CANCUN Grill
LUNCH MENU

Antojitos

NACHOS 11.00
Add steak, chicken, chorizo or shrimp 4.50
Tortilla chips or crispy plantains with refried black beans, Oaxaca cheese, guacamole, sour cream & pico de gallo.

QUESO FUNDIDO 11.00
Add steak, chicken, chorizo or shrimp 4.50
Melted Oaxaca cheese served with mushrooms, poblano peppers, onions & warm corn tortillas.

CHILE CON QUESO Side 3.50 Bowl 7.50
Melted cheese & pico de gallo.

MIX TAMAL 9.00
Three Mexican tamales, topped with chicken, pork & beef with ranchera red sauce or green tomatillo sauce.

TAQUITOS RANCHEROS 12.00
Crispy, rolled corn tortilla, shredded beef or chicken, sour cream, pico de gallo, avocado salsa & cotija cheese.

CHALUPAS DE BARBACOA 11.00
Four corn tortillas with tomatillo & red sauce topped with shredded barbacoa, onions & sour cream.

ESQUITES CON TUETANO 11.00
Mexican street-style sweet corn with sour cream, cotija cheese, lime juice, cilantro & mild guajillo chile powder topped with roasted bone marrow.

Ensaladas

Add steak, chicken, chorizo or shrimp 4.50

ENSALADA PIÑATA 10.50
Mixed greens, mozzarella cheese, pico de gallo, avocados, crispy tortilla & chipotle-honey mustard dressing.

ENSALADA MALINCHE 10.50
Romaine lettuce, peanuts, mild chile ancho dressing, fresh cheese, crispy tortilla & cherry tomatoes.

ENSALADA FRESCA 10.50
Romaine lettuce, tomatoes, cilantro, mint, cucumber, onions, corn, cotija cheese & lemon dressing.

ENSALADA CESAR 10.50
Romaine lettuce, croutons, parmesan cheese & Caesar dressing.

Sopas

TORTILLA Cup 6.25 Bowl 7.50
Mexican style chicken soup, fresh cheese, avocado, chicharron & crispy tortilla.

JUGO DE CARNE Cup 6.25 Bowl 7.50
Beef broth with onions & cilantro.

FIDEO SECO 7.50
Mexican noodles with mild chili sauce, sour cream, avocado, cilantro & cotija cheese.

All substitutions charged a la carte.
Prices subject to change without notice.

*Cooked to Order: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or nuts may increase your risk of food borne illness.
Please let us know if you have any food allergies.
Not all ingredients are listed in the menu.

Burritos & Chimichangas

Flour tortilla, pico de gallo, sour cream, cheese.

CARNE 12.50
Skirt steak, refried beans & poblano sauce.

POLLO 11.50
Grilled chicken, refried beans & chipotle-cream sauce.

CUBANO 11.50
Pork, refried black beans, plantains & tomatillo sauce.

CHIMICHANGA DE BARBACOA 11.50
Shredded beef, Mexican rice & ranchera sauce.

CHIMICHANGA DE POLLO 11.50
Shredded chicken, Mexican rice & chipotle-cream sauce.

Fajitas

Served with pico de gallo, sour cream, guacamole, warm tortillas, refried beans & Mexican rice.

MICHOACAN 15.00
Grilled steak & shrimp or chicken & shrimp

CARNE ASADA 14.00
Grilled skirt steak

POLLO 12.00
Grilled chicken breast

COMBO 14.00
Steak & chicken

CAMARON 15.00
Grilled shrimp

Tacos

Two tacos served with avocado sauce, cilantro, onions, lime, refried beans & Mexican rice.

PASTOR 9.00
Marinated pork, cilantro, onions & pineapple.

GOBERNADOR 9.00
Grilled shrimp taco with chile chipotle aioli, Oaxaca cheese, guacamole & pickled veggies.

CARNE ASADA 8.00
Skirt steak with onions & cilantro.

POLLO (ALAMBRE) O PLAIN 8.00
Chicken, bacon, cheese, grilled onion & peppers.

NOPAL CON QUESO 7.00
Seared fresh cheese, cactus, pico de gallo & quinoa.

LECHON 10.00
Pork confit with cilantro, onions, avocado-jalapeño purée & crispy pork chicharron.

BAJA-STYLE 11.50
Crispy catfish, creamy coleslaw, pickled red onions & avocado aioli.

COCHINITA PIBIL 9.00
Pork marinated in achiote with pickled red onions lime & oregano.

***TUNA** 12.00
Jicama tortilla, sashimi grade yellow fin tuna, avocado & pineapple salsa.

Quesadillas

Grilled flour tortilla, mozzarella cheese, pico de gallo, sour cream & avocado salsa.

CARNE ASADA, POLLO O CAMARON 12.50

QUESADILLA VEGGIE 12.50
Cactus salad with quinoa & avocado.

QUESADILLA CUBANA 13.00
Pork, refried black beans & plantains.

Carne y Pollo

HAMBURGUESA CANCUN 14.00
Grilled prime beef on a brioche bun, gouda cheese, avocado mayo, grilled onions & tomatoes. Served with fries & pickled vegetables.

CARNE TAMPIQUEÑA 17.00
Poblano cheese sauce & one cheese enchilada. Served with refried beans & Mexican rice.

CARNE ASADA 17.00
Roasted onions, poblano peppers & one cheese enchilada. Served with refried beans & Mexican rice.

POLLO CON MOLE NEGRO 15.00
Grilled chicken breast topped with traditional mole negro. Served with refried beans & Mexican rice.

POLLO NORTEÑO 14.00
Grilled chicken breast with avocado salad. Served with cilantro rice.

POLLO MORITA 14.00
Sautéed chicken breast with chile morita cream sauce. Served with refried beans & cilantro rice.

Del Mar

PULPO AL PASTOR 19.00
Grilled octopus, chile guajillo adobo, peppers, pineapple & cilantro aioli. Served with cilantro rice.

PESCADO SARANDEADO 18.00
Grilled white fish with chipotle aioli. Served with Mexican rice.

PESCADO CARIBE 18.00
Fresh white fish with octopus, shrimp, mushrooms & cheesy cream sauce. Served with avocado salad & cilantro rice.

Guacamole Bar & Barra de Mariscos

CANCUN Grill
LUNCH MENU

Guacamole Bar

CLASSIC CANCUN GRILL Small 8.00 Large 16.00
Mashed Michoacán avocado, tomatoes, onions, chile serrano, lime juice & cilantro.

CHICHARRON Small 8.50 Large 16.50
Guacamole with crispy chicharron.

CHICHARRON DE RIB EYE Small 11.00 Large 21.00
Guacamole with crispy rib eye.

TROPICAL Small 8.50 Large 16.50
Guacamole with mango, pomegranate & jicama.

EL TRIO 15.00
Trio sampler of our most popular guacamole. Classic, Tropical & Chicharron de Rib Eye.

Barra de Mariscos

TOSTADAS DE MARISCOS (Shrimp or Octopus) 12.00
Two crispy tortillas topped with pico de gallo, radish, chipotle aioli & avocado dressing.

***CEVICHE DE CAMARON O PESCADO (Shrimp or White Fish)** 13.00
Lime juice, cilantro, onion, radish, jalapeños & tomatoes in our special sauce.

***VUELVE A LA VIDA (Shrimp, Octopus & Scallop)** 14.00
Lime juice, onion, radish, cilantro, tomatoes & avocado in our special sauce.

***AGUACHILE (Shrimp Or Octopus)** 13.00
Aguachile sauce with lime, jalapeños, cucumber, red onions, cilantro & avocado.

Especialidades del Chef

ENCHILADAS SUIZAS 11.50
Shredded chicken, tomatillo sauce, sour cream, cilantro, melted cheese & refried beans.

ENFRIJOLADAS 11.50
Shredded chicken, bean sauce, mozzarella cheese, onions, cilantro, sour cream & cilantro rice.

CARNITAS 16.00
Pork carnitas, refried beans, onions, cilantro & avocado salsa. Served with warm corn tortillas & Mexican rice.

Molcajetes

Our version of an authentic dish served in a lava rock bowl from Mexico with cilantro rice & warm tortillas.

MARISCOS 24.00
Shrimp, octopus & scallops with cilantro, cactus, cotija cheese & roasted tomato sauce.

CARNE EN SU JUGO 22.00
Roasted tomatillo sauce with skirt steak, beans, cilantro, Mexican chorizo, cactus & cotija cheese.

Acompañantes 4.25

FRIJOLES CHARROS
Chorizo, bacon & pico de gallo.

FRIJOLES REFRITOS
With cotija cheese.

ARROZ MEXICANO

ARROZ CILANTRO

PAPAS CON MOLE
Oaxaca mole sauce, cotija cheese & sour cream.

PLATANOS FRITOS
Fried sweet plantains, crema fresca & cotija cheese.

CHILES TOREADOS
Fried jalapeños, onions, soy sauce & lime juice vinaigrette.

Lunch Specials 10.95

Includes soft drink.

Monday
CHILAQUILES VERDES CON POLLO
Crispy corn tortilla with shredded chicken, tomatillo sauce, sour cream, onions & cilantro.

Tuesday
GORDITA DE CHICHARRON RELLENA
Two thick corn tortillas filled with pork al pastor, crispy chicharron, onions & cilantro.

Wednesday
ARRACHERA
8oz skirt steak with grilled cactus, chorizo, refried beans & Mexican rice.

Thursday
TINGA DE POLLO
Shredded chicken breast with chipotle-tomato sauce. Served with refried beans & cilantro rice.

Friday
ARROZ DEL MAR
Rice with white fish, shrimp, octopus & clams tossed with ranchera sauce, fresh epazote & poblano aioli.

Postres

PANQUE DE ELOTE 5.50
Sweet corn cake with vanilla ice cream.

CHEESECAKE DE GUAYABA 6.00
Homestyle cheesecake with creamy guava sauce.

CHURROS CHURROS 5.50
Churros with chocolate, strawberry & cajeta dipping sauces.

FLAN CASERO 5.50
Traditional Cancun Grill homestyle caramel flan.

HELADO FRITO 7.00
Scoop of vanilla chocolate chip ice cream, deep fried in a crispy cornflakes & cinnamon sugar shell. Topped with cajeta sauce & whipped cream.

TACO NIGHT
ALL YOU CAN EAT TACOS
TUESDAY & THURSDAY
6PM TO CLOSE
LIVE ENTERTAINMENT

HAPPY HOUR
MONDAY TO FRIDAY 4 PM - 7 PM

MEXICAN SUNDAY BRUNCH
COMING SOON

KIDS EAT FREE
MONDAY, WEDNESDAY & SUNDAY
AFTER 4PM

KIDS 12 & UNDER EAT FREE WITH THE PURCHASE OF AN ADULT ENTRÉE.
ONE FREE KIDS MEAL PER PAYING ADULT ENTRÉE.
CANNOT BE COMBINED WITH ANY OTHER OFFERS, DISCOUNT OR PROMOTIONS.

All substitutions charged a la carte.
Prices subject to change without notice.

*Cooked to Order: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or nuts may increase your risk of food borne illness. Please let us know if you have any food allergies. Not all ingredients are listed in the menu.

CANCUN Grill
DINNER MENU

Antojitos

NACHOS 11.00
Add steak, chicken, chorizo or shrimp 4.50
Tortilla chips or crispy plantains with refried black beans, Oaxaca cheese, guacamole, sour cream & pico de gallo.

QUESO FUNDIDO 11.00
Add steak, chicken, chorizo or shrimp 4.50
Melted Oaxaca cheese served with mushrooms, poblano peppers, onions & warm corn tortillas.

CHILE CON QUESO Side 3.50 Bowl 7.50
Melted cheese & pico de gallo.

MIX TAMAL 9.00
Three Mexican tamales, topped with chicken, pork & beef with ranchera red sauce or green tomatillo sauce.

TAQUITOS RANCHEROS 12.00
Crispy, rolled corn tortilla, shredded beef or chicken, sour cream, pico de gallo, avocado salsa & cotija cheese.

CHALUPAS DE BARBACOA 11.00
Four corn tortillas with tomatillo & red sauce topped with shredded barbacoa, onions & sour cream.

ESQUITES CON TUETANO 11.00
Mexican street-style sweet corn with sour cream, cotija cheese, lime juice, cilantro & mild guajillo chile powder topped with roasted bone marrow.

TUETANOS AL HORNO 17.00
Roasted bone marrow with beef barbacoa, pickled red onions, avocado aioli & warm corn tortillas.

PA' COMPARTIR (Serves 4) 25.00
Crispy plantains, steak quesadilla, taquitos rancheros, sopes with chorizo, chile con queso, guacamole & pico de gallo.

Ensaladas

Add steak, chicken, chorizo or shrimp 4.50

ENSALADA PIÑATA 12.50
Mixed greens, mozzarella cheese, pico de gallo, avocados, crispy tortilla & chipotle-honey mustard dressing.

ENSALADA MALINCHE 12.50
Romaine lettuce, peanuts, mild chile ancho dressing, fresh cheese, crispy tortilla & cherry tomatoes.

ENSALADA FRESCA 11.50
Romaine lettuce, tomatoes, cilantro, mint, cucumber, onions, corn, cotija cheese & lemon dressing.

ENSALADA CESAR 11.00
Romaine lettuce, croutons, parmesan cheese & Caesar dressing.

Sopas

TORTILLA Cup 6.25 Bowl 7.50
Mexican style chicken soup, fresh cheese, avocado, chicharron & crispy tortilla.

JUGO DE CARNE Cup 6.25 Bowl 7.50
Beef broth with onions & cilantro.

FIDEO SECO 7.50
Mexican noodles with mild chili sauce, sour cream, avocado, cilantro & cotija cheese.

All substitutions charged a la carte.
Prices subject to change without notice.

*Cooked to Order: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or nuts may increase your risk of food borne illness.
Please let us know if you have any food allergies.
Not all ingredients are listed in the menu.

JUNE 2018

Burritos & Chimichangas

Flour tortilla, pico de gallo, sour cream & Cheese.

CARNE 15.00
Skirt steak, refried beans & poblano sauce.

POLLO 14.00
Grilled chicken, refried beans & chipotle-cream sauce.

CUBANO 14.00
Pork, refried black beans, plantains & tomatillo sauce.

CHIMICHANGA DE BARBACOA 15.00
Shredded beef, Mexican rice & ranchera sauce.

CHIMICHANGA DE POLLO 14.00
Shredded chicken, Mexican rice & chipotle-cream sauce.

Fajitas

Served with pico de gallo, sour cream, guacamole, warm tortillas, refried beans & Mexican rice.

MICHOACAN 21.00
Grilled steak & shrimp or chicken & shrimp

POLLO 16.00
Grilled chicken breast

CARNE ASADA 19.50
Grilled skirt steak

COMBO 19.00
Steak & chicken

MIAMI 21.00
Steak, chicken & shrimp

CAMARON 19.00
Grilled shrimp

Tacos

Three tacos served with avocado sauce, cilantro, onions, lime, refried beans & Mexican rice.

PASTOR 13.00
Marinated pork, cilantro, onions & pineapple.

GOBERNADOR 15.00
Grilled shrimp taco with chile chipotle aioli, Oaxaca cheese, guacamole & pickled veggies.

CARNE ASADA 15.00
Skirt steak with onions & cilantro.

POLLO (ALAMBRE) O PLAIN 13.50
Chicken, bacon, cheese, grilled onion & peppers.

NOPAL CON QUESO 11.00
Seared fresh cheese, cactus, pico de gallo & quinoa.

LECHON 13.00
Pork confit with cilantro, onions, avocado-jalapeño purée & crispy pork chicharron.

BAJA-STYLE 17.00
Crispy catfish, creamy coleslaw, pickled red onions & avocado aioli.

COCHINITA PIBIL 13.00
Pork marinated in achiote with pickled red onions, lime & oregano.

***TUNA** 15.00
Jicama tortilla, sashimi grade yellow fin tuna, avocado & pineapple salsa.

Quesadillas

Grilled flour tortilla, mozzarella cheese, pico de gallo, sour cream & avocado salsa.

CARNE ASADA, POLLO O CAMARON 16.00

QUESADILLA VEGGIE 13.00
Cactus salad with quinoa & avocado.

QUESADILLA CUBANA 15.00
Pork, refried black beans & plantains.

QUESADILLA FLOR DE CALABAZA & HUITLACOCHE 18.00
Squash blossom, Mexican corn truffle, mushrooms & poblano.

TLAYUDA CON ASADA 15.00
Open-face corn tortilla with flank steak, refried beans, onions, cilantro, Oaxaca cheese & tomatillo sauce.

Carne y Pollo

HAMBURGUESA CANCUN 15.50
Grilled prime beef on a brioche bun, gouda cheese, avocado mayo, grilled onions & tomatoes. Served with fries & pickled vegetables.

CARNE TAMPIQUEÑA 21.50
Poblano cheese sauce & one cheese enchilada. Served with refried beans & Mexican rice.

CARNE ASADA 21.50
Roasted onions, poblano peppers & one cheese enchilada. Served with refried beans & Mexican rice.

RIBEYE ARRIERO 28.00
(12 oz) Ribeye with beef broth, roasted potatoes, onions, chile verde, cilantro & bacon. Served with cilantro rice.

PUNTAS DE FILETE 21.50
Beef tenderloins sautéed in ranchera sauce, green peppers, red onions & mushrooms topped with gouda cheese. Served with refried beans, Mexican rice & warm corn tortillas.

POLLO CON MOLE NEGRO 18.00
Grilled chicken breast topped with traditional mole negro. Served with refried beans & Mexican rice.

POLLO NORTEÑO 16.00
Grilled chicken breast with avocado salad. Served with cilantro rice.

POLLO MORITA 17.00
Sautéed chicken breast with chile morita cream sauce. Served with refried beans & cilantro rice.

Del Mar

CAMARONES AJILLO 19.00
Grilled shrimp in guajillo & garlic sauce. Served with roasted potatoes.

PULPO AL PASTOR 21.00
Grilled octopus, chile guajillo adobo, peppers, pineapple & cilantro aioli. Served with cilantro rice.

PESCADO SARANDEADO 23.00
Grilled white fish with chipotle aioli. Served with Mexican rice.

PESCADO CARIBE 21.00
Fresh white fish with octopus, shrimp, mushrooms & cheesy cream sauce. Served with avocado salad & cilantro rice.

HUACHINANGO A LA VERACRUZANA 26.00
Red snapper baked with tomatoes, onions, olive oil, Anaheim pepper, green olives & capers. Served with refried beans & cilantro rice.

Guacamole Bar & Barra de Mariscos

CANCUN DINNER MENU Grill

Guacamole Bar

CLASSIC CANCUN GRILL Small 9.50 Large 18.00
Mashed Michoacán avocado, tomatoes, onions, chile serrano, lime juice & cilantro.

CHICHARRON Small 10.00 Large 18.50
Guacamole with crispy chicharron.

CHICHARRON DE RIB EYE Small 13.00 Large 23.00
Guacamole with crispy rib eye.

TROPICAL Small 10.00 Large 18.50
Guacamole with mango, pomegranate & jicama.

EL TRIO 15.00
Trio sampler of our most popular guacamole.
Classic, Tropical & Chicharron de Rib Eye.

Barra de Mariscos

TOSTADAS DE MARISCOS (Shrimp or Octopus) 14.00
Two crispy tortillas topped with pico de gallo, radish, chipotle aioli & avocado dressing.

***CEVICHE DE CAMARON O PESCADO (Shrimp or White Fish)** 14.50
Lime juice, cilantro, onion, radish, jalapeños & tomatoes in our special sauce.

***VUELVE A LA VIDA (Shrimp, Octopus & Scallop)** 16.00
Lime juice, onion, radish, cilantro, tomatoes & avocado in our special sauce.

***AGUACHILE (Shrimp Or Octopus)** 14.50
Aguachile sauce with lime, jalapeños, cucumber, red onions, cilantro & avocado.

***TIRADITO DE ATUN** 18.00
Seared Ahí tuna, cilantro, onions, chipotle aioli, avocado purée, ginger soy sauce & sliced jalapeño.

Molcajetes

Our version of an authentic dish served in a lava rock bowl from Mexico with cilantro rice & warm tortillas.

MARISCOS 24.00
Shrimp, octopus & scallops with cilantro, cactus, cotija cheese & roasted tomato sauce.

CARNE EN SU JUGO 22.00
Roasted tomatillo sauce with skirt steak, beans, cilantro, Mexican chorizo, cactus & cotija cheese.

Acompañantes 5.00

FRIJOLES CHARROS
Chorizo, bacon & pico de gallo.

FRIJOLES REFRITOS
With cotija cheese.

ARROZ MEXICANO

ARROZ CILANTRO

PAPAS CON MOLE
Oaxaca mole sauce, cotija cheese & sour cream.

PLATANOS FRITOS
Fried sweet plantains, crema fresca & cotija cheese.

CHILES TOREADOS
Fried jalapeños, onions, soy sauce & lime juice vinaigrette.

Especialidades del Chef

ENCHILADAS SUIZAS 13.00
Shredded chicken, tomatillo sauce, sour cream, cilantro, melted cheese & refried beans.

ENFRIJOLADAS 13.00
Shredded chicken, bean sauce, mozzarella cheese, onions, cilantro, sour cream & cilantro rice.

CARNITAS 18.00
Pork carnitas, refried beans, onions, cilantro & avocado salsa. Served with warm corn tortillas & Mexican rice.

COCHINITA PIBIL 19.00
Pork marinated in achiote with pickled red onions & avocado puree.
Served with warm corn tortillas & Mexican rice.

LECHON 19.00
Slow roasted pork, warm corn tortillas, mole & vegetables.

Postres

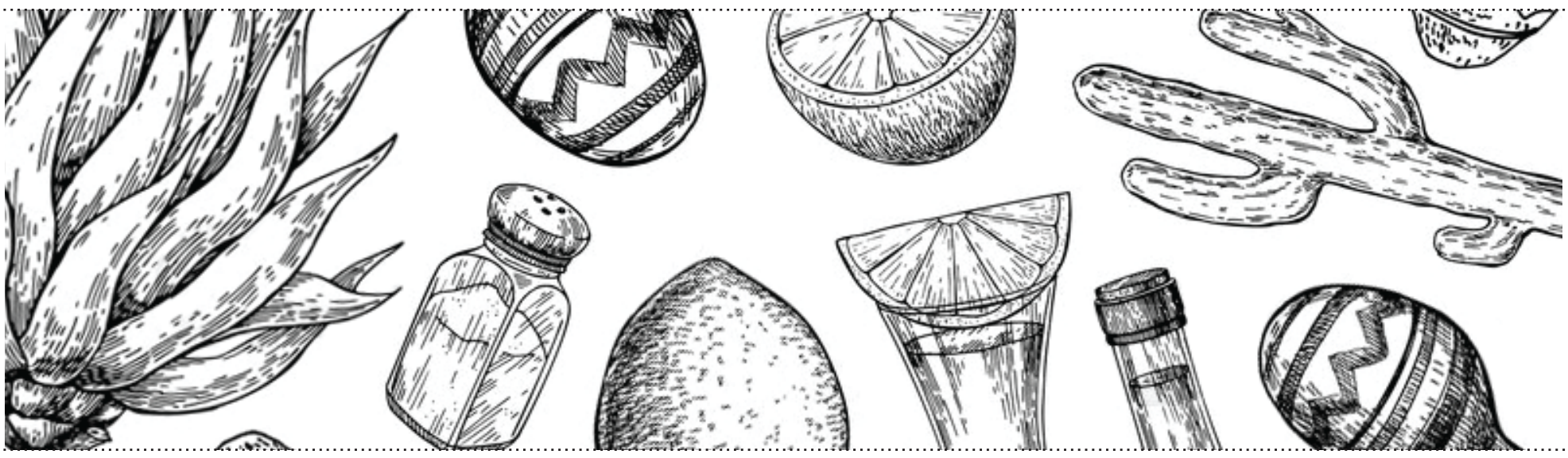
PANQUE DE ELOTE 5.50
Sweet corn cake with vanilla ice cream.

CHEESECAKE DE GUAYABA 6.00
Homestyle cheesecake with creamy guava sauce.

CHURROS CHURROS 5.50
Churros with chocolate, strawberry & cajeta dipping sauces.

FLAN CASERO 5.50
Traditional Cancun Grill homestyle caramel flan.

HELADO FRITO 7.00
Scoop of vanilla chocolate chip ice cream, deep fried in a crispy cornflakes & cinnamon sugar shell. Topped with cajeta sauce & whipped cream.



TACO NIGHT

ALL YOU CAN EAT TACOS
TUESDAY & THURSDAY
6PM TO CLOSE
LIVE ENTERTAINMENT

HAPPY HOUR

MONDAY TO FRIDAY 4 PM - 7 PM

MEXICAN SUNDAY BRUNCH
COMING SOON

KIDS EAT FREE

MONDAY, WEDNESDAY & SUNDAY
AFTER 4PM

KIDS 12 & UNDER EAT FREE WITH THE PURCHASE OF AN ADULT ENTRÉE.
ONE FREE KIDS MEAL PER PAYING ADULT ENTRÉE.
CANNOT BE COMBINED WITH ANY OTHER OFFERS, DISCOUNT OR PROMOTIONS.

All substitutions charged a la carte.
Prices subject to change without notice.

*Cooked to Order: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or nuts may increase your risk of food borne illness.
Please let us know if you have any food allergies. Not all ingredients are listed in the menu.