

Tortilla Press Cantina Dinner Menu

Appetizers

Classic Guacamole... Made to order. House fried chips \$9

Fried Sweet Plantains...

Queso fresco, mexican crème \$5

Spanish Fries... Peppers, onions, vinegar, cheese, crème, three pepper sauce \$5

Snack Burrito... Chicken, pork, or taco beef. Cheese, red rice, pinto beans \$6.5 *Smother it with more sauce & cheese \$7.5*

Honey Cholula Wings

Garlic chile lime dipping sauce \$8

Empanadas

Cheesesteak \$4

Veggie & Goat Cheese \$4

Mexican Pizza Three mexican cheeses, macho sauce, chorizo, chicken & rajas poblano, guacamole garnish \$8

Loaded Nachos

Piled high with pinto beans, lots of cheese, pickled jalapenos, black olives, lettuce, crème, pico de gallo & guacamole \$8.5 Add taco beef, chicken, chorizo or soy chorizo \$10

Quesadillas

Served in 8" or 10" flour tortillas

Chipotle Steak & Avocado \$8 / \$9.5

Fire Grilled Shrimp & Bacon \$8 / \$11

Crab & Avocado

\$9 / \$11

Chorizo, Rajas, Cheese

\$7 / \$8.5

Chicken & Avocado

\$6.5 / \$9.5

Chicken & Cheese \$6 / \$8.5

Chicken, Mango, Brie

with mango salsa

\$7.5 / \$9.5

Salads

Mexican Caesar Salad

Romaine lettuce, ancho chile Caesar dressing, queso fresco, crunchy tortilla croutons, roasted red peppers.
\$6

Taco Salad

Pinto beans, cheese, lettuce, black olives, carrots, pico de gallo, guacamole & crème \$6

Your choice on either Caesar or Taco Salad

Chicken \$9.5 Taco Beef \$8 Soy Chorizo \$9 Grilled Shrimp \$14

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Taco Salad

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Your choice on either Caesar or Taco Salad

Chicken \$9.5 Taco Beef \$8 Soy Chorizo \$9 Grilled Shrimp \$14

Tacos

Served with red rice and pinto beans

Soft Chicken or Beef Tacos...3 soft flour tacos, tender seasoned chicken breast OR seasoned ground beef, cheese, lettuce, tomato & crème \$13

Pulled Pork Tacos...3 corn tortillas, pasilla chile glazed pork, onion, lime, chopped cilantro, roasted tomato~jalapeño and tomatillo~avocado salsa \$14

Achiote Fish Tacos...3 warm corn tortillas, sautéed tilapia filet, achiote glaze, , red rice, pinto beans, guacamole, tomatillo~avocado salsa, pico de gallo \$15.5

Chipotle Shrimp Tacos...3 corn tortillas, sautéed chipotle marinated shrimp, guacamole, zesty slaw, tomatillo~avocado salsa \$17

Steak Tacos...3 corn tortillas, grilled sirloin steak, onions, chopped cilantro, lime, roasted tomato~jalapeno and tomatillo~avocado salsa \$16

Crunchy Beef or Chicken Tacos...4 crunchy corn tortillas, house made taco beef OR tender chicken breast, cheese, lettuce, tomato, mexican crème \$12.5

Entrees

Fajitas!

You'll have to try these to discover why they're a Cantina favorite!

Sautéed onions & peppers, macho sauce, warm flour tortillas, red rice, pinto beans,
lettuce, cheese, pico de gallo, guacamole, mexican crème

Sirloin Steak \$18 Chicken \$16 Shrimp \$20 Steak & Shrimp \$24 Mock Duck \$15

Chile Rellenos

Twin roasted poblano peppers, stuffed with mexican cheeses, lightly battered
& fried, with tomato~jalapeno sauce, red rice & pinto beans \$15.5

Enchiladas

Served with red rice, black beans, mexican crème & queso fresco
Three corn tortillas with your choice of guajillo chile, tomatillo, mole or entomatada sauce;
Stuffed with cheese and your choice of:
Taco Beef \$14..Chicken \$15.5..Pork \$15.5..Steak \$16..Cheese & Onion \$13

Sautéed Chipotle Garlic Shrimp

Garlic chile butter, tomato, chipotle seasoning.
Served with sautéed vegetable medley and poblano~spinach rice \$19

Chipotle Peanut BBQ Pulled Pork – Our Award Winner!

Tender pulled pork, chipotle peanut BBQ sauce, mashed potatoes,
green beans & fried plantains \$17

Coconut Habanero Shrimp

Fire grilled shrimp, fried sweet plantains, grilled pineapple.
Served with poblano~spinach rice and garlic sautéed string beans \$20

Coffee Braised Baby Back Ribs

Chile and coffee rubbed, coffee braised, fall off the bone tender,

Garlic chile butter, tomato, chipotle seasoning.
Served with sautéed vegetable medley and poblano~spinach rice \$19

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Fire grilled shrimp, fried sweet plantains, grilled pineapple.
Served with poblano~spinach rice and garlic sautéed string beans \$20

Coffee Braised Baby Back Ribs

Chile and coffee rubbed, coffee braised, fall off the bone tender,
Cantina special BBQ sauce, cilantro slaw and sweet potato fries 1/2 rack \$16 Full rack \$23

Carne Asada

Grilled sirloin steak, garlic chile butter, rajas poblano, blistered jalapeno,
sliced avocado, queso fresco cubes, red rice & black beans \$17

BBQ Salmon

Salmon filet grilled, mango glazed, mango salsa.
Served with chipotle mashed potatoes and a fresh sautéed vegetable medley \$20

Honey Lime Scallops

Tender sautéed scallops in our own honey lime sauce.
Served with poblano spinach rice, string beans & carrots medley \$24

A la carte sides

Guacamole \$2 Black Beans \$2.5 Side Salad \$3.95
French Fries or Spicy Fries \$3.95 Sweet Potato Fries \$4.5
Chile Relleno with Tomato, Jalapeno Sauce \$6
Single Crunchy Beef Taco \$3 Single Soft Chicken Taco \$3.5

Burritos!

Burritos are served with a side of fresh coleslaw, pico de gallo and mexican crème

La Prenza Burrito

Flour tortilla with cheese, red rice, pinto beans and roasted tomato salsa
Your choice of chicken breast, taco beef, pork or mixed vegetable \$11

Black Bean & Rajas Burrito

Flour tortilla, cheese, red rice, black beans, rajas poblano, guajillo chile sauce
Your choice chicken breast, taco beef, pork or veggie \$11 steak \$13 shrimp \$16

Alambre Burrito

Flour tortilla, rajas poblano, chorizo, red rice, pinto beans, guajillo chile sauce
Your choice of chicken breast, taco beef, pork \$11.5 steak \$13.5 shrimp \$16

Sweet Potato Burrito

Flour tortilla, roasted sweet potato, cheese, red rice, pinto beans,
guajillo chile sauce, lettuce, tomato and sliced avocado.
Your choice of chicken \$13.5 Or Chipotle mushrooms \$13

Classic Burrito

Flour tortilla with cheese, red rice, black beans, smothered with guajillo or tomatillo salsa;
We add even more cheese, then bake it!
Your choice pork, chicken, taco beef and mixed vegetable \$11.5 steak \$13.5 shrimp \$16

Brandito Burrito

Red chile wrap, chipotle peanut bbq pork, red rice, black beans \$10.5

Shrimp & Scallop Burrito

Flour tortilla chile seared shrimp and sea scallops, spinach~poblano rice,
queso fresco cubes, pico de gallo \$18
Smother it with salsa verde \$19

Artichoke Black Bean Burrito

Classic Burrito

Flour tortilla with cheese, red rice, black beans, smothered with guajillo or tomatillo salsa;

We add even more cheese, then bake it!

Your choice pork, chicken, taco beef and mixed vegetable \$11.5 steak \$13.5 shrimp \$16

Brandito Burrito

Red chile wrap, chipotle peanut bbq pork, red rice, black beans \$10.5

Shrimp & Scallop Burrito

Flour tortilla chile seared shrimp and sea scallops, spinach~poblano rice,

queso fresco cubes, pico de gallo \$18

Smother it with salsa verde \$19

Artichoke Black Bean Burrito

Flour tortilla, marinated artichoke hearts, black beans,
spinach~poblano rice, queso fresco cubes, tomatillo salsa \$14

The FAB-5 Pound Burrito

Chicken, pulled pork, taco beef, red rice, pinto beans & cheese
smothered with guajillo chile sauce, tomatillo sauce and mexican bbq sauce.

Garnished with pico de gallo, guacamole & mexican crème \$35

(All sauces and garnishes served on the side for takeout)

Make any Burrito a Chimichanga!

We lightly fry, then add extra sauce and cheese...add \$2

(not available for FAB 5 or Sweet Potato Burritos)

Seasonal Favorites

Appetizers

Crab, Jersey Asparagus & Roasted Red Pepper Quesadilla

Spring Mix and Cilantro Vinaigrette \$12

Ham Empanadas with Chipotle Glazed Apricots and Chihuahua Cheese \$4

Springdale Farm Strawberry, Bacon & Brie Quesadilla

Strawberry jalapeno glaze \$9

Spring Spinach Salad

With crumbled soy chorizo, queso fresco, red onion, mushrooms,
hard boiled eggs, crispy corn tortillas croutons & lime chile vinaigrette \$7

Entrees

Grilled Tequila Lime Chicken Breast

Coconut~Strawberry sauce, poblano~spinach rice and sautéed green beans \$16

Mahi Mahi Tacos

Chile coated mahi filet, warm corn tortillas, zesty slaw and avocado lime sauce

Served with sautéed garlic green beans and poblano~spinach rice \$16

Grilled Jersey Asparagus & Portabella Fajita Platter

3 warm corn tortillas, grilled locally grown asparagus, red pepper planks and portabella mushroom cap.

Dressed with sweet onion vinaigrette served with guacamole, pico de gallo, wedge of queso fresco

red rice and black beans \$15

Ancho Crusted Ahi Tuna Pineapple Salsa

Pan Seared Rare Tuna Steak with fresh pineapple salsa, chipotle mashed potatoes & sautéed vegetable medley \$20

Dessert

Springdale Farms Strawberry Tangle

with Bassetts vanilla bean ice cream and whipped cream \$6.5

Sandwiches

Served with your choice of Coleslaw, French Fries or Sweet Potato Fries

Half pound (8 oz) Fresh Angus Burger Patty

With lettuce, tomato and sliced onion

* Hamburger \$9 * Cheddar~Jack Cheeseburger \$10

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With lettuce, tomato and sliced onion

* Hamburger \$9 * Cheddar~Jack Cheeseburger \$10

* Bacon Guacamole Cheeseburger \$11

Award winning Chipotle Peanut BBQ Pulled Pork Sandwich

Served on a soft Bolillo roll \$9

Chicken Avocado Wrap

lettuce, tomato, sliced avocado
and guacamole ranch dressing \$10

Shrimp & Scallop Wrap

Lettuce, tomato, guacamole
on a spinach wrap \$15