

ANTOJITOS

QUESO DIP \$6.00

GUACAMOLE DIP \$6.50

Guacamole puree, garlic, spices, salt

QUESO FUNDIDO \$9.95

Melted Chihuahua cheese,
choice: chicken, steak, or shrimp

GUACAMOLE MEXICANO \$8.95

Hass avocado, tomato, red onion, cilantro
jalapenos, fresh lime, salt

COCTEL DE CAMARON \$14.95

Mexican Shrimp cocktail, avocado, tomatoes
cilantro, red onion, orange juice

CEVICHE \$14.95

Shrimp marinated with lime juice, avocado,
onions and tomatoes

CRISPY CHICKEN \$9.95

Fried strips of fresh boneless chicken breast, ketchup
French fries

NACHOS \$8.95

Choice: Beef, chicken, beans or melted cheese

2 PESOS NACHOS \$11.95

Steak, chicken or shrimp, fajita style,
black beans, jalapenos, guacamole, crema,
pico de gallo, melted cheese

DELUXE NACHOS \$10.95

Beef or chicken, refried beans, melted cheese, lettuce,
guacamole, crema, pico de gallo

BURRITO GRANDE \$8.95

Stuffed with rice, whole black beans, cheese,
vegetables, lettuce, chipotle or salsa verde,
wrapped in a warm flour tortilla choice of:
Pork carnitas, chicken, ground beef,
grilled steak or grilled chicken

ROASTED CORN QUESADILLA \$12.00

Cilantro, peppers, black beans, guacamole, salsa verde,
queso fresco, corn, choice of:
Grilled chicken, steak, shrimp or just cheese

KIDS MENU

12 years old and under with drink \$5.95

Crispy chicken and fries
Cheese sandwich and fries
Hamburger and fries
Enchilada rice and beans
Taco rice and beans
Quesadilla rice and beans

SOUP AND SALADS

SOPA DE TORTILLA \$5.95

Pulled chicken breast, avocado, queso fresco, crispy tortillas

SOPA COSTEÑA \$15.95

Spicy seafood soup, shrimp, scallops, fish and vegetables

TACO SALAD \$8.95

Beef or chicken, lettuce, tomato, guacamole
crema, cheese

GRILLED SHRIMP SALAD \$13.95

Mixed greens, goat cheese, jicama, pecans, strawberries,
balsamic vinaigrette

BARBECUE SALMON SALAD \$12.95

Grill salmon, mixed greens, tomatoes, queso fresco
chipotle vinaigrette

2 PESOS SALAD \$12.95

Marinated beef or chicken fajita style, mixed greens
queso fresco, black beans, guacamole, crema
pico de gallo and balsamic vinaigrette

STEAK OR CHICKEN CAESAR SALAD \$12.95

Creamy cotija caesar dressing, corn, red onions,
romaine, parmesan cheese

OPEN - FACE QUESADILLA

Served with rice and black beans

QUESADILLA ABIERTA DE CAMARON \$12.95

Blackened shrimp, mixed greens, queso dip, salsa verde
queso fresco, balsamic vinaigrette

QUESADILLA ABIERTA DE SALMON \$12.95

Grilled salmon, mixed greens, queso dip
salsa verde, queso fresco, balsamic vinaigrette

QUESADILLA ABIERTA TRES QUESOS \$12.95

Grilled chicken breast or grilled steak, mixed greens
portabello stuffed with vegetables
queso dip, salsa verde, queso fresco, balsamic vinaigrette

POSTRES

FRIED ICE CREAM \$4.00

FLAN DE LA CASA \$5.00

A traditional Mexican dessert, rich baked caramel custard

SOPAPILLA \$2.00

CANTINA TACOS

(3) Served with arroz y refritos

TACOS DE CARNITAS \$12.95
Slow roasted pork, pico de gallo, salsa verde

TACOS DE CAMARON \$14.95
Hand-made spinach corn tortillas, grilled shrimp,
chipotle crema, and slaw

TACOS DE PESCADO \$13.95
(grilled or hand-breaded)
Filet tilapia, slaw, chipotle crema
and hand-made spinach tortillas

TACOS DE CARNE ASADA \$14.95
Marinated flank steak, grilled onions,
guacamole mexicano

TACOS DE POLLO ASADO \$12.95
Grilled chicken breast, grilled onions,
guacamole mexicano

TACOS TRADICIONALES \$9.95
Beef or chicken, lettuce, cheese
hard or soft shell

PUFFY TACOS \$11.95
Beef or chicken corn masa tacos, hand-pressed
and lightly fried with lettuce, tomatoes and cheese,
served with mexican rice, pinto beans and guacamole
Chicken, Steak or Shrimp fajita filling \$12.95

COMBINACIONES MEXICANAS

(served with arroz y refritos)

EL UNO \$11.95
Chicken burrito, chicken enchilada
chicken taco

EL DOS \$11.95
Beef chile relleno, beef enchilada, beef taco

EL TRES \$12.95
Chicken quesadilla, pork tamal, beef burrito

EL CUATRO \$12.95
Beef chile relleno, pork tamal, beef burrito

2 PESOS COMBO \$13.95
Grilled chicken burrito, spinach enchilada,
beef chile relleno, salsa verde

EL GRANDE PLATTER \$14.95
Beef enchilada, cheese enchilada, pork tamal,
chicken flauta

LA MEJOR \$12.95
Two quesadillas with chorizo and goat cheese, topped
with salsa verde

ENCHILADAS

(3) Served with arroz y refritos

ENCHILADAS DE LA CASA \$12.95
One beef enchilada topped with chile con carne, one cheese
enchilada topped with salsa verde, one chicken enchilada
topped with sour cream salsa

2 PESOS ENCHILADAS \$12.95
Grilled chicken, grilled steak or grilled shrimp
topped with salsa roja, and melted cheese

ENCHILADAS ROJAS \$11.95
Choice: ground beef, shredded chicken or melted cheese
salsa roja, queso fresco

ENCHILADAS DE MOLE \$11.95
Chicken filled corn tortillas, mole sauce, and melted cheese

ENCHILADAS VERDES \$11.95
Chicken filled tortilla, salsa verde, crema

ESPECIALIDADES

Served with flour or corn tortillas
Guacamole salad arroz y refritos

CARNE ASADA 12 oz \$20.95
Ribeye steak grilled

AL MOLCAJETE FOR TWO \$31.95
Grilled steak, grilled chicken breast, chorizo, onions,
grilled cactus, panela cheese, jalapenos
all served on a molcajete a black stone dish

FILETE A LA TAMPIQUENA \$19.95
Outside skirt steak, served with a mole cheese enchilada

ALAMBRE A LA MEXICANA \$18.95
Kabobs choice: sirloin or shrimp, wrapped in bacon,
and vegetables, topped with chorizo, melted cheese

PECHUGA A LA PARRILLA \$13.95
Grilled chicken breast topped with seasonal vegetables
Mushrooms, melted cheese and salsa de molcajete

PECHUGA A LA MEXICANA \$13.95
Strips of marinated chicken breast
served over rice topped with queso dip, served with mole sauce

CAMARONES ESCONDIDOS \$18.95
Grilled chicken breast stuffed with shrimp, poblano strips
topped with spinach, mushrooms and chipotle - wine sauce

CAMARONES A LA DIABLA \$15.95
Pan sautéed shrimp, with garlic chipotle butter sauce, very spicy

SPICY APRICOT-SALMON \$15.95
Fresh filet salmon, baked with a delicious jalapeno-apricot salsa

FAJITAS

Sizzling hot fajita platters in a sizzling iron skillet with
grilled onions, peppers and tomato,
guacamole salad, tortillas, arroz y refritos

STEAK \$16.95

CHICKEN \$15.95

SHRIMP \$16.95

TRES AMIGOS \$19.95

VEGETABLES \$12.95

THE ULTIMATE FAJITAS

"Russ Stringer Style"

Sizzling hot fajita platters in a sizzling iron skillet, with
grilled bell peppers, onions, cherry tomatoes,
corn on the cob and asparagus

Steak \$17.95 Chicken \$16.95 Shrimp \$18.95
Tres Amigos \$20.95 Vegetables \$14.94

PLATOS MEXICANOS

(served with arroz y refritos)

OPEN-FACE RED PEPPER WITH SHRIMP \$11.95

Roasted sweet red bell pepper, baked with shrimp,
topped with queso dip, grilled onions

CARNITAS HACIENDA \$12.95

Slow cooked pork shoulder Michoacan style
Served with flour or corn tortillas

TAQUITOS MEXICANOS (4) \$12.95

Crispy corn tortillas filled with shredded chicken or
beef, lettuce, crema, red salsa and queso dip

BURRITO DINNER \$9.95

Filled with your choice: beef or chicken, topped with
queso dip and salsa verde

BURRITO SUPREME \$10.95

Beef or chicken, queso dip, lettuce
tomatoes, guacamole, crema

2 PESOS BURRITO \$14.95

Choice (two burritos) chicken, steak or shrimp
fajita style, topped with queso dip, salsa roja

QUESADILLA SUPREME \$10.95

Chicken quesadilla, topped with lettuce, tomatoes,
guacamole and crema

FAJITA CHIMICHANGA \$12.95

Choice: chicken, steak, shrimp, "fajita style"
topped with queso dip, salsa verde, guacamole salad

CHIMICHANGA DELUXE \$10.95

Beef or chicken, lettuce, tomatoes, guacamole, crema
Add queso dip \$2.00

ALA CARTE

BURRITO \$5.95

Beef, chicken, veggie, beans
Steak, chicken, shrimp \$6.95

ENCHILADA salsa verde or red salsa \$3.50

choice: beef, chicken, cheese, spinach, mushroom
choice: grilled steak, grilled chicken, grilled shrimp \$4.50

TACO \$3.00

Beef or chicken, lettuce, cheese, hard or soft shell
Choice: Steak, chicken or shrimp "Fajita Style" \$4.95

CHILE RELLENO \$5.95

Choice: beef, cheese, grilled vegetables
Grilled steak or grilled shrimp \$6.95

TAMALE \$3.75

homemade pork tamale, topped with queso dip

QUESADILLA \$5.95

Choice: Cheese, chicken, spinach with mushrooms
Steak, chicken or shrimp \$6.95

CHICKEN TAQUITO \$3.50

HUARACHE \$9.50

Hand-made fresh corn masa shape like a sandal,
black bean puree, lettuce, salsa verde, queso fresco
choice of grilled chicken, steak, shrimp,
pork carnitas or vegetarian

HAMBURGERS

Served with French fries

2 PESOS HAMBURGER \$8.75

Lettuce, tomato, melted cheese and mayonnaise

CHICKEN BREAST SANDWICH \$8.75

Grilled chicken breast, melted cheese, lettuce,
tomatoes and mayonnaise

EXTRAS

Refried Black Beans \$2.25

Refried Pinto Beans \$2.25

Mexican Rice \$2.25

Guacamole (scoop) \$1.50

Sour Cream \$1.25

Lettuce \$1.25

Pico de Gallo \$1.25

Tomatoes \$1.25

Jalapeños \$1.25

Grated Cheese \$1.75

A 15% will be added to parties of six or more

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

Please alert your server of any food allergies, prior to ordering,
we are not responsible for an individual's allergic reaction to our
food or ingredients used in food items.

2 PESOS LUNCH

Sp1 CHIMICHANGA SPECIAL \$ 8.95

Choice: grilled chicken, steak or shrimp, topped with queso dip, salsa verde, crema, arroz y refritos

Sp 2 FAJITAS

Sizzling hot fajita platters with grilled onions
peppers and tomato, guacamole salad, arroz y refritos
Chicken \$ 9.50 Steak \$ 9.50 Shrimp \$ 10.00

Sp 3 CHICKEN QUESADILLA, arroz y refritos \$ 7.50

Sp 4 CHICKEN BURRITO, beef enchilada, beef taco \$ 8.50

Sp 5 BEEF ENCHILADA, beef taco, arroz y refritos \$ 7.50

Sp 6 BEEF CHILE RELLENO, beef taco, arroz y refritos \$ 7.95

Sp 7 GRILLED STEAK BURRITO, arroz y refritos \$ 8.50

Sp 8 CHICKEN ENCHILADA with arroz and a cup of tortilla soup \$ 8.50

Sp 9 HUEVOS A LA MEXICANA \$ 7.95 add chorizo \$ 9.95
Scrambled eggs, tomatoes, onions, jalapenos, fresh tortillas, arroz y refritos

Sp 10 2 PESOS TOSTADA \$ 7.00

Fried flour tortilla, topped with beef or chicken, lettuce, tomatoes, cheese, crema and guacamole

Sp 11 BURRITO SUPREME \$ 8.50

Beef or chicken, lettuce, tomatoes, crema, guacamole, arroz y refritos

Sp 12 LUNCH CHIMICHANGA \$ 8.95

Shredded beef or shredded chicken, lettuce, tomatoes, crema, guacamole, arroz y refritos

Sp 13 LUNCH TAMALES \$ 8.50

Two carnitas tamales, lettuce, queso dip, red salsa, pico de gallo, arroz and black beans

Sp 14 CARNE ASADA 8 oz \$ 10.95

Ribeye steak grilled, with rice, black beans and salad

Sp 15 CHORIZO AND GOAT CHEESE QUESADILLA \$ 8.95

Roasted tomatillo salsa with rice, black beans and salad

Sp 16 BISTEC A LA TAMPIQUEÑA \$ 12.95

Marinated skirt steak butterflied and grilled, one cheese enchilada with rice, black beans and salad

Sp 17 BURRITO beef or chicken, arroz y refritos \$ 7.95

Sp 18 PECHUGA A LA MEXICANA \$ 9.95

Strips of chicken breast, served over arroz, topped with queso dip

Sp 19 TWO TACOS beef or chicken, arroz y refritos \$ 7.95

Sp 20 TWO ENCHILADAS beef or chicken, arroz y refritos \$ 7.95

2 PESOS CANTINA

MARGARITAS

Small Large

HOUSE MARGARITA \$6 \$14 Rocks or frozen

TOP SHELF MARGARITA \$8 \$22
cuervo tequila, margarita mix, orange juice
grand marnier

SANGRIA MARGARITA \$7 \$19
Our original margarita swirled with sangria,
available frozen or rocks

FROZEN TROPICAL MARGARITAS \$8 \$20
Spicy Mango, strawberry, tamarindo
piña colada and peach

SKINNY MARGARITA \$10
patron blanco, fresh lime juice, organic agave, soda

BEER MARGARITA \$12
A 50/50 cocktail, lime frozen margarita
topped with a coronita beer

PASSION MARGARITA \$12
Patron blanco tequila, passion fruit, patron citronge
fresh lime juice

PALOMA MARGARITA \$12
The most popular tequila based drink in Mexico, Patron
Blanco tequila, lime, squirt and a splash of grapefruit

POMEGRANATE PALOMA \$12
Fresh grapefruit juice, PAMA pomegranate liqueur
patron blanco tequila

CLASSIC MOJITO \$9
White rum, fresh mint and muddled with lime

GINGER MANGO MOJITO \$11
Fresh mango and mint, are muddled with lime, served with
blanco tequila, White rum and ginger liqueur

CERVEZA ON DRAFT (14oz)

Domestica - Bud light, Michelob ultra
everyday \$4 happy hour \$3

Importada - Corona light, Modelo especial
everyday \$5 happy hour \$3

CERVEZA DE BOTELLA IMPORTADA

everyday \$4 happy hour \$3
Corona Extra, Corona light, Modelo Especial
Heineken, Negra Modelo, Dos Equis Amber, Dos Equis
lager, Tecate, Bohemia, Victoria, Pacific

CERVEZA DE BOTELLA DOMESTICA

EVERYDAY \$3 HAPPY HOUR \$2.25
Bud light, Miller lite, Michelob ultra, Budweiser
Bud light lime, Coors light

TEQUILAS

JOSE CUERVO GOLD SHOTS \$7

BLANCO

1800 \$7
CABO WABO \$8
DON JULIO \$10
PATRON \$10
SAUZA HORNITOS \$8
HERRADURA \$10

REPOSADO

1800 \$8
CABO WABO \$10
DON JULIO \$12
PATRON \$12
CAZADORES \$8
HERRADURA \$12
SAUZA HORNITOS \$8

ANEJO

PATRON \$14
1800 \$10

MICHELADAS!

Made with Mexican beer, lime juice, hot salsa
salsa chamoy, salt \$10

Michelada Clasica
Michelada de Tamarindo
Michelada de Mango

REFRESCOS MEXICANOS \$3

Coco-cola - Sangria - Sidral mundet
Jarritos - Toronja - Mandarin

BEBIDAS Soft drinks \$2.75

Coke - diet coke - sprite - fanta orange
pink lemonade - mr. pib
Milk - Coffee - Sweet tea - Orange or Cranberry juice
Bottle water \$1.50

DAILY HAPPY HOUR

Daily : 2:00pm - 7:pm

Available in both the dining room and bar area

All menu items and prices are subject to change, please
contact the restaurant

At 2 pesos cantina .com or 205 987 3800
for any special request or questions

2 Pesos Cantina

Business Hours

Sunday-Thursday 11:00 am - 9:30 pm

Friday-Saturday 11:00 am - 10:30 pm

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