

CADILLAC

MEXICAN KITCHEN & TEQUILA BAR

TAPAS

CHIPS & SALSA 6

CHIPS & QUESO BLANCO 9

CANTINA NACHOS
chicken guisada 14 spicy beef 15

QUESADILLAS
chicken guisada 14 spicy beef 15

CADILLAC TRIO 13
queso blanco, guacamole & salsa

CADILLAC WINGS (6)
buffalo or muy caliente 12

FAJITA NACHOS
chicken 15 beef 16

CHIPS & GUACAMOLE 10

QUESO FUNDIDO WITH CHORIZO 14

TACOS
chicken guisada 11 spicy beef 11
blackened fish 14 carnitas 12

ENSALADAS Y SOPAS

CADILLAC CHICKEN SALAD 15
Mixed greens tossed with ranch dressing, black beans, roasted corn, tomatoes, bacon, pepitas, queso fresco, cilantro and a hint of honey-ancho BBQ sauce

SOPA DE TORTILLA 10
Homemade chicken soup with vegetables and rice, topped with Monterey Jack cheese, thinly sliced tortillas and avocado

TIJUANA CAESAR 16
Romaine, chili - lime tortilla chips, queso fresco Fajita chicken or beef

ESPECIALES DE LA CASA

FAJITAS 1/2lb Chicken 25 1/2lb Beef 27 1/2lb Combo 26
Sizzling chicken or beef, served over grilled onions. Accompanied with pico de gallo, guacamole, sour cream, rice, refried or charro beans and your choice of flour or corn tortillas

CADILLAC MEXICANA BURGER** 17
Mexican style burger with bacon, chorizo, roasted peppers, onions, jalapeño cheese, lettuce, avocado and pico de gallo, served with fries and chipotle mayonnaise

CARNITAS GUADALAJARA 19
Sautéed with onions, roasted jalapeños, cilantro and a hint of lime

TACOS AL CARBON
Fajita meat rolled in flour tortillas, served with pico de gallo, sour cream, rice and refried or charro beans
Chicken 17
Beef 19
Combo 18

CADILLAC BURRITO 18
Flour tortilla stuffed with ground beef, cadillac rice, pinto or black beans, pico de gallo, cheese blend and lettuce. Served with guacamole, sour cream and queso

CRISPY TACOS (3) 15
Corn tortillas stuffed with lettuce, tomato, cheese blend, served with refried beans & rice. Spicy Beef or Chicken Guisada

COMBINACIONES

NUMERO UNO 15
Cheese enchilada with chili gravy, pork tamale, crispy beef taco, served with rice and beans

NUMERO DOS 15
Beef enchilada with chili gravy, cheese enchilada with chili gravy, pork tamale, served with rice and beans

NUMERO TRES 14
House made guacamole, cheese enchilada with chili gravy, crispy beef taco, served with rice and beans

CADILLAC COMBO 19
Cheese enchilada, chicken quesadilla and crispy beef taco, served with rice and refried beans

ENCHILADAS

BEEF ENCHILADAS 15
Spicy beef topped with beef chili gravy and cheddar cheese

CHICKEN ENCHILADAS 15
Topped with salsa ranchera and Monterey Jack cheese

CHEESE ENCHILADAS 14
Cheese enchiladas topped with beef chili gravy and cheddar cheese

AL CARBON ENCHILADAS 19
Cheese enchiladas rolled with choice of chicken or beef fajita meat, topped with chili gravy and cheese blend

POSTRES

SOPAPILLAS 8
Fried puff pastries with cinnamon-sugar, caramel and chocolate sauce

SALSAS

ROASTED TOMATO
VERDE 
CHIPOTLE 

SIDES

REFRIED BEANS 3
CHARRO BEANS 4
RICE 3
GUACAMOLE 4

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

SPECIALTY COCKTAILS

CADILLAC PUNCH 25

Our giant-sized 45 oz. Cadillac Punch with Captain Morgan Spiced Rum, DeKuyper Peachtree Schnapps, DeKuyper Banana Liqueur, fruit juices and Finest Call Grenadine **Keep the Glass ¡Salud!**

VEGAS TEA 10

Bacardi Superior Rum, Absolut Vodka, Tanqueray Gin, triple sec, sweet & sour with a splash of Coke

CADILLAC MOJITO 10

Bacardi Superior Rum, club soda muddled with fresh mint and lime juice

MARGARITAS AND FROZEN SELECTIONS

THE ORIGINAL MARGARITA 9

Traditional house margarita. Served frozen or on the rocks

CADILLAC CORONARITA OR DOS RITA 12

Frozen margarita topped with a Coronita Extra or make it a Dos Rita with a 7oz. Dos Equis Lager

FROZEN FRUIT MARGARITA 10

House frozen margarita with your choice of fruit purée: Prickly Pear, Strawberry, Pink Guava, Mango, or Kiwi

CADILLAC MARGARITA 12

1800 Reposado Tequila, Grand Marnier Orange Liqueur and fresh lime juice

BARREL-AGED HIBISCUS MARGARITA 14

Aged for 20 days in a 5 liter American Charred Oak Barrel, we have combined Avión Añejo Tequila with Tres Agave Nectar, Fee Brothers Aztec Chocolate Bitters and Fruitlab Organic Hibiscus Liqueur to create a lush, silky textured fruit bomb with layers of chocolate, framed with smoky oak

Limited Daily Availability

PEACH DIABLO MARGARITA 12

Cazadores Blanco Tequila, peach purée, sweet & sour and Tajin Seasoning

SANGRIA SWIRL 10

House frozen margarita swirled with sangria

GINGER MARGARITA 13

A frozen mixture of Patrón Silver Tequila, Barrow's Intense Ginger Liqueur and fresh lime juice

PERFECT PATRÓN 13

Patrón Silver Tequila, Patrón Citrónge Orange Liqueur with fresh lime juice

BARREL-AGED MARGARITA 14

Aged for 20 days in a 5 liter American Charred Oak Barrel, we have combined Avión Silver Tequila with Tres Agave Nectar and Fruitlab Organic Orange Liqueur to create an incredibly well balanced margarita, featuring notes of sweet citrus, encased in smoky oak **Limited Daily Availability**

WINES

SPARKLING

GLASS

BOTTLE

Korbel Champagne, California

9

WHITE

GLASS

BOTTLE

Fetzer 'Sundial'
Chardonnay, California

7

27

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California

10

39

Chateau Ste. Michelle
Riesling, Washington

8

31

RED

GLASS

BOTTLE

Fetzer 'Valley Oaks'
Cabernet Sauvignon, California

7

27

14 Hands Merlot, Washington

8

31

SANGRIA

GLASS

1/2 CARAFE

CARAFE

Yago Sant'Gria

7

14

21

BEER SELECTIONS

DRAFT

IMPORT

DOMESTIC & AMERICAN CRAFT

Bud Light
Dos Equis Lager
Modelo Especial
Tenaya Creek Gypsy Fade IPA

Corona Extra
Corona Light
Heineken
Negra Modelo Dark
Pacifico

Blue Moon
Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite

Buckets of beer available with our bottled selection