



Southside CANTINA

APPS

\$10.95 SOPES: TWO WARM HAND MADE MASA CAKES TOPPED W/BEANS, QUESO FRESCO, ROMAINE & ROJA SAUCE +\$3.5 ADD CHORIZO

\$11.49 CANTINA STREET CORN: CORN ROASTED IN ITS OWN HUSK, COVERED WITH CREMA, QUESO FRESCO, SCALLIONS AND A BLEND OF CHILI FLAKES.

\$11.49 CHILE CON QUESO: CREAMY CHEESE QUESO W/ HATCH CHILES, POBLANOS & JALAPENOS SERVED W/ WARM HOUSE FRIED CORN TORTILLA CHIPS. +\$3.5 ADD CHORIZO

\$14.49 GUAC & CHIPS: SCRATCH MADE GUACAMOLE SERVED W/ WARM HOUSE FRIED CORN TORTILLA CHIPS.

\$16.49 CANTINA DIP FLIGHT: A TRIO OF WARM CHILE CON QUESO, HOUSE ROASTED SALSA & SCRATCH GUACAMOLE SERVED W/ WARM HOUSE FRIED CORN TORTILLA CHIPS

\$17.49 TUNA TOSTADA: SUSHI GRADE AHI TUNA GENTLY TOSSED IN LIME-CHILE OIL, SERVED ON A HOUSE FRIED CORN TOSTADA, RESTING ATOP A DOLLOP OF SCRATCH MADE GUACAMOLE.

\$16.49 NACHO TRAY: FRIED CORN CHIPS, PICO, CREMA, SPICY ROJA SAUCE, CHIHUAHUA & CHEDDAR CHEESE.

ADD: +\$7 MARINATED CHICKEN, +7 GROUND BEEF, +\$7 PORK CARNITAS, +\$8 SMOKED BEEF BARBACOA, +\$8 CARNE ASADA, +\$8 SHRIMP

SHAREABLE QUESADILLAS

\$16.49 SHAREABLE QUESADILLA: CHIHUAHUA & CHEDDAR CHEESE BAKED BETWEEN TWO CRISPY FLOUR TORTILLAS, CUT INTO SIX SHAREABLE SLICES AND TOPPED WITH SHREDDED ROMAINE, CORN SALSA AND CREMA

ADD: +\$7 MARINATED CHICKEN, +7 GROUND BEEF, +\$7 PORK CARNITAS, +\$8 SMOKED BEEF BARBACOA, +\$8 CARNE ASADA, +\$8 SHRIMP

BURRITOS

\$15.49 BURRITOS: FLOUR TORTILLA, SEASONED RICE, BEANS, CHIHUAHUA & CHEDDAR CHEESE, PICO AND CREMA SERVED WITH PLANTAIN CHIPS

ADD: +\$7 MARINATED CHICKEN, +7 GROUND BEEF, +\$7 PORK CARNITAS, +\$8 SMOKED BEEF BARBACOA, +\$8 CARNE ASADA, +\$8 SHRIMP

+\$4.5 MAKE IT SMOTHERED W/ SPICY ROJA SAUCE & MELTED CHEESE

Before placing your order, please inform our staff of any food allergies. Reminder, 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 LA CARTE TACOS

HOUSE TACOS

CORN TORTILLA, ROMAINE, PICO, CREMA, CHIHUAHUA & CHEDDAR CHEESE

\$6.49 MARINATED CHICKEN

\$6.49 PORK CARNITAS

STREET TACOS

CORN TORTILLA, ONION, CILANTRO, SALSA VERDE & QUESO FRESCO

\$7.49 SMOKED BEEF BARBACOA

\$7.49 CARNE ASADA

TACOS DEL MAR

CORN TORTILLA, PICKLED CABBAGE SLAW, SALSA VERDE, QUESO FRESCO

\$6.49 FRIED AVOCADO

\$7.49 FRIED COD

\$7.49 GRILLED SHRIMP

TACO PLATE

\$17.49

CHOOSE TWO TACOS LISTED ABOVE & SERVED W/ RICE & BEANS

ENSALADAS

\$14.49 CEASAR: CRISP ROMAINE, ROASTED CORN SALSA, QUESO FRESCO, LIME CREMA WITH A CRISPY CORN TOSTADA

ADD: +\$7 MARINATED CHICKEN, +7 GROUND BEEF, +\$7 PORK CARNITAS, +\$8 SMOKED BEEF BARBACOA, +\$8 CARNE ASADA, +\$8 SHRIMP

FAJITAS

\$26.49 CHOICE OF : MARINATED CHICKEN, CARNE ASADA, SHRIMP, PORK CARNITAS OR SMOKED BEEF BARBACOA SERVED SIZZLING ON CAST IRON WITH MEDLY OF PEPPERS AND ONIONS, BEANS, RICE, PICO, CREMA, GUAC AND SOFT CORN TORTILLAS.

ADD: +\$7 MARINATED CHICKEN, +7 GROUND BEEF, +\$7 PORK CARNITAS, +\$8 SMOKED BEEF BARBACOA, +\$8 CARNE ASADA, +\$8 SHRIMP

SIDES

\$6.49 BEANS AND RICE

\$6.49 FRENCH FRIES

\$6.49 GUACAMOLE (2OZ)

\$1.50 SOUR CREAM (2OZ)

\$2.50 XTRA TORTILLAS (3)

KIDS MENU \$9.95

BEEF & CHEESE TACO W/ RICE & BEANS

CHICKEN & CHEESE TACO W/ RICE & BEANS

CHEESE QUESADILLA W/ RICE & BEANS



CRAFT BEERS/ SELTZERS

MAST LANDING CHAMP LAGER 5%

Westbrook, ME/ Light Lager \$7.50 (12oz)

AERONAUT MECHANICAL LUCHADOR 4.9%

Somerville, MA/ Mexican Style Lager \$8.50 (16oz)

HALYARD HIBISCUS LIME GINGER BEER 4.5%

Burlington, VT/ Hard Ginger Beer (GF) \$8 (12oz)

STELLWAGEN CAPE TRAFFIC IPA 6.5%

Marshfield, MA/ Hazy NE IPA \$8.5 (16oz)

HUDSON NORTH STANDARD CIDER 5%

Newburgh, NY/ Dry Small Batch Cider (GF) \$8 (12oz)

ISLAND DISTRICT VODKA COCONUT H2O RTDS 5%

(GF) Blueberry Pomegranate, Guava Lime, Cranberry Mango
OR Tangerine Peach \$9 (12oz)

BISSELL BROTHERS SUBSTANCE 6.6%

Portland, ME/ Hazy NE IPA \$12(16oz)

FOAM DEAD FLOWERS 6.2%

Burlington, VT/ Hazy New Zealand IPA \$12(16oz)

BANDED GUAVA PASSION FRUIT SOUR 5.2%

Biddeford, ME/ Sour w/ Pink Guava & Passion Fruit
\$8.50 (16oz)

BEST DAY ELECTRO-LIME NON ALC <0.5%

Northern CA/ Mexican N/A Lager \$7 (12oz)

TOPO CHICO HARD SELTZER 4.7%

(GF) Tropical Mango or Strawberry Guava \$8
(12oz)

HIGH NOON VODKA SODA 4.5%

(GF) Watermelon or Pineapple \$10(12oz)

FROZEN SLUSHIES

"THE SOUTHSIDE" FROZEN MARG -\$15

Ranchero Allegre Blanco Tequila, Orange
Liqueur, House-made Sour Mix Rimmed w/
Salt

ADD FLAVOR PUREE +\$1.50

(Blood Orange, Raspberry, Strawberry, Pink Guava,
Coconut, Prickly Pear or Mango)

EL LUCHADOR PUNCH -\$15

Single Prop Coconut Rum, Pineapple,
Mango, Orange, Fresh Lime, Blue
Curacao, Toasted Coconut Rim

WINE

(9OZ CARAFE)

KENDALL JACKSON SAUVIGNON BLANC -\$14

KENDALL JACKSON CHARDONNAY -\$14

FAUSTINO "Art Collection" RED BLEND-\$9

MARGARITAS/ COCKTAILS

"THE SOUTHSIDE" HOUSE MARG -\$13

Ranchero Allegre Blanco Tequila, Orange Liqueur,
House-made Sour Mix on the Rocks w/ Salt

ADD FLAVOR PUREE +\$1.50

(Blood Orange, Raspberry, Strawberry, Pink Guava,
Coconut, Prickly Pear or Mango)

SMOKEY MANGO MARG -\$16

Del Maguey Vida de Meurtos Mezcal, Mango Puree,
House-made Sour Mix on the Rocks w/ Spicy Rim

EN FUEGO "SPICY" TROPICAL MARG -\$15

Superbird Fuego Tequila, Pink Guava Liqueur, Coconut,
Pineapple, House-made Sour Mix on the Rocks w/
Spicy Rim

SPICY STRAWBERRY MARG -\$15

House-infused (very) Spicy Tequila, Strawberry Puree,
Orange Liqueur, House-made Sour Mix on the Rocks
w/ Spicy Rim

THE PERFECT PALOMA -\$15

House Grapefruit Peel Infused Blanco Tequila,
Fresh Ruby Red Grapefruit Juice, Fresh Lime,
Jarritos Grapefruit Soda on the Rocks w/ Salt Rim

"ARE WE, LIKE, MARRIED NOW?" - \$13

21 Seeds Cucumber Jalapeno Blanco Tequila, Fresh
Lime, Soda (Skinny Marg Style)

"OOH SUPER COOL PICS" -\$13

21 Seeds Grapefruit Hibiscus Blanco Tequila, Fresh
Grapefruit, Soda (Skinny Paloma Style)

CHA CHA SLIDE -\$16

Chica Chida Peanut Butter Tequila, Chocolat Liqueur,
Irish Cream, Kahlua, Whipped Cream (*ALLERGEN FREE .
NO PEANUTS*)

DOMESTIC/ MEXICAN BEER

\$4.50: BUD, BUD LIGHT, TECATE

\$5.50: COORS LIGHT, MILLER LITE, SOL

\$6.50: CORONA, CORONA LIGHT, MICH ULTRA,
PACIFICO

\$7.00: MODELO ESPECIAL HEINEKIN

TIKI COCKTAILS

PAUL'S MAI TAI -\$13

Blend of Light & Dark Rums, Orgeat,
Triple Sec, Citrus

HEAD HUNTER -\$13

Blend of Vodka, Light Rum, Citrus &
Coconut

SCORPION BOWL -\$14

Blend of Brandy, Rum, Citrus & Orgeat