



# CHANTICO

## HAPPY HOUR

### Grilled Whole Wings

Habanero, Sesame, Lime, Red Onion, Cilantro  
❖ Very Spicy ❖ **gf / 11**

### Organic Beets

Local Citrus, Salsa Macha, Hibiscus, Mint,  
Queso Fresco, Peanuts **gf v / 10**

### Birria Quesa Tacos

Chopped Beef, Cheese, Cilantro, Onions,  
Spicy Consommé, Organic Black Beans, Rice **gf / 13**

### Cheese Crisp

Pickled Cactus, Shaved Jalepenos, Red Onion **v / 9 ½**

### Costillas De Rez

Beef Ribs, Charro Beans, Cactus, Onions,  
Cilantro, Chilies, Grilled Tortilla **17**

### Seared Tuna Tostada

Serrano, Strawberry, Chili Oil  
Peanuts, Mashed Corona Beans,  
Red Onion, Maji Sauce **df gf / 13**

### Chicken Breast Chimichanga

Cheese, Scallions, Cilantro, Oaxaca Cheese **14**

### Melted Cauliflower Queso

Green Chilies, Corn, Vegan Cheese **gf vg / 12**

### Charred Sweet Potato

Pumpkin Seed Dip, Avocado,  
Arugula, Radish **vg gf / 12**

### Sikil Pak Salad

Baby Gems, Roasted Pepita Dip, Jicama  
Cucumber, Tomato, Chilis, Sesame,  
Agave-Lime Dressing **vg gf / 10**

### Fish Tacos (2)

Avocado, Cabbage, Lime, Tomatillo Pico, Crema **13**

### Vegan Chorizo & Potato Flautas

Sour Cream, Guacamole, Choice of Sauce

### Posole Verde

Green Chile Pork, Chicharron, Cabbage,  
Blue Corn Hominy, Avocado Tostada,  
Grilled Lime **gf / 11**

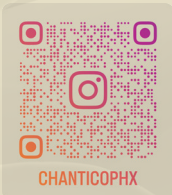
### Warm Churros

Cinnamon, Sugar, Chocolate Sauce **9 ½**



4 to 6 PM @ Cantina & Bar Top  
Saturday & Sunday Brunch 10am to 3:30pm

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS



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