

MARINA CANTINA

AGUA VERDE CAFÉ

APERITIVOS

BASKET OF CHIPS and salsa ... 5.50

GUACAMOLE & CHIPS ... 13

avocado, onion, garlic, tomato, cilantro, serrano peppers, fresh lime juice

NACHOS AGUA VERDE ... 14.50 **With Chicken** ... 19.50

tortilla chips with melted cheese sauce, pinto beans, pickled jalapenos, sour cream, pico de gallo, queso Cotija

QUESADILLAS

topped with sour cream, lettuce, and pico de gallo

Add Guacamole small ... 3.00 Add Guacamole large ... 8.50

Add Chicken or Pork ... 5.00 Add Steak or Shrimp ... 6.50

CORN MASA QUESADILLAS ... 11.50

three handmade corn tortillas, Oaxacan Cheese

QUESADILLAS CON HONGOS ... 12.50

three handmade corn tortillas, roasted mushrooms, Epazote, Oaxacan cheese

QUESADILLA ... 10.50 **With Chicken** ... 15.50 🍴

flour tortilla, Monterey Jack & cheddar cheeses

MANGODILLA ... 14.00 **With Chicken** ... 19.00 🍴

quesadilla with mango, poblano peppers, green onions

ENSALADAS

Add Chicken ... 5.00 Add Shrimp ... 6.50

ENSALADA PICARITA ... 14

romaine lettuce, grilled corn, poblano peppers, red bell peppers, avocado, onion, cumin, black beans, lime and cilantro dressing, topped with tortilla strips

TACOS DE LA CASA

3 tacos served on handmade corn tortillas with a side of corn tortilla chips or rice & beans

BONIATO ... 15.50

sautéed yams, roasted peppers & corn, queso Cotija, cilantro, avocado crema

CARNITAS ... 15.50

pork confit, cilantro, onion, cascabel chile salsa & avocado salsa

POLLO ... 16

grilled chicken, onions, cilantro, radish, avocado salsa

"Suadero" Steak... 16.50

beef brisket confit, tomatillo-avocado salsa de molcajete, onions, cilantro

ROCKFISH ... 17.50

seared adobo marinated wild Rockfish, red cabbage, cilantro, fresh mango salsa

BAJA ... 17.50 🍴

panko breaded wild Black Cod, Chipotle mayo, red cabbage, avocado, pico de gallo

BURRITOS

served in flour tortillas with a side of chips

VEGGIE BONIATO ... 16 🍴

yams, roasted peppers & corn, queso, guacamole, rice, pinto beans, avocado crema, pico de gallo

BRAISED BEEF ... 16.50 🍴

slow-braised beef, guacamole, queso, rice, pinto beans, cilantro, onions

POLLO ... 16.50 🍴

chicken with tomato and onions, guacamole, queso, rice, pinto beans, cilantro, onions

PUERCO ... 16 🍴

pork with tomato and onions, guacamole, queso, rice, pinto beans, cilantro, onions

BAJA... 18 🍴

panko breaded cod, chipotle mayo, pico de gallo, red cabbage, avocado



Contain Gluten

Please note that any fried items are fried with shared oils. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We use only Halal chicken & Beef.



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MARINA CANTINA

VEGAN & VEGETARIAN MENU

APERITIVOS

BASKET OF CHIPS and salsa ... 5.50 **VEGAN**

GUACAMOLE & CHIPS ... 13 **VEGAN**

avocado, onion, garlic, tomato, cilantro, serrano peppers, fresh lime juice

NACHOS AGUA VERDE ... 14.50 **VEGETARIAN**

tortilla chips with melted cheese sauce, pinto beans, pickled jalapenos, sour cream, pico de gallo, queso Cotija

ENSALADA

PICARITA SALAD ... 14 **VEGAN & VEGETARIAN**

romaine lettuce, grilled corn, poblano peppers, red bell peppers, avocado, cumin, black beans, lime and cilantro dressing, topped with tortilla strips

FUERTES

TACOS BONIATO ... 15.50 **VEGAN or VEGETARIAN**

sautéed yams, corn, roasted peppers, cotija cheese, avocado crema, cilantro, served on three handmade corn tortillas, with a side of corn tortilla chips or rice & beans

VEGGIE BURRITO ... 16 

sautéed yams, roasted peppers & corn, queso, guacamole, pinto beans, rice, avocado crema, pico de gallo with a side of corn tortilla chips

QUESADILLAS

topped with sour cream, lettuce, and pico de gallo


Add Guacamole small ... 3.00 Add Guacamole large ... 8.50

CORN MASA QUESADILLAS ... 11.50 **VEGETARIAN**


three handmade corn tortillas, Oaxacan Cheese

QUESADILLA CON HONGOS ... 12.50 **VEGETARIAN**

three handmade corn tortillas, roasted mushrooms, Epazote, Oaxacan cheese

QUESADILLA ... 10.50 **VEGETARIAN** 

flour tortilla, Monterey Jack & cheddar cheeses

MANGODILLA ... 14.00 **VEGETARIAN** 



AGUA VERDE CAFÉ

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BEBIDAS

COCKTAILS & MORE

LCB will temporarily allow Spirits, Beer, Wine Restaurant license holders to sell closed, bottles or cans of beer, wine and spirits – in combination with the sale of food to-go or by delivery. This change only applies to sales of alcohol that includes the purchase of food. Please have your ID available.



IN HOUSE DRAFT COCKTAILS DESIGNED BY @RUMBASEATTLE

Margarita Lima 13.50
Pueblo Viejo Blanco tequila, fresh lime, triple sec

Prickly Pear Margarita 13.50
Pueblo Viejo Blanco tequila, fresh lime, prickly pear

Paloma Margarita 13.50
Pueblo Viejo Blanco tequila, fresh grapefruit,
lime juice, grapefruit liqueur

Wild Flower 13.50
Pueblo Viejo Blanco tequila, Los Vecinos mezcal,
ginger liqueur, hibiscus, fresh lime

Barbados Punch 13.50
Don Q & Mt Gay Black Barrel rum,
fresh cracked coconut water, fresh lime

Skinny Margarita 13.50
Pueblo Viejo Blanco tequila, fresh lime, triple sec

TO-GO CANED COCKTAILS ONLY!

(\$13) EACH 8oz CAN SERVES (2) COCKTAILS

CERVEZAS

Bottled

Corona (12oz)	7
Pacifico (12oz)	7
Dos Equis Amber (12oz)	7
Budweiser (12oz)	7
Tecate Can (16oz)	7.50
Upside Dawn Non-Alcoholic (12oz)	7

VINO – WINE

Bubbles gls/btl
Wycliff Brut Sparkling 9.00/25.00

White gls/btl
CK Mondavi 2017 Pinot Grigio, California 9.00/25.00

Red gls/btl
CK Mondavi 2017 Cabernet Sauvignon, California 9.00/25.00

SODAS

Coke, Diet Coke, Sprite	3.50
Mexican Coke, Jarritos Bottle	4.50
San Pellegrino Can	4.00
Bottled Water	2.50

House-Made Agua Frescas

Horchata (Rice, Almond, Cinnamon)	5.50
Jamaica	4.50
Limonada	4.50
Strawberry Limonada	5.50
Strawberry Horchata	6.50
Iced Tea	4.00



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