



# CANTINA LOUIE

MEXICAN STREET FOOD

ST. AUGUSTINE, FL

ATLANTIC BEACH, FL

FERNANDINA BEACH, FL

JACKSONVILLE (SOUTHSIDE), FL

ASHEVILLE, NC

PONTE UEDRA, FL

JACKSONVILLE (MONUMENT), FL

PALM COAST, FL

DAYTONA BEACH, FL

MATTHEWS, NC

ST. JOHNS (JULINGTON CREEK), FL

ST. JOHNS (ABERDEEN), FL

MELBOURNE, FL

FOLLOW US:





## ★ APPETIZERS ★

### ★ ★ ★ Shrimp Ceviche ★ ★ ★

Shrimp marinated with fresh lime juice, sliced red onions, tomatoes, and cilantro. Topped with avocado. Made fresh daily. **\$10.99**

### Mexican Esquite

Off-the-cob Mexican street corn tossed with mayonnaise, Tajin, cilantro, and queso fresco. Served in a bowl. **\$5.99**

### Guacamole Dip

Avocado, tomatoes, fresh lime juice, onions, cilantro, and jalapeño. **\$8.99**

### Taquitos

Four fried corn tortillas stuffed with chicken. Topped with sour cream, fresh lime pico de gallo, guacamole, and queso fresco. **\$9.99**

### Queso Dip

Add chorizo for \$1.99. **\$7.99**

## ★ SHAREABLES ★

### ★ ★ ★ Grave Digger Nachos ★ ★ ★

Your choice of protein, bread & butter jalapeños with onions, sour cream, guacamole, and black bean salsa topped with queso dip. Proteins: grilled chicken, shredded chicken, ground beef, carnitas, chorizo, al pastor (pork), and birria (pork). **\$12.99**

### Chicken Empanadas

Three homemade corn pastries stuffed with cheese, shredded chicken, and poblano peppers. Topped with sour cream, fresh lime pico de gallo, and queso fresco. Served with a side of al pastor salsa. **\$10.99**

### Carne Asada Fries

Fries topped with steak, queso dip, fresh lime pico de gallo, sour cream, queso fresco, and guacamole. **\$13.99**

### Fajita Nachos

Chicken breast, shrimp, and steak grilled with bell peppers, onions, and tomatoes. Topped with queso dip. **\$13.99**

## ★ SALADS ★

### ★ ★ ★ Mango Avocado Shrimp Salad ★ ★ ★

Blackened or street corn crusted shrimp on a bed of spring mix, avocado, white rice vegetable medley, cherry tomatoes, and mango salsa. Served with a side of chipotle crema. **\$15.99**

### Baja Salad

Marinated grilled chicken on a bed of spring mix, black bean salsa, corn, fresh lime pico de gallo, Spanish rice, tomatoes and avocado slices. Served with a side of cilantro ranch dressing. **\$14.99**

### Fajita Taco Salad

Marinated grilled chicken with bell peppers and onions. Served in a crispy tortilla bowl with spring mix, black bean salsa, and topped with queso fresco. **\$14.99**

### The Cantina Louie Salad

Marinated grilled chicken on a bed of spring mix, bell peppers, tomatoes, and avocado slices. Topped with queso fresco and served with a side of cilantro ranch dressing. **\$13.99**

## ★ BURRITO BOWL ★

All burrito bowls come with your choice of rice, beans, and protein, and are topped with lettuce, fresh lime pico de gallo, shredded cheese, sour cream, and guacamole. Add queso dip for an additional \$1.49. **\$12.99**

### Choose your rice:

White Rice  
Spanish Rice

### Choose your protein:

Ground Beef  
Grilled or Shredded Chicken  
Al Pastor (pork), Birria (pork), or Carnitas (+\$2.99)  
Steak or Shrimp (+\$3.99)

### Choose your beans:

Black Beans  
Refried Beans



# ★ SPECIALTY TACOS ★

All specialty tacos are served in a flour tortilla. Corn tortillas are available upon request.

## ★ ★ ★ Make it a Taco Platter ★ ★ ★

Your choice of any two specialty tacos served with a side of Spanish rice and refried beans. **Single/Platter**

### Chimi Chimi Bang Bang

Skirt steak with chimichurri sauce, fresh lime pico de gallo, lettuce, and queso fresco.....**\$5.49 ea./\$13.99**

### Street Corn Shrimp

Street corn crusted shrimp on a bed of slaw. Topped with corn, peruvian sauce, and sriracha ranch.....**\$5.99 ea./\$13.99**

### Surf & Turf

Skirt steak and shrimp, avocado, and sriracha ranch.....**\$5.99 ea./\$13.99**

### Pineapple Al Pastor

Al pastor (pork), pineapple salsa, and bread & butter jalapeños with onions.....**\$5.49 ea./\$13.99**

### The Hot Surfer Chick

Grilled chicken breast, pineapple salsa, and sriracha ranch.....**\$5.49 ea./\$13.99**

### Blackened Shrimp

Blackened shrimp on a bed of slaw. Topped with fresh lime pico de gallo and peruvian sauce.....**\$5.99 ea./\$13.99**

### Mahi

Lightly breaded and grilled mahi on a bed of slaw. Topped with chipotle crema, pickled red onions, peruvian sauce, mango salsa, and black bean salsa.....**\$5.99 ea./\$13.99**

### The Americana

Your choice of ground beef or shredded chicken. Topped with lettuce, queso fresco, tomatoes, and sour cream.....**\$5.49 ea./\$13.99**

### Sriracha Shrimp

Deep fried shrimp on a bed of slaw. Topped with sriracha buffalo sauce and ranch dressing.....**\$5.99 ea./\$13.99**

### Grouper

Lightly breaded and grilled grouper on a bed of slaw. Topped with peruvian sauce, cilantro, and bread & butter jalapeños with onions.....**\$5.99 ea./\$13.99**

### Veggie

White rice vegetable medley, black bean salsa, lettuce, corn, fresh lime pico de gallo, and avocado. Served cold.....**\$5.49 ea./\$13.99**

## ★ ★ ★ Single Taco Upgrades ★ ★ ★

All upgrades are an additional \$0.99.

- ★ Make it **Hangover Style**: a hardshell taco wrapped in a flour tortilla with queso dip
- ★ Substitute a lettuce wrap

# ★ MEXICAN STREET TACOS ★

## ★ ★ ★ Quesabirria Tacos ★ ★ ★

Three corn tortillas stuffed with birria (pork) and melted cheese, folded and grilled. Topped with pickled red onions and cilantro, and served with a side of birria broth and avocado sauce. **\$13.99**

### Mini Street Tacos

Four mini corn tortillas with your choice of protein, onions, and cilantro. Served with a side of al pastor salsa, avocado sauce, cucumber, radish, grilled jalapeño, and a spring onion. **\$13.99**

Choose your proteins:

- ★ Asada
- ★ Carnitas
- ★ Al Pastor (pork)
- ★ Chorizo
- ★ Birria (pork)
- ★ Grilled Chicken
- ★ Shrimp

### Street Taco Basket

Three corn tortillas with your choice of protein, onions, and cilantro. Served with a side of al pastor salsa. **\$13.99**

Choose your proteins:

- ★ Asada
- ★ Carnitas
- ★ Al Pastor (pork)
- ★ Chorizo
- ★ Birria (pork)
- ★ Grilled Chicken
- ★ Shrimp



# ★ QUESADILLAS ★

## ★ ★ ★ Birria Quesadilla ★ ★ ★

A flour tortilla stuffed with birria (pork) and cheese, and topped with pickled red onions and cilantro. Served with a side of birria broth, avocado sauce, and sour cream. **\$13.99**

### Street Corn Shrimp Quesadilla

A flour tortilla stuffed with street corn crusted shrimp, cheese, chipotle crema, corn, and black bean salsa. Served with a side of pastor salsa, poblano salsa, and sour cream. **\$13.99**

### Cantina Quesadilla

A flour tortilla stuffed with grilled chicken and cheese. Served with a side of pastor salsa, poblano salsa, and sour cream. **\$11.99**

### Fajita Quesadilla

A flour tortilla stuffed with grilled chicken, cheese, bell peppers, onions, and tomatoes. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**

### Surf & Turf Quesadilla

A flour tortilla stuffed with skirt steak, shrimp, cheese, and sriracha ranch. Served with a side of pastor salsa, poblano salsa, and sour cream. **\$14.99**

# ★ BURRITOS ★

## ★ ★ ★ California Burrito ★ ★ ★

Grilled chicken, lettuce, Spanish rice, refried beans, sour cream, and guacamole. Topped with queso dip. **\$12.99**

### West Coast Burrito

Grilled chicken, fries, queso dip, fresh lime pico de gallo, guacamole, and sour cream. Served with a side of fries mixed with onions and jalapeños. **\$12.99**

### Fajita Burrito

Skirt steak, shrimp, chicken, bell peppers, onions, tomatoes, Spanish rice, and sour cream. Topped with queso dip and guacamole. **\$13.99**

### Surf & Turf Burrito

Skirt steak, shrimp, fries, black bean salsa, guacamole, queso dip, and sriracha ranch. Served with a side of fries mixed with onions and jalapeños. **\$14.99**

### Burrito Supreme

Your choice of ground beef or shredded chicken, Spanish rice, refried beans, sour cream, queso dip, tomatoes, and lettuce. Topped with red sauce and queso fresco. **\$12.99**

### Veggie Burrito

Zucchini, bell peppers, onions, tomatoes, corn, a white rice vegetable medley, and black beans. Topped with queso dip and black bean salsa. **\$12.99**

# ★ FAJITAS ★

Served with flour tortillas. Additional tortillas are available upon request for \$0.99.

**Make it for 2:** Receive an additional side of rice, refried beans, side salad, and flour tortillas for \$4.99.

## ★ ★ ★ Louie Fajitas ★ ★ ★

Grilled bell peppers, onions, and tomatoes. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream).

★ **Chicken** \$14.99

★ **Skirt Steak** \$16.99

★ **Shrimp** \$17.99

★ **Cantina Fajitas**

Chicken, skirt steak, and shrimp. **\$18.99**

## ★ ★ ★ Specialty Fajitas ★ ★ ★

### Pineapple Al Pastor

Al Pastor (pork) with pineapple salsa and a pineapple wheel. Served with white rice vegetable medley, black beans topped with pico de gallo, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$15.99**

### Veggie Fajitas

Grilled bell peppers, onions, tomatoes, zucchini, and corn. Served with white rice vegetable medley, black beans topped with pico de gallo, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**



# ★ ENTREES ★

## ★ ★ ★ La Parrilla ★ ★ ★

Marinated grilled skirt steak with chimichurri sauce, grilled chicken breast, carnitas, grilled jalapeño, and a spring onion. Served with a side of authentic esquite (Mexican street corn mix) and flour tortillas. **\$17.99**

### SoCal Avocado Chicken

Marinated chicken breast topped with grilled queso fresco, avocado, pineapple salsa, fresh lime pico de gallo, lettuce, and sriracha ranch. Served with a side of white rice vegetable medley and black beans. **\$12.99**

### Carnitas

Marinated pulled pork. Served with a side of Spanish rice, refried beans, authentic esquite (Mexican street corn mix), and flour tortillas. **\$14.99**

### Chimichanga

A fried flour tortilla stuffed with shredded chicken and topped with red sauce and queso dip. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**

### Carne Asada

Marinated grilled skirt steak topped with a grilled jalapeño and a spring onion. Served with a side of Spanish rice, refried beans, authentic esquite (Mexican street corn mix), chimichurri sauce, and flour tortillas. Add shrimp for an additional \$2.99. **\$15.99**

### Enchiladas Supreme

One ground beef, one shredded chicken, and one cheese enchilada, each stuffed in a corn tortilla. Topped with your choice of red sauce or green tomatillo salsa, and lettuce, tomatoes, queso fresco, and sour cream. Served with a side of Spanish rice and refried beans. **\$12.99**

### Avocado Enchiladas

Three corn tortillas stuffed with avocado and shredded cheese. Topped with green tomatillo salsa, queso fresco, and sour cream. Served with a side of black beans and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**

### Pollo Relleno

Marinated grilled chicken breast topped with spinach, fresh lime pico de gallo, and queso dip. Served with a side of Spanish rice, refried beans, a side salad (lettuce, tomatoes, queso fresco, & sour cream), and flour tortillas. **\$13.99**

## ★ ★ ★ Pick 2 (or Pick 3) ★ ★ ★

Spanish rice and refried beans are included with all Pick 2 and Pick 3 combinations.  
Protein available in ground beef or shredded chicken.

Pick 2: **\$11.99**    Pick 3: **\$13.99**

★ **Soft Taco**

★ **Burrito**

★ **Enchilada**

★ **Tostada**

# ★ DESSERTS ★

### Churros

Four cream-filled fried pastries sprinkled with cinnamon and sugar. Topped with whipped cream and a drizzle of chocolate. **\$7.99**

### Sopapilla

Deep-fried pastries sprinkled with cinnamon and sugar. Topped with whipped cream and a drizzle of chocolate. **\$5.99**

### Flan

An authentic dessert made from caramel baked custard. Topped with whipped cream. **\$6.99**



# ★ FROM THE CANTINA ★

## ★ SPECIALTY DRINKS ★

### The 1862

Gran Centenario Reposado tequila, Grand Muriel, and house made sour. Add any flavor combination for \$0.99 (strawberry, pineapple, mango, raspberry, peach, pomegranate, and banana). **\$8.99**

### Spicy Watermelon Margarita

In-house jalapeño infused tequila, watermelon juice, agave, and fresh lime juice. Rimmed with Tajin. Also available as a Spicy Pineapple Margarita! **\$9.99**

### Jalapeño Margarita

In-house jalapeño infused tequila, Grand Muriel, house made sour, jalapeños, and oranges. Rimmed with Tajin. **\$8.99**

### The Hacienda

Cazadores Reposado tequila, Grand Muriel, blood orange, agave, and house made sour. **\$9.99**

### Black Diamond Margarita

Maestro Dobel Diamante tequila, black cherry, simple syrup, fresh lime juice, and a splash of soda water. **\$9.99**

### Agave Ginger Rita

Jose Cuervo Tradicional Reposado tequila, agave, fresh lime juice, and ginger beer. **\$8.99**

### Mojito Tropical

Don Q rum, mint, simple syrup, fresh lime juice, and a splash of soda water. Choose from Original, Pineapple, Lime, Coconut, or Passionfruit. **\$8.99**

### Sangria

Red wine, Jose Cuervo Silver tequila, razzmatazz, triple sec, raspberry, orange juice, and a splash of Sierra Mist. **\$8.99**

### Skinny Louie

Vida de Louie Blanco tequila, agave, fresh lime juice, and a splash of soda water. **\$9.99**

### Pomegranate Paloma

Jose Cuervo Silver tequila, pomegranate, agave, and grapefruit soda. **\$8.99**

### Fro-Jo'-Rita

Our version of the classic frozen margarita. Add any flavor combination for \$0.99 (strawberry, pineapple, mango, raspberry, peach, pomegranate, and banana). **\$8.99**

### Margarita Louie

Our house made margarita made with house tequila. Add any flavor combination for \$0.99 (strawberry, pineapple, mango, raspberry, peach, pomegranate, and banana). **\$6.99**

Our Margaritas are made with all-natural, fair trade, and organic ingredients.



## ★ ULTIMATE TOMBSTONE ★

Your choice of listed tequila, Grand Muriel, and house made sour. Muddled with limes & oranges. **\$10.99**

Substitute Grand Marnier for an additional \$2.99.

Choose your tequila:

- ★ Maestro Dobel
- ★ Gran Centenario
- ★ 1800 Silver
- ★ Cazadores Reposado

## ★ UNDERTAKER ★

Your choice of listed tequila, Cointreau, agave, fresh lime juice, and activated charcoal. **\$13.99**

Substitute Grand Marnier for an additional \$2.99.

Choose your tequila:

- ★ Patron Silver
- ★ Casamigos Blanco
- ★ Hornitos Añejo

## ★ PREMIUM TEQUILA ★

- ★ Clase Azul Plata \$24.99
- ★ Don Julio Rosado \$24.99
- ★ Clase Azul Reposado \$24.99
- ★ Don Julio 1942 Reposado \$24.99
- ★ Reserva de la Familia \$24.99

## ★ BEER ★

### Mexican Draft Beer

Ask your server about our selection. **\$4.49**

### Bottled Beer

Domestic **\$3.99** Import **\$4.49** Rotating IPA **\$4.99**

## ★ WINE ★

### Frontera

Chardonnay, Pinot Grigio, Cabernet, and Merlot. **\$5.99**

### Francis Coppola

Chardonnay, Pinot Grigio, Cabernet, and Merlot. **\$7.99**

## MEXICAN STREET ★ BEVERAGES ★

★ Free Refills ★ Non-Alcoholic ★

### Horchata

Rice-based drink with cinnamon and sugar. **\$3.99**  
(Contains dairy)

### Tamarindo

Tamarind-based agua fresca with sugar. **\$3.99**

### Jamaica

Hibiscus-based agua fresca with sugar. **\$3.99**