

BEER SELECTIONS

DRAFT	IMPORT	DOMESTIC & AMERICAN CRAFT
Bud Light Dos Equis Lager Sin City Amber Tenaya Creek Hop Ride IPA	Corona Extra Corona Light Heineken Negra Modelo Pacifico	Blue Moon Bud Light Budweiser Coors Light Michelob Ultra Miller Lite

Buckets of beer available with our bottled selection

WINES

SPARKLING	GLASS	BOTTLE
Korbel Brut, California	8	

WHITE	GLASS	BOTTLE
Fetzer 'Sundial' Chardonnay, California	6.75	26
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	9.75	38
Chateau Ste. Michelle Riesling, Washington	8	31

RED	GLASS	BOTTLE
Fetzer 'Valley Oaks' Cabernet Sauvignon, California	6.75	26
14 Hands Merlot, Washington	8	31

SANGRIA	GLASS	1/2 CARAFE	CARAFE
Yago Sant'Gria	6	12	19

CADILLAC

MEXICAN KITCHEN & TEQUILA BAR

Golden Nugget Las Vegas

TAPAS

<p>CHIPS AND SALSA* 5.99</p> <p>CHIPS, GUACAMOLE, QUESO OR SALSA* 9.99</p> <p>QUESO FUNDIDO WITH CHORIZO 10.99</p> <p>CANTINA BEEF NACHOS 12.99</p> <p>CANTINA CHICKEN FAJITA NACHOS 12.99</p> <p>CHICKEN OR PORK QUESADILLAS 9.99</p> <p>CHICKEN OR BEEF TACOS 8.99</p> <p>BLACKENED SHRIMP TACOS 10.99 (*your choice of salsa)</p>	<p>BLACKENED MAHI MAHI TACOS 11.99</p> <p>TEJAS CARNITAS TACOS 9.99</p> <p>AHI TUNA TACOS** 10.99</p> <p>BEEF OR CHICKEN TAQUITOS 9.99</p> <p>CADILLAC WINGS 10.99 🌶️</p> <p>TROPICAL WINGS 10.99 🌶️🌶️</p> <p>MUY CALIENTE WINGS 10.99 🌶️🌶️🌶️</p> <p>ELOTES ASADOS (MEXICAN CORN) 5.99</p>
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ENSALADAS Y SOPAS

CANTINA SHRIMP SALAD Mixed greens with grilled shrimp, mangos, strawberries, grapes and pepitas tossed in a honey-lime vinaigrette	15.99
CADILLAC CHICKEN SALAD Mixed greens tossed with ranch dressing, black beans, roasted corn, tomatoes, bacon, jicama, pepitas, queso fresco, cilantro and a hint of honey-ancho BBQ sauce . . .	13.99
SOPA DE TORTILLA Homemade chicken soup with vegetables and rice, topped with Monterey Jack, cheese, thinly-sliced tortillas and avocados	7.99

ESPECIALES DE LA CASA

FAJITAS Sizzling chicken, beef or shrimp fajitas, served over grilled onions. Accompanied with pico de gallo, guacamole, sour cream, rice, refried beans and your choice of flour or corn tortillas	Chicken 19.99 Beef 21.99 Shrimp 21.99 Combo 21.99
CARNITAS GUADALAJARA Sautéed with onions, roasted jalapeños, cilantro and a hint of lime	16.99
RELLENO DE CAMARON Roasted poblano pepper stuffed with sautéed shrimp, tomatoes, onions, cilantro, Monterey Jack cheese and salsa ranchera. Served with rice and elote asado	13.99
TACOS AL CARBON Fajita chicken rolled in flour tortillas. Served with pico de gallo, guacamole elote asado and rice	13.99
with beef fajita meat or combo	14.99
HUARACHE Corn tortilla stuffed with beans and topped with pulled carnitas, chipotle salsa, queso fresco, cilantro, red onions, red and poblano peppers. Served with pico de gallo and chipotle sauce	11.99
CADILLAC MEXICANA BURGER** Mexican style burger with bacon, chorizo, roasted peppers, onions, jalapeño cheese, lettuce, avocado and pico de gallo. Served with fries and chipotle mayonnaise . .	13.99
MARISCOS COZUMEL Blackened shrimp, crabmeat, pico de gallo, avocado, rice and lemon butter.	16.99
BREAKFAST TACOS Two homemade flour or corn tortilla tacos stuffed with eggs, bacon, potatoes and Cheddar cheese. Served with rice and refried beans.	8.99
CADILLAC COMBO Cheese enchilada, chicken quesadilla and crispy beef taco. Served with rice and beans	15.99
COMBO DEL MAR Cancun enchilada, filled with crabmeat and shrimp and topped with cilantro cream sauce, avocados and peppers, shrimp enbrochette taco and shrimp quesadilla with Monterey Jack cheese, and pico de gallo	20.99

ENCHILADAS

BEEF ENCHILADAS Spicy beef enchiladas topped with chili gravy and Cheddar cheese	12.99
CHICKEN ENCHILADAS Topped with salsa ranchera and Monterey Jack cheese	12.99
LAREDO CHEESE ENCHILADAS Cheese enchiladas topped with beef chili gravy and Cheddar cheese . .	11.99
CANCUN ENCHILADAS Crabmeat and shrimp sautéed with celery, onions and white wine, smothered with cilantro cream sauce and Monterey Jack cheese.	17.99

POSTRES

SOPAPILLAS Puff pastries with cinnamon-sugar, caramel and chocolate	5.99
with ice cream	6.99

SALSAS

ROASTED TOMATO
VERDE 🌶️
CHIPOTLE 🌶️🌶️
HABANERO 🌶️🌶️🌶️

SIDES

REFRIED BEANS 1.99
RICE 1.99
GUACAMOLE 2.99
GRILLED VEGETABLES 2.99

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

CADILLAC PUNCH20
 Our Giant-Sized 45oz Cadillac Punch with Captain Morgan Spiced Rum, DeKuyper Peachtree Schnapps, DeKuyper Banana Liqueur, fruit juices and Finest Call Grenadine.
P.S. You get to Keep the Cup!

VEGAS TEA9
 Bacardi Superior Rum, Absolut Vodka, Tanqueray Gin, triple sec and sweet & sour with a splash of Coke.

CADILLAC MOJITO8
 Bacardi Superior Rum and club soda muddled with fresh mint and lime juice.

MARGARITAS AND FROZEN SELECTIONS

THE ORIGINAL MARGARITA7
 Traditional house margarita. Served frozen or on the rocks.

CADILLAC CORONARITA OR DOS RITA12
 Frozen margarita topped with a Coronita Extra or make it a Dos Rita with a 7 oz. Dos Equis Lager.

FROZEN FRUIT MARGARITA9
 House frozen margarita with your choice of * Prickly Pear purée *Adam's Green Apple purée *Strawberry purée *Pink Guava purée *Mango purée or California Kiwi purée.

CADILLAC MARGARITA10
 1800 Reposado Tequila, Grand Marnier Orange Liqueur and fresh lime juice.

BARREL-AGED HIBISCUS MARGARITA13
 Aged for 20 days in a 5 liter American Charred Oak Barrel, we have combined Cruz Silver Tequila with Tres Agave Nectar, Fee Brothers Aztec Chocolate Bitters and Fruitlab Organic Hibiscus Liqueur to create a lush, silky textured fruit bomb with layers of chocolate, framed with smoky oak.
Limited Daily Availability.

PEACH DIABLO MARGARITA12
 Cazadores Blanco Tequila, peach purée, sweet & sour and Tajin Seasoning.

SANGRIA SWIRL9
 House frozen margarita swirled with sangria.

GINGER MARGARITA13
 A frozen mixture of Patrón Silver Tequila, Intense Ginger Liqueur and fresh lime juice

PERFECT PATRÓN13
 Patrón Silver Tequila, Patrón Citrónge Orange Liqueur with fresh lime juice.

BARREL-AGED MARGARITA13
 Aged for 20 days in a 5 liter American Charred Oak Barrel, we have combined Cruz Añejo Tequila with Tres Agave Nectar and Fruitlab Organic Orange Liqueur to create an incredibly well balanced margarita, featuring notes of sweet citrus, encased in smoky oak. **Limited Daily Availability.**