- **QUESO BLANCO FUNDIDO WHITE CHEESE SAUCE** spiced with jalapenos and garlic / 5.66with rajas (chiles & onions) / 5.79 with chorizo / 6.53
- **₱ Pico De Gallo** / 3.49
- **☞ Guacamole** / 6.27

QUESADILLA POLLO CHICKEN in CHIPOTLE, QUESO, Served with **PICO** and **CREMA** / **6.31**

- **QUESADILLA RAJAS CHILES** and **onions** with **queso**, served with PICO and CREMA / 5.87
- **7 QUESO QUESADILLA / 5.04**

Hot Dog Taquitos hot dogs rolled in a tortilla and fried crispy with side of sriracha crema / 4.68

THE MEXICAN CORN ROASTED CORN with **QUESO COTIJA**, CHILE POWDER and LIME AIOLI / 2.97

SHRIMP HABANERO CEVICHE SHRIMP, LIME JUICE. TOMATOES, RADISH, ONIONS, and CILANTRO served with a side of ROASTED HABANERO OIL / 8.96

SHRIMP TROPICAL CEVICHE SHRIMP, PINEAPPLE, BELL peppers, mango, cilantro, lime juice and radish /9.93

----- CANTINA NACHOS

Half or Whole portions available.

VEGETARIAN FRESH JALAPENOS, QUESO FUNDIDO, BLACK BEANS, PICO, CREMA / half 6.22 / whole 8.89

CARNE CARNE ASADA, FRESH JALAPENOS, QUESO FUNDIDO, BLACK BEANS, PICO, CREMA / half 6.92 / whole 9.89

POLLO GRILLED CHICKEN, FRESH JALAPENOS, QUESO FUNDIDO, BLACK BEANS, PICO, CREMA / half 6.92 / whole 9.89

----- SOUP & SALAD -----

HEAVENLY SOPA POLLO CHICKEN with ONION, TOMATO, RICE, and LIME SPIKED CHICKEN BROTH topped with AVOCADO chunks / 3.89

HOUSE SALAD JULIENNED CHOPPED ROMAINE topped with BACON, BOILED EGG, CHEDDAR, TOMATO, QUESO FRESCO, BLACK BEANS & CORN with HABANERO RANCH on the side / 5.97

TOSTADA SALAD 2 CORN TOSTADAS with a black bean SPREAD topped with LETTUCE, QUESO FRESCO, WHOLE BLACK BEANS, CORN, GREEN ONIONS, AVOCADO and CHIPOTLE RANCH / 7.97

TACO SALAD SEASONED GROUND BEEF OF GRILLED CHICKEN in a crispy bowl packed full of lettuce, tomatoes, SHREDDED CHEESE and drizzled with CREMA / 9.95

vegetarian vegetarian

vegan / vegan option

Most menu items are able to be made **gluten-free**—ask server for suggestions.

Split Plate charge \$2 Gratuity of 18% may be added to parties of 5 or more.

GNARLATIOUS CANTINA CODE

- 1. During big surf business, we may ask that you bail out to the bar for other dudes & dudettes to enjoy our ripping tacos!
- 2. We don't mean to be **bogus**, but credit card payments are **maxed out** at 4 cards per table.
- 3. Don't be a hodad, tables are for primo business-food & drinks!
- 4. If you like your food, beverage and service feel free to exclaim **cowabunga**, banzai, or rad to anyone of our beach bunnies or vals.
- 5. You are the big kahuna here at BelAir Cantina--have a mondo time and hang ten, catch a wave and continue to be off the wall!

served with TORTILLA, LETTUCE, PICO, GUAC, RICE and BEANS

PORTABELLA MUSHROOM FAJITAS BELL PEPPERS. ONIONS, POBLANO PEPPERS, TOMATOES and PORTABELLA MUSHROOMS grilled in SIZZLE SAUCE, garnished with CHIMICHURRI SAUCE and MANGO SALSA / 15.89

GRILLED STEAK FAJITAS BELL PEPPERS, ONIONS, TOMATOES and SIRLOIN STEAK grilled in SIZZLE SAUCE garnished with PICO DE GALLO and CREMA / 16.89

GRILLED CHICKEN FAJITAS BELL PEPPERS, ONIONS, TOMATOES and MARINATED CHICKEN grilled in SIZZLE SAUCE, garnished with **roasted corn salsa** and **crema / 15.89**

MEAT LOVERS COMBO BELL PEPPERS, ONIONS, TOMATOES, SIRLOIN STEAK and MARINATED CHICKEN grilled in Sizzle Sauce garnished with Pico de Gallo & **CREMA** / 16.89

KOREAN BEEF FAJITAS BELL PEPPERS, ONIONS, and SPICY SWEET MARINATED BEEF grilled in SIZZLE SAUCE garnished with JICAMA, CARROTS, SALSA & SRIRACHA **CREMA / 16.89**



- **V** ROASTED HABANERO OIL / 1.28
- **U HABANERO CREMA / 1.11**
- VAVOCADO SALSA TOMATILLO, JALAPENO & CILANTRO (med) / 1.05
- CHIPS W/SALSA TO GO / 2.59 PICO DE GALLO / 1.03
- OAXACAN BLACK BEANS / 1.49

DRUNKEN PINTO BEANS (with bacon) / 1.49

- WMEXICAN RICE with PLANTAIN and CREMA / 1.49
- **PLANTAINS** / 4.29

MEXICAN CREMA / 1.16

- **♥ GUACAMOLE** (202) / 1.49
- VEGAN CREMA / 2.11
- **TORTILLAS (4) / 1.03**

available Sat & Sun 'til 3PM

CHORIZO BURRITO CHORIZO, SCRAMBLED EGGS, CHEESE, RICE, and PINTO BEANS topped with TOMATILLO SALSA and CREMA / 8.89

HUEVOS RANCHEROS CORN TORTILLAS stuffed with MOZZARELLA CHEESE on a bed of pinto beans topped with fried eggs / 7.93

Order 3 and we'll throw in the rice & beans!



- CARNE ASADA SEASONED SIRLOIN STEAK, ONION, CILANTRO / 3.69
- $lue{ }$ Carnitas crispy pork, Pico de Gallo / 3.29

KOREAN BEEF SPICY SWEET MARINATED BEEF garnished with greens, Jicama, Carrot, Lime and Sriracha Crema / 3.49

Gringo hard corn shell, ground beef, lettuce, tomato, sour cream and shredded cheddar / 2.93

Barbacoa shredded beef slow cooked with Modelo, orange soda, Coca Cola, garnished with raw onion & cilantro / 3.49

BLT bacon, lettuce, and tomato topped with Avocado Salsa / 2.69

NINJA PIG crispy pork tossed in Hoisin glaze, topped with cucumber salsa / 3.69

HABANERO PORK GRILLED PORK LOIN, LETTUCE, RED PEPPERS, CRISPY PLANTAINS and HABANERO CREMA / 3.66

----- SEAFOOD

BAJA TILAPIA breaded & fried, with citrus slaw & avocado salsa / 3.29

CHIPOTLE MAHI MAHI GRILLED MAHI MAHI covered with CHIPOTLE CREAM SAUCE, topped with GREEN PEAS, JULIENNE ONIONS and CORN SALSA / 4.18

Mango Tilapia Grilled Tilapia topped with mango salsa and chimichurri sauce $/\ 3.49$

ZIHUATANEJO SHRIMP seared with onion, tomato, jalapeno and cilantro / 3.89

LOBSTER TOSTADA COLD LOBSTER & CRAB SALAD with CRUNCHY RADISH, ONION, TOMATO, CILANTRO and MAYO topped with Belair slaw & avocado / 4.85 Tostada Only!

- POLLO VERDE original recipe! PULLED SPICED CHICKEN BREAST, SALSA VERDE, QUESO COTIJA, ONION, CILANTRO / 2.89
 - POLLO YUCATAN GRILLED CHICKEN with ACHIOTE, PINEAPPLE, AVOCADO SALSA / 2.83
- SPICY POLLO PULLED CHICKEN BREAST WITH ARBOL CHILES and SPICES, topped w/citrus coleslaw / 2.94

-----<mark>VEGGIE</mark>-----

Add carne asada or pollo to any veggie taco / 1.37

- $lacksymbol{\mathbb{R}}$ Rajas grilled chiles & onions, black beans, queso / 2.76
- ROASTED VEGGIE ROASTED POTATOES, CORN, ONION, zucchini with jalapenos, drizzled with avocado salsa / 2.85
 - PORT-QUESO sauteed portabella mushroom, queso fundido, black beans, radish and chimichurri / 2.97
 - STIR FRY TOFU CRISPY BREADED TOFU covered with sov citrus sauce, topped with corn salsa and Julienne onions / 3.33
- BLACK BEAN AND CORN WHOLE BLACK BEANS and GRILLED CORN topped with QUESO FRESCO, SLICED AVOCADO and CILANTRO / 3.11
- ${f v}$ Vegan Gringo hard corn shell, seasoned ground sov meat, lettuce, tomato, vegan sour cream and vegan cheese / 3.96

TAMALES -----

SPICY POLLO TAMALE TRADITIONAL SOUTH MEXICAN STYLE TAMALE with pulled chicken breast with arbol chiles & spices topped with pico de gallo / 3.85

BLACK BEAN TAMALE TRADITIONAL SOUTH MEXICAN STYLE TAMALE stuffed with **BLACK BEANS** & WHOLE KERNAL CORN topped with **PICO DE GALLO** / 3.45

■ \$2 Taco Tuesday and Taco Thursday Options (dine-in only)

* The consumption of raw or undercooked eggs, meat, poultry or seafood may increase the risk of food bourne illness.

Burritos as big as a Chihuahua

+top any Burrito or Bowl with QUESO FUNDIDO / 2.25

MAKE ANY BURRITO INTO A **BOWL** (BURRITO MINUS THE TORTILLA) FOR THE SAME PRICE!

SPICY POLLO PULLED CHICKEN BREAST tossed in arbol sauce, citrus coleslaw, choice of black beans or pinto beans, rice and crema, topped with salsa roja / 9.89

POLLO VERDE SPICY CHICKEN BREAST, choice of black beans or pinto beans, rice, salsa verde, queso cotija, shredded lettuce, onion, cilantro topped with Salsa Roja / 9.23

 $footnotemath{\mathbf{v}}$ Port-Rajas (veggies) grilled chiles and onions, portabella mushrooms, black beans, guacamole, rice, lettuce and queso fundido / 9.55

Carne Asada grilled sirloin steak with choice of black beans of pinto beans, crema fresca, guacamole, rice, shredded lettuce, cilantro, onions, topped with queso fundido and salsa roja / 10.87

CARNITAS CRISPY PORK with choice of black beans or pinto beans, crema fresca, guacamole, rice, shredded lettuce, cilantro, pico de gallo topped with salsa roja /9.37