



CANTINA LOUIE

MEXICAN STREET FOOD

ST. AUGUSTINE, FL

ATLANTIC BEACH, FL

FERNANDINA BEACH, FL

JACKSONVILLE (SOUTHSIDE), FL

ASHEVILLE, NC

PONTE VEDRA, FL

JACKSONVILLE (MONUMENT), FL

PALM COAST, FL

MATTHEWS, NC

ST. JOHNS (JULINGTON CREEK), FL

ST. JOHNS (ABERDEEN), FL

MELBOURNE, FL

FOLLOW US:



★ APPETIZERS ★

★ ★ ★ Shrimp Ceviche ★ ★ ★

Shrimp marinated with fresh lime juice, sliced red onions, tomatoes, and cilantro. Topped with avocado.

Mexican Esquite

Off-the-cob Mexican street corn tossed with Tajin, mayonnaise, cilantro, and queso fresco.

Guacamole Dip

Avocado, tomatoes, fresh lime juice, onions, cilantro, and jalapeño.

Taquitos

Four fried corn tortillas stuffed with chicken. Served with spring mix, sour cream, fresh lime pico de gallo, pickled red onions, corn, queso fresco, and guacamole.

Queso Dip

Add chorizo for \$1.99.

★ SHAREABLES ★

★ ★ ★ The Trifecta ★ ★ ★

A three-in-one sampler of our fan-favorite appetizers: Queso Dip, Mexican Esquite, and Guacamole Dip.

Louie’s Trio

A sampler plate of two chicken empanadas, two mini taquitos, and pineapple al pastor nachos. Served with a side of sour cream, fresh lime pico de gallo, and avocado sauce.

Carne Asada Fries

Fries topped with skirt steak, queso dip, fresh lime pico de gallo, sour cream, queso fresco, and guacamole.

Fajita Nachos

Chicken breast, shrimp, and skirt steak grilled with bell peppers, onions, and tomatoes. Served with a side of queso dip.

Grave Digger Nachos

Your choice of protein, bread & butter jalapeños with onions, sour cream, black bean salsa, and guacamole. Served with a side of queso dip.

Choose your protein: Grilled Chicken, Ground Beef, Shredded Chicken, Al Pastor (pork), Carnitas, Chorizo, or Birria (pork)

★ SALADS & BOWLS ★

★ ★ ★ Salads ★ ★ ★

Mango Avocado Shrimp Salad

Your choice of blackened or street corn crusted shrimp on a bed of spring mix, topped with avocado, mango salsa, cherry tomatoes, and white rice vegetable medley. Served with a side of chipotle crema.

Baja Salad

Grilled chicken on a bed of spring mix, topped with avocado, black bean salsa, fresh lime pico de gallo, corn, cherry tomatoes, and Spanish rice. Served with a side of cilantro ranch dressing.

Fajita Taco Salad

Grilled chicken with bell peppers and onions on a bed of spring mix, topped with black bean salsa and queso fresco. Served in a crispy tortilla bowl.

The Cantina Louie Salad

Grilled chicken on a bed of spring mix, topped with avocado, pickled red onions, cucumber, corn, cherry tomatoes, and queso fresco. Served with a side of cilantro ranch dressing.

★ ★ ★ Bowls ★ ★ ★

Burrito Bowl

Your choice rice, beans, and protein. Topped with lettuce, fresh lime pico de gallo, shredded cheese, sour cream, and guacamole. Served with a side of queso dip. **\$13.99**

Choose Your Rice:

- ★ White Rice
- ★ Spanish Rice

Choose Your Beans:

- ★ Black Beans
- ★ Refried Beans

Choose Your Protein:

- ★ Grilled Chicken
- ★ Shredded Chicken
- ★ Birria (pork) (+\$2.99)
- ★ Steak (+\$3.99)
- ★ Ground Beef
- ★ Al Pastor (pork) (+\$2.99)
- ★ Carnitas (+\$2.99)
- ★ Shrimp (+\$3.99)

Chimi Chimi Shrimp Bowl

Grilled shrimp marinated in chimichurri avocado sauce on a bed of Spanish rice. Topped with pickled red onions and cilantro.

★ SPECIALTY TACOS ★

All specialty tacos are served in a flour tortilla. Corn tortillas are available upon request.

★ ★ ★ Make it a Taco Platter ★ ★ ★

Your choice of any two specialty tacos served with a side of Spanish rice and refried beans. **Single/Platter**

Chimi Chimi Bang Bang

Skirt steak with chimichurri sauce, fresh lime pico de gallo, lettuce, and queso fresco.

Street Corn Shrimp

Street corn crusted shrimp on a bed of slaw. Topped with corn, peruvian sauce, and sriracha ranch.

Surf & Turf

Skirt steak, shrimp, avocado, and sriracha ranch.

Blackened Scallops

Blackened scallops on a bed of slaw. Topped with avocado sauce and pickled red onions.

The Hot Surfer Chick

Grilled chicken breast, pineapple salsa, and sriracha ranch.

Blackened Shrimp

Blackened shrimp on a bed of slaw. Topped with fresh lime pico de gallo and peruvian sauce.

Mahi

Lightly breaded and grilled mahi on a bed of slaw. Topped with chipotle crema, pickled red onions, peruvian sauce, mango salsa, and black bean salsa.

The Americana

Your choice of ground beef or shredded chicken. Topped with lettuce, queso fresco, tomatoes, and sour cream.

Sriracha Shrimp

Deep fried shrimp on a bed of slaw. Topped with sriracha buffalo sauce and ranch dressing.

Grouper

Lightly breaded and grilled grouper on a bed of slaw. Topped with peruvian sauce, cilantro, and bread & butter jalapeños with onions.

Pineapple Al Pastor

Al pastor (pork), pineapple salsa, and bread & butter jalapeños with onions.

★ ★ ★ Single Taco Upgrades ★ ★ ★

All upgrades are an additional \$0.99.

- ★ Make it **Hangover Style**: a hardshell taco wrapped in a flour tortilla with queso dip
- ★ Substitute a lettuce wrap

★ MEXICAN STREET TACOS ★

★ ★ ★ Quesa-Steak Tacos ★ ★ ★

Three corn tortillas stuffed with skirt steak and melted cheese, folded and grilled. Topped with pickled red onions and cilantro, and served with a side of Spanish rice, refried beans, cucumber, and radish.

Quesabirria Tacos

Three corn tortillas stuffed with birria (pork) and melted cheese, folded and grilled. Topped with pickled red onions and cilantro, and served with a side of birria broth and avocado sauce.

Mini Street Tacos

Four mini corn tortillas with your choice of protein, onions, and cilantro. Served with a side of al pastor salsa, avocado sauce, cucumber, radish, grilled jalapeño, and a spring onion.

Choose your proteins: Asada, Carnitas, Al Pastor (pork), Chorizo, Birria (pork), Grilled Chicken, or Shrimp

Street Taco Basket

Three corn tortillas with your choice of protein, onions, and cilantro. Served with a side of al pastor salsa.

Choose your proteins: Asada, Carnitas, Al Pastor (pork), Chorizo, Birria (pork), Grilled Chicken, or Shrimp

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain conditions.

****Allergy Warning**** Our food is prepared with a soybean based vegetable oil. Please direct any food allergy concerns to the manager prior to placing your order.



QUESADILLAS



Birria Quesadilla



A flour tortilla stuffed with birria (pork) and cheese, topped with pickled red onions and cilantro. Served with a side of birria broth, avocado sauce, and sour cream.

Street Corn Shrimp Quesadilla

A flour tortilla stuffed with street corn crusted shrimp, cheese, chipotle crema, corn, and black bean salsa. Served with a side of pastor salsa, poblano salsa, and sour cream.

Cantina Quesadilla

A flour tortilla stuffed with grilled chicken and cheese. Served with a side of pastor salsa, poblano salsa, and sour cream.

Fajita Quesadilla

A flour tortilla stuffed with grilled chicken, cheese, bell peppers, onions, and tomatoes. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream).

Surf & Turf Quesadilla

A flour tortilla stuffed with skirt steak, shrimp, cheese, and sriracha ranch. Served with a side of pastor salsa, poblano salsa, and sour cream.



BURRITOS



California Burrito



Grilled chicken, lettuce, Spanish rice, refried beans, sour cream, and guacamole. Topped with queso dip.

West Coast Burrito

Grilled chicken, fries, queso dip, fresh lime pico de gallo, guacamole, and sour cream. Served with a side of fries mixed with onions and jalapeños.

Fajita Burrito

Skirt steak, shrimp, chicken, bell peppers, onions, tomatoes, Spanish rice, and sour cream. Topped with queso dip and guacamole.

Surf & Turf Burrito

Skirt steak, shrimp, fries, black bean salsa, guacamole, queso dip, and sriracha ranch. Served with a side of fries mixed with onions and jalapeños.

Burrito Supreme

Your choice of ground beef or shredded chicken, Spanish rice, refried beans, sour cream, queso dip, tomatoes, and lettuce. Topped with red sauce and queso fresco.

Veggie Burrito

Zucchini, bell peppers, onions, tomatoes, corn, a white rice vegetable medley, and black beans. Topped with queso dip and black bean salsa.



FAJITAS



Served with flour tortillas. Additional tortillas are available upon request for \$0.99.

Make it for 2: Receive an additional side of rice, refried beans, side salad, and flour tortillas for \$4.99.



Louie Fajitas



Grilled bell peppers, onions, and tomatoes. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream).



Chicken



Skirt Steak



Shrimp



Cantina Fajitas

Chicken, skirt steak, and shrimp.



Specialty Fajitas



Pineapple Al Pastor

Al Pastor (pork) with pineapple salsa and a pineapple wheel. Served with white rice vegetable medley, black beans topped with pico de gallo, and a side salad (lettuce, tomatoes, queso fresco, & sour cream).

Veggie Fajitas

Grilled bell peppers, onions, tomatoes, zucchini, and corn. Served with white rice vegetable medley, black beans topped with pico de gallo, and a side salad (lettuce, tomatoes, queso fresco, & sour cream).

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ENTREES



Fiesta Platter



Marinated grilled skirt steak with chimichurri avocado sauce, grilled chicken breast, and chili relleno stuffed with ground beef and melted cheese. Served with a side of grilled queso fresco, black bean salsa, pineapple salsa, chimichurri sauce, and flour tortillas.

La Parrilla

Marinated grilled skirt steak with chimichurri sauce, grilled chicken breast, carnitas, grilled jalapeño, and a spring onion. Served with a side of authentic esquite (Mexican street corn mix) and flour tortillas.

SoCal Avocado Chicken

Marinated chicken breast topped with grilled queso fresco, avocado, pineapple salsa, fresh lime pico de gallo, lettuce, and sriracha ranch. Served with a side of white rice vegetable medley and black beans.

Carnitas

Marinated pulled pork. Served with a side of Spanish rice, refried beans, authentic esquite (Mexican street corn mix), and flour tortillas.

Chimichanga

A fried flour tortilla stuffed with shredded chicken mixed with grilled bell peppers, onions, and tomatoes. Topped with red sauce and queso dip. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream).

Carne Asada

Marinated grilled skirt steak topped with a grilled jalapeño and a spring onion. Served with a side of Spanish rice, refried beans, authentic esquite (Mexican street corn mix), chimichurri sauce, and flour tortillas. Add shrimp for an additional \$2.99.

Enchiladas Supreme

One ground beef, one shredded chicken, and one cheese enchilada, each stuffed in a corn tortilla. Topped with your choice of red sauce or green tomatillo salsa, and lettuce, tomatoes, queso fresco, and sour cream. Served with a side of Spanish rice and refried beans.

Avocado Enchiladas

Three corn tortillas stuffed with avocado and shredded cheese. Topped with green tomatillo salsa, queso fresco, and sour cream. Served with a side of black beans and a side salad (lettuce, tomatoes, queso fresco, & sour cream).

Pollo Relleno

Marinated grilled chicken breast topped with spinach, fresh lime pico de gallo, and queso dip. Served with a side of Spanish rice, refried beans, a side salad (lettuce, tomatoes, queso fresco, & sour cream), and flour tortillas.



Pick 2 (or Pick 3)



Spanish rice and refried beans are included with all Pick 2 and Pick 3 combinations.
Protein available in ground beef or shredded chicken.



Soft Taco



Burrito



Enchilada



Tostada



DESSERTS



Churros

Four cream-filled fried pastries sprinkled with cinnamon and sugar. Topped with whipped cream and a drizzle of chocolate. Add a scoop of vanilla ice cream for an additional \$1.99.

Sopapilla

Deep-fried pastries sprinkled with cinnamon and sugar. Topped with whipped cream and a drizzle of chocolate. Add a scoop of vanilla ice cream for an additional \$1.99.

Flan

An authentic dessert made from caramel baked custard. Topped with whipped cream.

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★ FROM THE CANTINA ★

★ SPECIALTY DRINKS ★

★ ★ ★ The 1862 ★ ★ ★

Gran Centenario Reposado tequila, Grand Muriel, and house made sour. Add any flavor combination for \$0.99 (strawberry, pineapple, mango, raspberry, peach, pomegranate, and banana).

★ ★ ★ Mixed Pleasure ★ ★ ★

400 Conejos Mezcal Joven, Jose Cuervo Silver tequila, strawberry, banana and fresh lime juice.

Jalapeño Margarita

In-house jalapeño infused tequila, Grand Muriel, house made sour, jalapeños, and oranges. Rimmed with Tajin.

The Hacienda

Cazadores Reposado tequila, Grand Muriel, blood orange, agave, and house made sour.

Black Diamond Margarita

Maestro Dobel Diamante tequila, black cherry, simple syrup, fresh lime juice, and a splash of soda water.

Spicy Watermelon Margarita

In-house jalapeño infused tequila, watermelon juice, agave, and fresh lime juice. Rimmed with Tajin. Also available as a Spicy Pineapple Margarita!

Mojito Tropical

Don Q rum, mint, simple syrup, fresh lime juice, and a splash of soda water. Choose from Original, Pineapple, Lime, Coconut, or Passionfruit.

Sangria

Red wine, Jose Cuervo Silver tequila, razzmatazz, triple sec, raspberry, orange juice, and a splash of Sierra Mist.

Skinny Louie

Vida de Louie Blanco tequila, agave, fresh lime juice, and a splash of soda water.

Pomegranate Paloma

Jose Cuervo Silver tequila, pomegranate, agave, and grapefruit soda.

Fro-Jo'-Rita

Our version of the classic frozen margarita. Add any flavor combination for \$0.99 (strawberry, pineapple, mango, raspberry, peach, pomegranate, and banana).

Margarita Louie

Our house made margarita made with house tequila. Add any flavor combination for \$0.99 (strawberry, pineapple, mango, raspberry, peach, pomegranate, and banana).

★ PREMIUM DRINKS ★

Please visit a location near you for an accurate list of our offerings.

★ TOP SHELF TEQUILA ★

Please visit a location near you for an accurate list of our offerings.

★ BEER & WINE ★

Please visit a location near you for an accurate list of our offerings.

★ MEXICAN STREET BEVERAGES ★

★ Free Refills ★ Non-Alcoholic ★

Horchata

Rice-based drink with cinnamon and sugar. **\$3.99**
(Contains dairy)

Tamarindo

Tamarind-based agua fresca with sugar. **\$3.99**

Jamaica

Hibiscus-based agua fresca with sugar. **\$3.99**

Our Margaritas are made with all-natural, fair trade, and organic ingredients.

