



# MAD BEACH CANTINA

## APPETIZERS

### HOUSEMADE SALSA

Our housemade salsa served with tortilla chips 2.99

### TRIO DIP

Guacamole, queso blanco, and salsa served with tortilla chips 12.95

### QUESO BLANCO

Goopy melted queso dip topped with chorizo, served with tortilla chips 10.99

### CHIPS & GUAC

Our housemade guacamole served with tortilla chips 11.49

### ABUELAS BEAN DIP

Pinto refried beans cooked with onions, cilantro, and spices topped with queso fresco 8.99

### CANTINA SAMPLER

Tour our appetizer menu by having birria empanadas, eggrolls, cheese quesadilla, chicken tenders, and cantina corn 29.99

### SANTA FE EGG ROLLS

Crunchy egg rolls filled with chicken, monterey jack, roasted corn, and black beans, served with avocado poblano crema 15.99

### MAD NACHOS \* Upgrade to Portobello +2 | Shrimp +2 | Carne Asada +3

Tortilla chips topped with ground beef or grilled chicken, queso blanco, shredded cheese, pico, jalapeños, guacamole, crema, and lettuce 16.99

### CEVICHE \*

Grouper, shrimp, red onions, jalapenos, green peppers, cucumbers, cilantro, mango, and spices marinated for 24hr in lemon, lime & orange juice 13.99

### CANTINA CORN

Corn cob cooked and tossed on chipotle crema topped with cilantro, queso fresco, and tajin 7.99

### MUSSELS' INFERNO

One pound of mussels cooked on a spicy ranchero sauce and served with crostini 18.99

### EMPANADAS

Three crispy, golden empanadas stuffed with flavorful birria beef, served with a side of rich, savory consomme for dipping 12.99

## SOUPS Y SALAD

### CHICKEN TORTILLA SOUP

Housemade tortilla soup with shredded chicken, cheese, corn, black beans, and tortilla strips

Cup 5.99 | Bowl 8.99

### MAD BEACH TACO SALAD

Crispy tortilla shell with protein, romaine, pico, corn salsa, beans, cheese, avocado, and Jalepeño ranch 14.99

### SOUTHWEST CHICKEN SALAD \*

Chopped romaine with pico, beans, cheese, corn salsa, avocado ranch, and grilled chicken 14.49

HARD SHELL, FLOUR, OR CORN TORTILLA

## TACOS



All tacos are garnished with chips and salsa

### GRINGO TACO

9.95

12.95

Choice of ground beef or shredded chicken with lettuce, pico, cheese, and crema

## SPECIALTY TACOS

### AL PASTOR

Adobo pork with pineapple, onion, and cilantro

11.49

15.49

### CARNE ASADA \*

Citrus-marinated steak with onion, and cilantro

11.95

16.95

### GROUPE

Beer-battered fried grouper with citrus, slaw, pico de gallo, and chipotle ranch

13.99

17.99

### GULF COAST SHRIMP

Grilled shrimp with citrus, slaw, pico de gallo, and chipotle ranch

12.49

16.49

### BEEF BARBACOA

Tender beef braised in smokey chipotle citrus, diced onion, and cilantro

11.99

15.99

### CARNITAS

Slow-roasted shredded pork, diced onion, and cilantro

10.45

13.45

### BIRRIA TACOS WITH CONSOMÉ

Slow-braised beef shoulder in spice consomé, with melted cheese, diced onion, and cilantro. Served with birria consomé for dipping

15.99

19.99

Specialty tacos come with a lime wedge + RICE & BEANS 3.50

## ENTRÉES

### CANTINA ENCHILADAS

Three rolled enchiladas with your choice of shredded chicken or beef barbacoa with salsa verde, topped with melted mexican cheese and crema served with mexican rice and beans 19.99

### CHIMICHANGA \*

Crunchy flour tortilla filled with shredded chicken, mexican cheese blend, and pico de gallo. Served with lettuce, sour cream, guacamole, and pico de gallo with mexican rice and beans 15.99

### MAD SIZZLING FAJITA \*

Grilled Chicken 19 | Steak 24 | Shrimp 21 | Portbello 21 | Grouper MKT Grilled peppers and onions with your choice of protein. Served with warm corn tortillas, shredded mexican cheese, guacamole, pico de gallo, sour ceam, and shredded lettuce with mexican rice and beans

MAKE IT A COMBO! PICK 2 PROTEINS 24.99 | PICK 3 PROTEINS 26.99

### MAD BURRITO Upgrade to Portobello +2 | Shrimp +2 | Carne Asada +3

Flour tortilla stuffed with mexican rice, black beans, pico de gallo, shredded mexican cheese blend and choice of ground beef or marinated grilled chicken served with Chips & Salsa 15.99

Make it "wet" with salsa roja and white queso 2.99

### ARROZ CON POLLO

Mexican rice with grilled chicken breast topped with white queso and cilantro 17.99

### QUESADILLA \* MAKE IT A FAJITA QUESADILLA —sauteed onions & peppers 2.99

Shredded chicken, mexican cheese blend, garnished with shredded lettuce, pico de gallo, sour cream, and guacamole served in a large tortilla with mexican rice and beans 15.99

### SKIRT STEAK DINNER

Citrus marinated skirt steak grilled with Argentinian chimichurri, served with mexican rice and refried beans 25.99

### RANCHERO SHRIMP

Shrimp tossed in spicy roja sauce over onions and peppers, served with mexican rice and beans 19.99

### MARGARITA CHICKEN PLATTER

Marinated grilled chicken breast served with Mexican rice, black beans, pico de gallo and chipotle crema drizzle 23.99

### STUFFED SHRIMP

7 Large "21/25" size shrimp butterfly and stuffed with a grouper/shrimp mix with cheese and spices, cooked on a spicy gremolada butter and served with Mexican rice and black beans 32.99

# HAPPY HOUR ALL DAY EVERY DAY



## SIGNATURE MARGARITAS

### HOUSE MARGARITA PITCHER

Housemade margarita pitcher 25  
Add a flavor +1.99

### MIDNIGHT MARGARITA

Tequila, blackberry syrup, cream of cassis liqueur, lime juice, cinnamon syrup, and cantina sour mix 12  
*Upgrade to Cazadores Silver/ Reposado \$2*  
Upgrade to a 27 oz.

### CANTINA INFERNO

Tequila, habanero lime syrup, triple sec, lime juice, sour mix, jalapeño slices, and tajin rim 12  
*Upgrade to Cazadores Silver/ Reposado \$2*  
Upgrade to a 27 oz.

### MEXICAN OLD FASHION

Tequila reposado, mezcal, agave, and bitters 17.99

### SKINNY MARGARITA

Tequila, agave nectar, lime juice 12  
*Upgrade to Cazadores Silver/ Reposado \$2*  
Upgrade to a 27 oz.

### BAHAMARITA

Tequila, pineapple juice, orange juice, cinnamon syrup, grenadine, cantina sour mix, and coconut syrup 16  
*Upgrade to Cazadores Silver/ Reposado \$2*

### FROZEN MANGONADA

Tequila, triple sec, lime juice, sour mix, mango, garnished with chamoy and tajin rim 12  
*Upgrade to Cazadores Silver/ Reposado \$2*

## SIGNATURE COCKTAILS

### CANTINA SANGRIA

Housemade red sangria 12.  
Available in a pitcher!

### MEXICO CITY MULE

Tequila, hibiscus syrup, lime juice, ginger beer 15.  
Upgrade to Cazadores Silver/ Reposado +\$2

### SPIKED AGUA FRESCA

Vodka, strawberry lime agua fresca, and citrus soda 12.  
Upgrade to Grey Goose \$1

### CANTINA PALOMA

Tequila, agave nectar, grapefruit juice, and lime juice 11.  
*Upgrade to Cazadores Silver/ Reposado \$2*

### MICHELADA

Dos XX lager, bloody mary mix, habanero lime syrup, and tajin rim 9  
**LOADED MADCHELADA**  
Cantinas take on the madchelada, garnished with Grilled shrimp, cheese roll ups, grilled jalapeno, and tajin rim 18.99

### MAD MOJITO

Rum, mint, lime, club soda. Choice of flavor: traditional, mango, strawberry, passionfruit, or blackberry 12.  
Upgrade to Bacardi \$1

### MOJITO MULE

A Cantina twist to an already guest favorite Mad Mojito 14.99

## MOCKTAILS

### TIKI TEASE

Orgeat, orange juice, pineapple juice, lime juice, grenadine float 6

### MANGO "MOJITO"

Mint, mango syrup, soda, citrus soda, simple syrup, lime juice 6

### SPICY PINEAPPLE "MARG"

Jalapeño slice, monin habanero lime, pineapple juice, sour mix, lime juice, citrus soda 6

### SPA DAY COOLER

Strawberry syrup, lime juice, simple syrup, citrus soda 6

### FROZEN MOJITO MOCKTAILS

Cantinas play on one of Florida's favorite drinks to be enjoyed by the entire family your choice of flavor strawberry, mango, coconut, passionfruit, blackberry or the traditional Lime. 7.99

## PATRON MARGARITA FLIGHT \$39

Four patron margaritas that you can mix and match

### TRADITIONAL

### FLAVORED

### SPICY

[ Strawberry, Mango, Blackberry  
Passionfruit, Paloma, Watermelon ]

## DESSERTS

### CINNAMON SUGAR CHURROS

Chocolate and caramel dipping sauces with vanilla ice cream, topped with whipped cream 11.99

### FRIED ICE CREAM

Flash-fried vanilla ice cream coated in cinnamon toast crunch, topped with whipped cream, chocolate, and caramel drizzle 11.99

### TRES LECHES

a light, airy sponge cake soaked in a sweet, creamy mixture of three different types of milk topped with whipped cream and strawberries 11.99

## CERVEZA Y SELTZER

### MILLER LITE

### COORS LIGHT

### BLUE MOON

### JAI ALAI IPA

### DOS XX LAGER/AMBER

### HIGH NOON

### WHITE CLAW

### YUENGLING

### SURFSIDE

### HEINEKEN 0.0

## WINE

HOUSE WINE . . . . . 7  
Chardonnay, Pinot Grigio, Moscato, Cabernet

JOSH CELLARS. . . . . 9  
Cabernet

JOSH CELLARS. . . . . 9  
Chardonnay

ECCO DOMANI . . . . . 9  
Pinot Grigio

OYSTER BAY . . . . . 9  
Sauvignon Blanc

## SIDES

MEXICAN RICE 4

BLACK BEANS 4

COMBO RICE & BEANS 4

WARM TORTILLAS (4 CORN OR FLOUR) 4

FRENCH FRIES 4

REFRIED BEANS 4

JALAPENOS TREADOS 2.99

### Surcharge Notice

To help cover rising costs, we've added a 3% surcharge to all bills. We appreciate your understanding and support in keeping our doors open and our team thriving.

\* Indicates raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions — Ask your server for more details.