

MARINA CANTINA

AGUA VERDE CAFÉ

APERITIVOS

BASKET OF CHIPS AND SALSA ... 6.00

GUACAMOLE & CHIPS ... 15.00

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

NACHOS AGUA VERDE ... 15.00 With Chicken ... 20.00

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 ... 9.00

Add Chicken or Pork ... 5.00 Add Brisket Suadero or Shrimp ... 6.50

CORN MASA QUESADILLAS ... 13.00

three handmade corn tortillas, Oaxacan Cheese

QUESADILLAS CON HONGOS ... 14.00

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

QUESADILLA ... 12.00 With Chicken ... 17.00

flour tortilla, Monterey Jack & cheddar cheese

MANGODILLA ... 14.50 With Chicken ... 19.50

flour tortilla, Monterey Jack & Cheddar cheese, mango, poblano peppers, green onions

ENSALADAS

ENSALADA PICARITA ... 14.50

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

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

TACOS DE LA CASA

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

BONIATO ... 17.00

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

CARNITAS ... 17.50

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

SUADERO ... 18.00

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

POLLO ... 17.50

grilled chicken, onions, cilantro, radish, avocado salsa

ROCKFISH ... 19.00

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

BAJA ... 19.50

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

BURRITOS

served in flour tortillas with a side of chips

Add Guacamole small ... 3.00

VEGGIE BONIATO ... 17.00

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

BRAISED BEEF ... 17.50

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

POLLO ... 17.50

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

PUERCO ... 17.00

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

BAJA... 19.50

panko breaded black cod, pico de gallo, red cabbage, chipotle mayo, rice, pinto beans



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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#AGUAVERDECAFE



MARINA CANTINA

VEGAN & VEGETARIAN MENU

APERITIVOS

BASKET OF CHIPS AND SALSA ... 6.00 **VEGAN**

GUACAMOLE & CHIPS ... 15.00 **VEGAN**

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

NACHOS AGUA VERDE ... 15.00 **VEGETARIAN**

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

ENSALADA


PICARITA SALAD ... 14.50 **VEGAN & VEGETARIAN**

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

FUERTES

TACOS BONIATO ... 17 **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 ... 17  **VEGETARIAN**

sautéed yams, roasted peppers & corn, Jack & Cheddar, 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 ... 9.00

CORN MASA QUESADILLAS ... 13.00 **VEGETARIAN**


three handmade corn tortillas, Oaxacan Cheese

QUESADILLA CON HONGOS ... 14.00 **VEGETARIAN**

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

QUESADILLA ... 12.00 **VEGETARIAN** 

flour tortilla, Monterey Jack & Cheddar cheese

MANGODILLA ... 14.50 **VEGETARIAN** 

flour tortilla, Monterey Jack & Cheddar cheese, mango, poblano peppers, green onions



AGUA VERDE CAFÉ

 Contain Gluten

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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.

R U M B A

RHUM & FOOD

IN HOUSE DRAFT COCKTAILS DESIGNED BY @RUMBASEATTLE

Lima Margarita	14.50
Pueblo Viejo Blanco Tequila, triple sec, lime, simple syrup	
Prickly Pear Margarita	14.50
Pueblo Viejo Blanco Tequila, prickly pear, lime, simple syrup	
Paloma Margarita	14.50
Pueblo Viejo Blanco Tequila, grapefruit liqueur, lime, grapefruit, simple syrup	
Wild Flower Margarita	14.50
Los Vecinos Mezcal, Pueblo Viejo Blanco Tequila, ginger liqueur, hibiscus, lime, simple syrup	
Barbados Punch	14.50
Don Q Rum, Mt Gay Eclipse Rum, coconut water, lime simple syrup	
Skinny Margarita	14.50
Pueblo Viejo Blanco Tequila, triple sec, lime	

TO-GO CANNED COCKTAILS ONLY!

(\$14.50) EACH 8oz CAN SERVES (2) COCKTAILS
Lima, Prickly Pear

CERVEZAS

Bottled

Corona (12oz)	7.00
Pacifico (12oz)	7.00
Upside Dawn Non-Alcoholic (12oz)	7.00
Schilling Cider- Seasonal Flavor	7.00

VINO – WINE

Bubbles	gls/btl
Wycliff Brut Sparkling	9.00/25.00
White	gls/btl
CK Mondavi Pinot Grigio, <i>California</i>	9.00/25.00
Red	gls/btl
CK Mondavi Cabernet Sauvignon, <i>California</i>	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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