushrooms, poblano peppers, corn, avocado.

La Reyna Taco Vegetarian – \$6

Egg, mushrooms, carrots, spinach, cilantro, onion, red bell pepper, Monterey Jack cheese, avocado (make it vegetarian or vegan and hold the cheese and/or the egg).

Furioso Vegetarian /Vegan – \$6

Refried black beans, organic cauliflower, organic carrots, corn, organic spinach, salsa macha, avocado.

Shrimp Macha Taco – \$6.75

sauteed shrimp, rice, salsa macha, green onions, avocado

Grilled Steak Taco – \$6.50

Beef, cilantro, onion, queso fresco, avocado

Barbacoa Taco – \$6.50

Shredded beef, cilantro, onions, radish, cabbage

Dona Reyna's Taco – \$6.50

Mole Negro (*gluten free, contains peanuts*), grilled chicken, onion, queso fresco

Grilled Chicken Taco – \$6.25

Chicken, cilantro, onion, queso fresco, avocado

Grilled Fish Taco – \$6.50

Grilled tilapia, cabbage, mango pico, Monterey Jack cheese, avocado, chipotle mayo salsa

Al Pastor – \$6.50

Pork marinated with pineapple and spices, cilantro, onion, grilled pineapple