



CANTINA
& GRILL



PLATOS PEQUEÑOS



Guacamole “La Loba” Pomegranate, roasted jalapeño, and toasted pepitas. Blue corn totopos, house salsas.	14
Queso Fundido con Chorizo Oaxacan cheese, chorizo, poblano and onion rajas. Warm flour tortillas and salsa molcajete.	15
Quesadillas Doradas Mexico City style fried corn masa “quesadillas” with salsa verde.	12
Ceviche Verde Lime cured shrimp, serrano chile, cucumber, red onion, cilantro, avocado and mint. Blue corn tortilla chips.	18
Sopa de Frijol Negro Black bean soup, ancho braised Duroc pork shoulder, red onion–jalapeño escabeche, avocado & lime crema.	12
Ensalada de Betabel Roasted beets, spiced walnuts, orange segments, mixed greens, pomegranate, cotija, hibiscus vinaigrette.	14
Ancho Caesar Cardini Mixed greens, ancho-lime Caesar dressing, red onion escabeche, grated parmesan, and tajin fried chochoyotes. + Grilled Chicken \$4 + Grilled Shrimp \$5	12
Ensalada de la Casa Black beans, charred corn, cucumber, pickled red onions, cotija, pepitas, blue corn tostada, creamy avocado vinaigrette, mixed greens. + Grilled Chicken \$4 + Grilled Shrimp \$5	13

PLATOS FUERTES



Hamburguesa “La Loba” Chorizo and beef patty, Oaxacan cheese, pickled jalapeños, avocado, chipotle aioli, Twisted Tree sesame bun. Served with papas con tajin.	17
Camarones al Mojo de Ajo Jumbo shrimp sauteed with garlic, chipotle and white wine. Creamy poblano rice and poblano-onion rajas.	22
Pollo Asado Grilled chicken breast marinated in cilantro, garlic and lime. Served with black beans, poblano-onion rajas, fried plantain, corn tortillas, and a chipotle-cream sauce.	16

Please inform your server of any food allergies or dietary restrictions as not all ingredients are listed on each menu item. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LAS TORTILLAS



TACOS

Castacan Yucateco Crispy pork belly, shredded cabbage, mango-habanero salsa on corn tortillas. Served with cilantro rice, black beans and fried plantain.	14
Arrachera con Rajas Marinated skirt steak with onion and poblano rajas in white corn tortillas with salsa roja. Served with cilantro rice and black beans.	19
Atun al Chipotle Chipotle seared Ahi tuna (rare), corn tortillas, honey-tajin slaw, scallions and crisp radish. Served with cilantro rice and black beans.	17

ENCHILADAS

Enmoladas de Cerdo Slow braised Duroc pork shoulder wrapped in flour tortillas, mole negro, (complex blend of nuts and spices), cilantro rice, black beans, pickled red onions, fried plantain, and lime crema.	18
Enchiladas Suizas Grilled chicken enchiladas, creamy tomatillo sauce, corn tortillas, Oaxacan cheese. Served with cilantro rice and black beans.	16
Enchiladas de Verduras Red chile simmered corn tortillas, with mushrooms, braised cabbage, onions, peppers, Oaxacan cheese and lime crema. Served with cilantro rice, black beans and pomegranate guacamole.	15
Enchiladas de Picadillo Oaxaqueno Traditional spiced ground beef wrapped in flour tortillas, with melted oaxacan cheese and guajillo chile enchilada sauce. Served with cilantro rice and black beans.	14

TOSTADAS

Tostadas de Atún Ahi tuna seared rare, butter lettuce, chipotle aioli, mango-habanero salsa, avocado and crispy onions. Served with cilantro rice and black beans.	16
Tostadas de Camarones Garlic-lime marinated shrimp, tequila blanco, Tajin grilled cabbage, sweet corn, mint, chipotle aioli. Served with cilantro rice and black beans.	15

SIDES \$6



Cilantro Rice	
Black Beans Ancho rubbed pork shoulder	
Esquites Sweet corn off the cob, cotija cheese, lime crema, tajin and chile	
Crispy Fried Brussels Sprouts Toasted almonds and Citrus-habanero vinaigrette	
Calabacitas con Rajas Sauteed summer squash with onion, poblano and sweet corn	
Blue Corn Totopos Salsa roja, salsa verde and mango-habanero salsa	

DESSERTS \$12

Pastel De Chocolate Flourless chocolate cake, ancho, raspberry-star anise coulis, cinnamon whipped cream	
Churro y Helado La Loba churro, Boomtown Creamery horchata ice cream, caramel, chocolate	
Seasonal Sorbet With house made polvorones	
Twisted Tree Tres Leches Mango and lime	

KIDS



Designed for your 6 y/o or younger. All kids' plates come with black beans and cilantro rice.

Cheese Quesadilla	12
Grilled Chicken Tostada	12
Cheese Enchilada w/ red sauce	12
Chicken Enchilada w/ green sauce	12

MARGARITAS

El Corazón de La Loba \$11
Blanco, triple sec, lime, agave, rocks

Alma Perrona \$14
Tapatio, lime, curaçao, orange zest, simple syrup, up

Humo de Piña \$12
Mezcal, soursop liqueur, lime, Jarritos pineapple reduction, rocks

Fuego Verde \$13
Serrano infused reposado, triple sec, lime, guava, spicy, rocks

Oro Spritz \$13
Reposado, aperitif, lime, agave, Cava Brut, rocks in a wine glass

Mangonada \$13
Hibiscus blanco, mango liqueur, lime, agave, rocks

Melon y Menta \$13
Blanco, watermelon, mint, lime, agave, rocks

COCTELES

Prickly Paloma \$12
Blanco, lime, prickly pear, Jarritos grapefruit soda

Molé Old Fashioned \$13
Mezcal, Pinhook Bourbon, piloncillo, mole bitters, flamed orange peel

El Fantasma Martini \$13
Vodka, rum, Prairie Wolf Coffee Liquor, Ghost Rider espresso, Tuaca, chocolate bitters

Agua de Rancho \$12
Tapatio, lime, mineragua

Ponche de Coco y Piña \$13
Rum blend, coconut, pineapple, orange, lime, pomegranate

Jardin Verde \$13
Prairie Wolf Gin, lemon, soda, rosemary simple, ango bitters

BEER

DRAFT

Modelo Especial \$6
Crisp, clean, and refreshing

COOP F5 IPA \$7
Bright, very hoppy, and citrusy

Quitcherepeachin’ \$7
Refreshing American Wheat Ale brewed with real peaches by Frenzy Brewing Co

Michelada \$8 (NA optional)
Modelo, chilled goblet, house bloody Maria mix, lime, salt and Tajin rim

Chelada \$8 (NA optional)
Modelo, chilled goblet, lime, salt rim

BOTTLES & CANS

Corona Extra \$6

Tecate \$6

Negra Modelo \$6

Pacífico \$6

Corona Light \$6

Austin Eastciders Cider \$8

Non-Alcoholic | Atlético Mexican Style Copper \$6

NON-ALCOHOLIC

Jarritos \$5
Seasonal Selection

Piña de Miel \$11
Pineapple syrup, honey, lime juice, soda water, Tajín rim

Mango Chili Soda \$12
Mango, lime juice, fire bitters, soda water, tamarind straw

Margarita \$12
Zero-Proof Tequila, lime, agave, orange, Twang Lime Salt rim

Smokey Oaxacan Sunset \$8
St. Agrestis Phony Mezcal Negroni, jalapeno, grapefruit soda, mint, cherry syrup

Jarritos Mineral Water \$5

Iced Tea \$3.5

Coke Products \$3.5

WINES

SPARKLING

Cava | Nit del Foc Brut Requena, Spain \$12 / \$48

ROSÉ

Tempranillo-Garnacha | Marques de Caceres Organic Rosé Rioja, Spain \$10 / \$40

SWEET

Moscato | Poquito Valencia, Spain \$24 375ml

WHITE

Vinho Verde | Asnella Minho, Portugal \$11 / \$44

Sauvignon Blanc | Mayu Elqui Valley, Chile \$48

Albariño | Bodegas La Cana Galicia, Spain \$60

RED

Tempranillo-Garnacha | Marques de Caceres Crianza Rioja, Spain \$11 / \$44

Malbec | Bodini Mendoza, Argentina \$48

Cabernet Sauvignon | Martin Ray Napa Valley, California \$64

AGAVE

G4
Blanco \$13

Puro Potro
Blanco \$11

Alma del Jaguar
Reposado \$16
Añejo \$19

La Gritona
Reposado \$12

Kah
Blanco \$14
Reposado \$16
Añejo \$18

La Gran Señora
Blanco \$13
Reposado \$14
Añejo \$16

Tapatio
Blanco \$10

Cazcanes No. 7
Añejo \$26

Arette
Extra Añejo \$38

MEZCAL / SOTOL

Banhez Joven Espadin & Barril \$12

Alipus Mezcal San Andres \$14

Clan Coyote Sotol \$14