

CADILLAC

MEXICAN KITCHEN & TEQUILA BAR

TAPAS

CHIPS AND SALSA	5.99
CHIPS, GUACAMOLE, QUESO OR SALSA choice of two	11.99
CANTINA BEEF FAJITA NACHOS	18.99
CANTINA CHICKEN NACHOS	16.99
CANTINA COMBO NACHOS	17.99
QUESADILLAS	Pork 13.99 Chicken Fajita 13.99 Beef Fajita 17.99

ENSALADAS Y SOPAS

GUACAMOLE SALAD Served in a molcajete	11.99
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	16.99
Chicken Fajita	17.99
Beef Fajita	19.99

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 25.99 For two 47.99
Beef & Chicken or Shrimp	For one 24.99 For two 44.99
Chicken	For one 24.99 For two 44.99
Shrimp	For one 24.99 For two 44.99
Chicken & Shrimp	For one 25.99 For two 44.99

VEGETABLE FAJITA Grilled zucchini, yellow squash, carrots, corn and mushrooms over poblano peppers and onions, served with black beans, flour tortillas, pico de gallo and guacamole	18.99
CHICKEN PECHUGA LITE Grilled chicken breast served with grilled vegetables	19.99
CADILLAC COMBO Cheese enchilada, chicken quesadilla and crispy beef taco, served with rice and refried beans	19.99
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	23.99
CARNITAS GUADALAJARA Sautéed with onions, roasted jalapeños, cilantro and a hint of lime	18.99

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	14.99
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	16.99
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	16.99
TACOS AL CARBON Chicken fajita rolled in flour tortillas, served with rice, refried beans, pico de gallo and sour cream	17.99
Beef Fajita 19.99 Combo 18.99	
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	18.99

ENCHILADAS

Served with rice and refried beans

BEEF ENCHILADAS Spicy beef topped with beef chili gravy, cheddar cheese and onions	15.99
CHICKEN ENCHILADAS Chicken guisada topped with salsa ranchera, Monterey Jack cheese and onions	15.99
CANCUN ENCHILADAS Crabmeat and shrimp sautéed with celery, onions and white wine, topped with cilantro cream sauce and Monterey Jack cheese	18.99
LAREDO CHEESE ENCHILADAS Cheese topped with chili gravy, queso fresco, cheddar and Monterey Jack cheese and onions	14.99

POSTRES

SOPAPILLAS Fried puff pastries with cinnamon-sugar, caramel and chocolate sauce	8.99
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SALSAS

ROASTED TOMATO

VERDE 

CHIPOTLE 

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

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

MARGARITAS AND FROZEN

THE ORIGINAL MARGARITA

House margarita frozen or rocks 9

CADILLAC CORONARITA

Frozen Margarita | Coronita Extra. 13

FROZEN FRUIT MARGARITA

House frozen margarita
Choice of: strawberry | prickly pear | blood orange 10

CADILLAC MARGARITA

1800 Reposado Tequila | lime | Grand Marnier Orange Liqueur. 11

BARREL-AGED HIBISCUS MARGARITA

Aged for 20 days | *Limited Daily Availability*
Avión Añejo Tequila | Tres Agave Nectar | Fee Brothers Aztec Chocolate Bitters
| Fruitlab Organic Hibiscus Liqueur 14

SANGRIA SWIRL

House frozen margarita | Beso Del Sol Sangria 10

PERFECT PATRÓN

Patrón Silver Tequila | Patrón Citrónge Orange Liqueur | lime juice 14

BARREL-AGED MARGARITA

Aged for 20 days | *Limited Daily Availability*
Avión Silver Tequila | Tres Agave Nectar |
Fruitlab Organic Hibiscus Liqueur 14

SPECIALTY COCKTAILS

CADILLAC PUNCH

Captain Morgan Spiced Rum | DeKuyper Peachtree Schnapps | DeKuyper
Banana Liqueur | fruit juice | Finest Call Grenadine |
45oz Keep the Glass! ¡Salud! 21

SOUTHERN TEA

Bacardi Superior Rum | Absolut Vodka | Tanqueray Gin | triple sec |
Coca-Cola® | sweet & sour 9

CADILLAC MOJITO

Bacardi Superior Rum | mint | lime juice | soda water 9

STRAWBERRY MULE

Cazadores Blanco Tequila | strawberry purée | lime juice |
Ginger beer 11

HAPPY HOUR BEVERAGES

DOMESTIC DRAFT BEER

Bud Light 4

AMERICAN CRAFT & IMPORT DRAFT BEER

Abita Amber | Dos Equis Lager | Karbach Brewing 5

FAMOUS MARGARITAS

Original (rocks | frozen | fruit) | Sangria Swirl 6

FRUIT OF THE VINES

Chardonnay | Riesling | Cabernet Sauvignon | Merlot 6

FAMOUS MARGARITAS

Cadillac Margarita (rocks or frozen). 8

BOTTLE BEER

Blue Moon | Bud Light | Coors Light |
Miller Lite | Corona Extra | Corona Light |
Michelob Ultra | Heineken | Negra Modelo | Pacifico | Budweiser

*Buckets of Beer available with our bottled selections

ON THE TAP

Abita Amber | Dos Equis Lager | Bud Light |
Karbach Brewing Love Street

WINE

WHITES & SPARKLING

Korbel Sparkling 8
Four Vines 'Naked' Chardonnay 7
Kendall-Jackson 'VR' Chardonnay 10
Bex Riesling 8

REDS

Grayson Merlot 7
Alta Vista 'Classic' Cabernet Sauvignon 8
Beso Del Sol Red Sangria 6

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