

CÓCTELES ESPECIALES

- SOUTHERN TEA** Bacardi Superior Rum, Absolut Vodka, Tanqueray Gin, triple sec and sweet & sour with a splash of Coke 9
- CADILLAC MOJITO** Bacardi Superior Rum, club soda muddled with fresh mint and lime juice. 8
- STRAWBERRY MULE** Cazadores Blanco Tequila, strawberry purée, fresh lime juice topped with ginger beer 10

- CADILLAC PUNCH** Our giant-sized 45 oz. Cadillac Punch with Captain Morgan Spiced Rum, DeKuyper Peachtree Schnapps, DeKuyper Banana Liqueur, fruit juices and Finest Call Grenadine
Keep the Glass ¡Salud! 20

MARGARITAS Y SELECCIONES CONGELADAS

- THE ORIGINAL MARGARITA** Traditional house margarita. Served frozen or on the rocks 8
- CADILLAC CORONARITA** Frozen margarita topped with a Coronita Extra® 12
- FROZEN FRUIT MARGARITA** House frozen margarita with your choice of fruit purée: Prickly Pear, Strawberry or Blood Orange 9
- CADILLAC MARGARITA** 1800 Reposado Tequila, Grand Marnier Orange Liqueur and fresh lime juice 10
- BARREL-AGED MARGARITA** Aged for 20 days in a 5 liter American Charred Oak Barrel, we have combined Avi6n 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 13
- SANGRIA SWIRL** House frozen margarita swirled with Beso Del Sol Sangria 9
- PERFECT PATR6N** Patr6n Silver Tequila, Patr6n Citr6nge Orange Liqueur with fresh lime juice 13

- BARREL-AGED HIBISCUS MARGARITA** Aged for 20 days in a 5 liter American Charred Oak Barrel, we have combined Avi6n 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 13

SELECCIONES DE CERVEZA

DRAFT	IMPORT	DOMESTIC & AMERICAN CRAFT	
16 oz. or 21 oz.			
Abita Amber	Corona Extra	Blue Moon	Coors Light
Bud Light	Corona Light	Bud Light	Michelob Ultra
Dos Equis Lager	Heineken	Budweiser	Miller Lite
Karbach Brewing	Negra Modelo		
Love Street	Pacifico		

Buckets of beer available with our bottled selection

VINOS

SPARKLING	GLASS	BOTTLE	
Korbel Champagne, California	8	—	
WHITE	GLASS	BOTTLE	
Four Vines 'Naked' Chardonnay, California	8	31	
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	10	39	
Bex Riesling, Germany	8	31	
RED	GLASS	BOTTLE	
Grayson Merlot, California	8	31	
Alta Vista 'Classic' Cabernet Sauvignon, Argentina	8	31	
SANGRIA	GLASS	1/2 CARAFE	CARAFE
Beso Del Sol	6	12	19

CADILLAC

MEXICAN KITCHEN & TEQUILA BAR

TAPAS

CHIPS AND SALSA	5.99
CHIPS, GUACAMOLE, QUESO OR SALSA choice of two	10.99
CANTINA BEEF FAJITA NACHOS	17.99
CANTINA CHICKEN NACHOS	15.99
CANTINA COMBO NACHOS	16.99
QUESADILLAS	Pork 12.99 Chicken Fajita 12.99 Beef Fajita 16.99
TROPICAL WINGS 🍷🍷	11.99
MUY CALIENTE WINGS 🍷🍷🍷	11.99
TAQUIZA Street taco combination of carnitas, beef fajita, chicken fajita & blackened tilapia	27.99

ENSALADAS Y SOPAS

ENSALADA MIXTA	7.99
GUACAMOLE SALAD Served in a molcajete	10.99
TACO SALAD Spicy beef, refried beans, sour cream, guacamole, cheddar and Monterey Jack cheese, onions, tomatoes and lettuce in a flour tortilla shell, with your choice of dressing	15.99
Chicken fajita	16.99
Beef fajita	18.99
CANTINA SHRIMP SALAD Mixed greens with grilled Mexican shrimp, mango, strawberries, grapes and pepitas tossed in a honey-lime vinaigrette	16.99
SOPA DE TORTILLA Homemade chicken soup with vegetables and rice, topped with Monterey Jack cheese, thinly sliced tortillas and avocado	8.99

ESPECIALES DE LA CASA

FAJITAS Served over grilled onions with pico de gallo, sour cream, guacamole, rice, charro beans and your choice of flour or corn tortillas		
Beef	For one 24.99	For two 46.99
Beef & Chicken or Shrimp	For one 23.99	For two 43.99
Chicken	For one 23.99	For two 43.99
Shrimp	For one 23.99	For two 43.99
Chicken & Shrimp	For one 24.99	For two 43.99
GRANDE COMBO		
Classic chicken & beef fajitas upgraded to feed 4! All of the fixings plus large grilled vegetables . . . 79.99		

VEGETABLE FAJITA Grilled zucchini, yellow squash, carrots, corn and mushrooms over poblano peppers and onions, served with black beans, whole wheat tortillas, pico de gallo and guacamole	16.99
CHICKEN PECHUGA LITE Grilled chicken breast served with grilled vegetables	17.99
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	14.99
REDFISH DEL MAR Blackened Redfish topped with three grilled Mexican shrimp and cilantro cream sauce, served with grilled vegetables, rice and beans	25.99
CAMARONES ENBROCHETTE GRANDES (6) Mexican shrimp stuffed with Monterey Jack cheese and a sliver of jalapeño wrapped in bacon and golden fried to perfection, served with rice and charro beans	20.99
CADILLAC COMBO Cheese enchilada, chicken quesadilla and crispy beef taco, served with rice and refried beans	18.99
COMBO DEL MAR Cancun enchilada filled with crabmeat and shrimp, topped with cilantro cream sauce, avocado and peppers; Mexican shrimp enbrochette taco; shrimp quesadilla with Monterey Jack cheese and pico de gallo	22.99
RELLENO DE CAMARON Roasted poblano pepper stuffed with sautéed shrimp, tomatoes, onions, cilantro, Monterey Jack cheese and salsa ranchera, served with rice	14.99
CARNITAS GUADALAJARA Sautéed with onions, roasted jalapeños, cilantro and a hint of lime	17.99
MARISCOS COZUMEL Blackened Mexican shrimp, crabmeat, pico de gallo, avocado, rice and lemon butter	20.99

SALSAS

ROASTED TOMATO VERDE 🍷 CHIPOTLE 🍷🍷 HABANERO 🍷🍷🍷

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TACOS Y BURRITOS GRANDES

CRISPY TACOS Crispy homemade corn tortillas stuffed with your choice of spicy beef or chicken guisada, lettuce, tomatoes and cheese, served with rice and refried beans	13.99
FISH TACOS Blackened, grilled or fried tilapia in soft corn tortillas topped with roasted chile mayo, jicama, red cabbage and pineapple pico de gallo, served with rice and charro beans	15.99
SHRIMP TACOS Beer battered, fried shrimp in soft corn tortillas topped with jalapeño ranch, red cabbage, tomatoes and cilantro, served with rice and charro beans	15.99
TACOS AL CARBON Chicken fajita rolled in flour tortillas, served with rice, refried beans, pico de gallo and sour cream	16.99
Beef fajita	19.99
Combo	18.99
TEJAS CARNITAS TACOS Tender pulled pork topped with marinated onions, queso fresco, chipotle sauce, cilantro and Monterey Jack cheese, served with rice and charro beans	16.99
FLAUTAS Tender chicken rolled in corn tortillas and fried, served with salsa verde, guacamole, pico de gallo, sour cream, rice and refried beans	15.99
CADILLAC BURRITO Homemade flour tortilla stuffed with spicy beef, refried beans, guacamole, cheddar and Monterey Jack cheese, tomatoes and shredded lettuce, topped with queso and sour cream, served with rice and charro beans	17.99

ENCHILADAS

Served with rice and refried beans

BEEF ENCHILADAS Spicy beef topped with beef chili gravy, cheddar cheese and onions	14.99
CHICKEN ENCHILADAS Chicken guisada topped with salsa ranchera, Monterey Jack cheese and onions	14.99
CANCUN ENCHILADAS Crabmeat and shrimp sautéed with celery, onions and white wine, topped with cilantro cream sauce and Monterey Jack cheese	17.99
LAREDO CHEESE ENCHILADAS Cheese topped with chili gravy, queso fresco, cheddar and Monterey Jack cheese and onions	13.99
SPINACH ENCHILADAS Sautéed fresh spinach with mushrooms and queso fresco, topped with cilantro cream sauce and Monterey Jack cheese	13.99
ENCHILADA COMBO Beef fajita, chicken guisada and cheese enchilada	17.99

POSTRES

SOPAPILLAS Fried puff pastries with cinnamon-sugar, caramel and chocolate sauce	7.99
SOPAPILLA SUNDAE Fried puff pastries with cinnamon-sugar, topped with ice cream, caramel and chocolate sauce	8.99
TRES LECHEES Pound cake delicately soaked in our own three milk recipe topped with whipped topping, vanilla and cinnamon	9.99

COMPLEMENTOS 2.99

Refried Beans	Charro Beans
Rice	French Fries
Grilled Vegetables	Flour or Corn Tortillas

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.