

BEER SELECTIONS

DRAFT	IMPORT	DOMESTIC & AMERICAN CRAFT
Bud Light	ABK Edel	Blue Moon
Dos Equis Lager	Corona Extra	Bud Light
Sin City Amber	Corona Light	Budweiser
Tenaya Creek Gypsy Fade IPA	Heineken	Coors Light
	Negra Modelo	Michelob Ultra
	Pacifico	Miller Lite

Buckets of beer available with our bottled selection

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

CADILLAC

MEXICAN KITCHEN & TEQUILA BAR

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Golden Nugget Las Vegas

TAPAS

CHIPS AND SALSA* 5.99	BLACKENED MAHI MAHI TACOS 12.99
CHIPS, GUACAMOLE, QUESO OR SALSA* 9.99	TEJAS CARNITAS TACOS 9.99
QUESO FUNDIDO WITH CHORIZO 11.99	AHI TUNA TACOS** 11.99
CANTINA BEEF NACHOS 13.99	BEEF OR CHICKEN TAQUITOS 9.99
CANTINA CHICKEN FAJITA NACHOS 13.99	CADILLAC WINGS 11.99 🍷
CHICKEN OR PORK QUESADILLAS 9.99	TROPICAL WINGS 11.99 🍷🍷
CHICKEN OR BEEF TACOS 9.99	ELOTES ASADOS (MEXICAN CORN) 5.99
BLACKENED SHRIMP TACOS 11.99	

(*your choice of salsa)

ENSALADAS Y SOPAS

CANTINA SHRIMP SALAD Mixed greens with grilled shrimp, mango, strawberries, grapes and pepitas tossed in a honey-lime vinaigrette	15.99
CADILLAC CHICKEN SALAD Mixed greens tossed with ranch dressing, black beans, roasted corn, tomatoes, bacon, jicama, pepitas, queso fresco, cilantro and a hint of honey-ancho BBQ sauce.	13.99
SOPA DE TORTILLA Homemade chicken soup with vegetables and rice, topped with Monterey Jack cheese, thinly sliced tortillas and avocado	7.99

ESPECIALES DE LA CASA

FAJITAS Sizzling chicken, beef or shrimp fajitas, served over grilled onions. Accompanied with pico de gallo, guacamole, sour cream, rice, refried beans and your choice of flour or corn tortillas.	Vegetable 15.99 Chicken 20.99 Beef 22.99 Shrimp 22.99 Combo 22.99
CARNITAS GUADALAJARA Sautéed with onions, roasted jalapeños, cilantro and a hint of lime.	17.49
RELLENO DE CAMARON Roasted poblano pepper stuffed with sautéed shrimp, tomatoes, onions, cilantro, Monterey Jack cheese and salsa ranchera. Served with rice and elote asado	15.49
TACOS AL CARBON Chicken Fajita rolled in flour tortillas. Served with pico de gallo, guacamole refried beans and rice	15.99
with beef fajita or combo	16.99
CADILLAC BURRITO Flour tortilla stuffed with ground beef, refried beans, guacamole, Monterey Jack and Cheddar cheese, tomatoes and shredded lettuce, topped with queso and sour cream. Served with rice and refried beans	15.99
ENBROCHETTE TACOS Bacon-wrapped shrimp rolled in a corn tortilla with jalapeño ranch and ancho tomatillo sauce, green cabbage, jalapeño cheese, jicama and cilantro.	18.99
HUARACHE Corn tortilla stuffed with beans and topped with pulled carnitas, chipotle salsa, queso fresco, cilantro, red onions, red and green peppers. Served with pico de gallo and chipotle sauce	11.99
CADILLAC MEXICANA BURGER** Mexican style burger with bacon, chorizo, roasted peppers, onions, jalapeño cheese, lettuce, avocado and pico de gallo. Served with fries and chipotle mayonnaise.	14.99
BREAKFAST TACOS Flour or corn tortilla tacos stuffed with eggs, bacon, potatoes and Cheddar cheese. Served with rice and refried beans	12.99
CADILLAC COMBO Cheese enchilada, chicken quesadilla and crispy beef taco. Served with rice and refried beans	17.99
COMBO DEL MAR Cancun enchilada filled with crabmeat and shrimp and topped with cilantro cream sauce, avocado and peppers; shrimp enbrochette taco; shrimp quesadilla with Monterey Jack cheese and pico de gallo.	21.99

ENCHILADAS

BEEF ENCHILADAS Spicy beef enchiladas topped with beef chili gravy and Cheddar cheese	12.99
CHICKEN ENCHILADAS Topped with salsa ranchera and Monterey Jack cheese	12.99
LAREDO CHEESE ENCHILADAS Cheese enchiladas topped with beef chili gravy and Cheddar cheese	11.99
CANCUN ENCHILADAS Crabmeat and shrimp sautéed with celery, onions and white wine, smothered with cilantro cream sauce and Monterey Jack cheese	17.99

POSTRES

SOPAPILLAS Fried puff pastries with cinnamon-sugar, caramel and chocolate sauce.	6.99
with ice cream	7.99

SALSAS

ROASTED TOMATO	
VERDE 🍷	
CHIPOTLE 🍷🍷	
HABANERO 🍷🍷🍷	

SIDES

REFRIED BEANS 2.99
RICE 2.99
GUACAMOLE 3.99
GRILLED VEGETABLES 3.99

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

CADILLAC PUNCH	25
Our Giant-Sized 45oz 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 and club soda muddled with fresh mint and lime juice	

MARGARITAS AND FROZEN SELECTIONS

THE ORIGINAL MARGARITA	8
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, Adam's Green Apple, Strawberry, Pink Guava, Mango, or Kiwi	
CADILLAC MARGARITA	11
1800 Reposado Tequila, Grand Marnier Orange Liqueur and fresh lime juice	

BARREL-AGED HIBISCUS MARGARITA	13
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, Intense Ginger Liqueur and fresh lime juice	

KORBEL-RITA	13
Our original frozen house margarita topped with a 187ml Korbel Champagne Bottle, choose from Original, Green Apple, Guava, Kiwi, Mango or Prickly Pear	

KIWI COCONUT RITA	12
Milagro Silver Tequila, Cointreau Orange Liqueur, fresh kiwi, sweet & sour and Tropics Piña Colada	

PERFECT PATRÓN	13
Patrón Silver Tequila, Patrón Citrónge Orange Liqueur with fresh lime juice	

BARREL-AGED MARGARITA	13
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	

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.