

Coral Beach
Cantina
Malibu

APPETIZERS

- NACHOS**.....\$11.00
Tortilla chips topped with cheese, jalapenos and onions.
- NACHOS ROBERTO**.....\$13.00
Tortilla chips topped with cheese, pinto beans, sour cream, guacamole and tomatoes. (Onions and jalapenos on request.)
- ADD CHICKEN**\$14.25
- CEVICHE**.....\$13.00
A traditional mix of seafood marinated in citrus juice with cilantro, onion and tomato.
- QUESADILLA**.....\$11.00
Large flour tortilla filled with Jack and Cheddar cheese, guacamole and garnish
- ADD GRILLED CHICKEN**..... \$12.50
ADD SAUTEED GRILLED VEGETABLES.....\$11.50
ADD SAUTEED SHRIMP.....\$15.00
- FLAUTAS**.....\$13.00
Three flour tortillas stuffed with chicken, served on a bed of lettuce with sour cream, guacamole, tomato, onion and cheese.
- TAQUITOS**.....\$13.00
Corn tortillas filled with beef and topped with our fresh guacamole.

GUACAMOLE

Made fresh throughout the day

HALF ORDER \$8.50 FULL ORDER \$12.00

SALADS

- SANTA FE SALAD****.....\$13.00
Romaine lettuce, corn, black beans, tomato, onion, olives and our own salsa-ranch dressing in a flour tortilla bowl.
- ADD GRILLED CHICKEN**.....\$15.25
ADD SAUTEED SHRIMP.....\$16.50
- CHICKEN CAESAR****.....\$14.50
Romaine, grilled chicken, avocado and tomato served in a flour tortilla bowl with Caesar dressing.
- SUBSTITUTE SAUTEED SHRIMP**.....\$16.50

TOSTADAS

REGULAR TOSTADAS

Tostada includes pinto beans, crispy corn tortilla, lettuce, tomato, onion, cheese, sour cream and guacamole.

- BEAN**.....\$11.25
BEEF.....\$13.25
CHICKEN**.....\$14.25
CARNITAS.....\$15.00

CANTINA STYLE TOSTADAS

Tostadas includes: crispy flour tortilla bowl, lettuce, tomato, onion, sour cream, and guacamole. Pinto beans upon request.

- AVOCADO****.....\$14.50
Avocado mixed with onions, bell peppers, celery, tomato, cilantro and cheese.
- SHRIMP**.....\$16.25
Shrimp mixed with onions, tomato and cilantro.
- BLACK BEAN SUBSTITUTION**.....\$2.50

** LOOK FOR THESE STARS TO FIND OUR LIGHTER HEALTHIER ITEMS**



BURRITOS

ALL BURRITOS ARE MADE IN A LARGE FLOUR TORTILLA WITH PINTO BEANS
AND INCLUDE LETTUCE, TOMATO, AND ONION GARNISH.

BEAN & CHEESE	\$10.50
BEEF	\$12.50
CBC's traditional Machaca beef cooked with bell peppers and onions.	
CARNE ASADA	\$14.50
Charbroiled, seasoned steak served with guacamole and spicy pico de gallo salsa.	
CARNITAS	\$14.50
Tender, roasted, seasoned pork served with spicy pico de gallo salsa and guacamole.	
VEGGIE**	\$12.25
Black beans, rice, lettuce, tomato, onion, cheese and guacamole.	
ADD CHICKEN	\$13.50
CRISPY CHICKEN or BEEF	\$14.50
Fried chimichanga style and served with guacamole and sour cream.	
RANCHERO	\$15.50
Traditional chicken or beef smothered in our homemade green tomatillo sauce and cheese served with a side of rice and sour cream.	
CHICKEN**	\$14.00
Shredded chicken breast mixed with marinated bell peppers and onion.	
MAHI-MAHI**	\$15.00
Seasoned mahi-mahi with sauteed vegetables and black beans.	
SHRIMP BURRITO	\$16.25
Sauteed shrimp and vegetables with black beans.	
VEGGIE FAJITA**	\$13.00
Black beans, red and green bell peppers, onions, asparagus, mushrooms and zucchini topped with green tomatillo sauce and cheese.	
CHILE RELLENO	\$13.25
Mild green chile stuffed with cheese and dipped in an egg batter wrapped in a flour tortilla.	
BURRITO COMBO	\$5.50
Add a side of rice and beans (pinto beans and rice add \$4.00 - black beans and rice add \$4.25)	

ADD TOPPINGS.....\$2.25

SPECIAL SAUCE AND CHEESE – A mild, sweet sauce with marinated bell peppers and onions

VERDE SAUCE – Our homemade tomatillo sauce

RED SAUCE – Our tangy enchilada sauce

BLACK BEAN SUBSTITUTION\$2.00

ALL CANTINA FOODS ARE PREPARED LARD FREE, USING 100% VEGETABLE OIL



COMBINATIONS

INCLUDES PINTO BEANS AND RICE.

- #12 **TWO ENCHILADAS**.....\$15.00
Spinach, cheese, chicken, or beef covered with a tangy red sauce and cheese.
- #13 **TACO AND ENCHILADA**.....\$15.00
One chicken or beef taco and one spinach, cheese, chicken or beef enchilada.
- #14 **ENCHILADA AND TAMALES**.....\$15.00
One spinach, cheese, chicken or beef enchilada with tamale each topped with red sauce.
- #15 **ENCHILADA AND RELLENO**.....\$15.00
One spinach, cheese, chicken or beef enchilada with a mild green chile stuffed with cheese, dipped in an egg batter and covered with sauce and cheese.
- #16 **TWO TACOS**\$15.00
Chicken or beef or one of each in a soft or hard shell.
- #17 **TAQUITOS AND GUACAMOLE**.....\$15.00
Two corn tortillas filled with beef and topped with our fresh guacamole.
- #18 **FLAUTAS AND GUACAMOLE**.....\$15.00
Two flour tortillas filled with chicken, each topped with fresh guacamole.

GRILLED CHICKEN SUBSTITUTION	add \$4.00
CRAB ENCHILADA SUBSTITUTION	add \$5.00
CARNITAS, CARNE ASADA, SHRIMP or FISH TACO SUBSTITUTION	add \$5.25



FROM THE GRILL

INCLUDES PINTO BEANS, RICE, GUACAMOLE, SPICY PICO DE GALLO AND WARM TORTILLAS.

- #19 **CARNE ASADA**.....\$21.00
Rib-Eye steak sliced thin, seasoned and charbroiled medium to medium well.
- #20 **FAJITAS**.....\$17.00
Sautéed onions, red and green bell peppers with your choice of tender, seasoned chicken or rib-eye steak.
- VEGGIE FAJITAS**.....\$15.00
- GRILLED SHRIMP**.....\$19.50
- #21 **CHARBROILED CHICKEN****.....\$17.00
Grilled, seasoned, boneless, skinless chicken.
- #22 **CARNE ASADA TACOS**.....\$16.25
Two soft corn tortillas filled with grilled steak and lettuce.
- #23 **SHRIMP ON THE GRILL**.....\$22.00
Six jumbo shrimp basted in garlic and butter, grilled in the shell.



ICE COLD BREWS

IMPORTS

CORONA • CORONA LIGHT • MODELO ESPECIAL
 NEGRO MODELO • DOS EQUIS XX • DOS EQUIS XX LAGER
 PACIFICO • TECATE • BOHEMIA
 \$8.50

DOMESTIC

BUDWEISER • BUD LIGHT
 COORS LIGHT
 O'DOULS
 \$7.50



MARGARITAS

DELICIOUS SAUZA GOLD TEQUILA MARGARITAS

- TRADITIONAL.....\$13.00
- STRAWBERRY.....\$14.00
- CADILLAC.....\$17.00
- MIDORI MELON.....\$15.00
- PEACH.....\$15.00

Premium Tequilas Available Upon Request.

ASK YOUR SERVER ABOUT OUR BAR DRINK MENU.



WINES

CHARDONNAY OR CABERNET

- BY THE GLASS.....\$13.00
- BY THE BOTTLE\$34.00
- CASTELLI\$13.50

CHABLIS OR BURGUNDY

- BY THE GLASS.....\$10.50
- HALF-LITER.....\$19.00
- LITER\$28.00



BEVERAGES

- CRYSTAL GEYSER MINERAL WATER.....\$5.00
- COKE, DIET COKE, 7-UP, DR. PEPPER, LEMONADE.....\$4.25
- COFFEE, HOT TEA, ICED TEA, MILK.....\$4.25
- ORANGE JUICE.....\$5.00



DESSERT

- HOMEMADE FLAN.....\$8.50
- MOCHA MUD PIE.....\$9.75
- COOKIES & CRÈME TRUFFLE.....\$9.75
- CARROT CAKE.....\$9.75
- CHOCOLATE CAKE.....\$9.75



PLATOS REGIONALES

INCLUDES PINTO BEANS AND RICE.

- #1 SHRIMP TACOS**.....\$16.25
Two soft corn tortillas filled with seasoned sauteed shrimp, onion, cilantro served with black beans and rice.
- #2 CRAB ENCHILADAS**.....\$16.25
Seasoned crab meat rolled in corn tortillas, topped with our mild red chile sauce.
- #3 FISH TACOS**.....\$16.25
Two soft corn tortillas filled with sauteed mahi-mahi fillet and cabbage, served with chopped onions and cilantro.
- #4 CARNITAS TACOS**.....\$16.25
Two soft corn tortillas filled with tender seasoned roast pork, lettuce, guacamole and spicy pico de gallo.
- #5 ENCHILADAS RANCHERAS**.....\$16.25
Cheese, chicken, beef or spinach enchiladas covered with green tomatillo sauce and cheese topped with sour cream.
- #6 CARNITAS PLATE**.....\$16.25
A generous portion of our tender seasoned roast pork served with guacamole, spicy pico de gallo and warm tortillas.
- #7 ENCHILADAS MOLE**.....\$16.25
Chicken enchiladas covered with a mole sauce, slightly spicy with a rich taste of cocoa, served with sour cream.
- #8 SONORAN ENCHILADAS**.....\$16.25
Three open-faced soft corn tortillas layered with grilled chicken and black beans topped with our homemade tomatillo and red chile sauce and a fried egg.
- #9 GREEN CHILE PLATE**.....\$16.25
Cubes of roast pork in mild, flavorful green chile sauce. Served with warm tortillas.
- #10 HUEVOS CON MACHACA**.....\$14.50
Two eggs scrambled with machaca beef. Served with warm tortillas.
- #11 HUEVOS RANCHEROS**.....\$13.75
Two eggs served over-easy on a soft corn tortilla covered with our special sauce and cheese. Served with warm tortillas.

AGUA FRESCAS:

(SERVED BY THE GLASS OR PITCHER)

FRESH PINEAPPLE WATER \$5
FRESH MELON WATER \$5

COLD SHRIMP COCKTAIL \$16.00

(SERVED W/ AVACADO & FRESH LIME)

GRILLED "STREET CORN" \$6.00

(SERVED W/ FRESH LIME AILOI, GRATED COTLIO CHEESE)

VEGAN OPTIONS:

PINEAPPLE/AVOCADO SALAD \$12.00

(PINEAPPLE, AVOCADO, RED ONION, CILANTRO, ARUGALA TOSSED
W/ FRESH LEMON, OREGANO, SPANISH OLIVE OIL & RED WINE VINEGAR)

GARBANZO STEW \$11.00

CHICK PEAS, ONION, GARLIC, SWEET RED PEPPERS, CAPERS,
SPANISH OLIVES, TOMATOES, OREGANO, SERVED W/ BROWN RICE)

BLACK BEANS \$10.00

(SILKY BLACK BEANS, ONION, GARLIC, CALIFORNIA CHILES,
CUMIN & CILANTRO, SERVED W/ BROWN RICE)

MAIN COURSES:

(ALL MAIN COURSES SERVED W/ RICE & BLACK BEANS)

TACO A LA MEXICANA \$16.00

(GUACAMOLE, PICO DE GALLO, BEEF OR CHICKEN)

SHREDDED POLLO VERDE \$17.00

(TENDER SHREDDED CHICKEN BREAST SIMMERED IN A MILD FRESH
TOMATILLO SAUCE W/ ONION, GARLIC, OREGANO & LIME)

Coral Beach Cantina Specials

Tortilla Soup

A traditional favorite soup.

\$10.00

Chicken Pozole

A soup created by the native American Aztecs. A traditional stew with corn hominy and hand pulled chicken.

\$11.00

Fried Calamari

Always a favorite, crispy and crunchy deep fried calamari.

\$14.00

Camarones Agua Chiles

A Mexican favorite, shrimp in a spicy avocado cilantro lime sauce.

\$13.00

Chipotle Chicken Lettuce Wraps

Juicy chicken breast marinated in Negra Modelo beer and chile chipotle served over a Romaine lettuce leaf with guacamole queso fresco and spicy salsa.

\$13.00

Green Herb Spinach and Shrimp Enchiladas

A variety of fresh herbs, sautéed shrimp and spinach all rolled into a tortilla. Served with quinoa and black beans.

\$16.50

Mahi Mahi

White wine, orange zest and dill flavors your Mahi Mahi to a tangy sauté. Served over quinoa and beets with a side salad.

\$17.00

8oz. Rib Eye Steak

Garnished with a red wine reduction, caramelized onions and mushrooms. Served with black beans, quinoa and a side salad.

\$21.00

CORAL BEACH CANTINA

Bar Drink Menu

Tequila Shots

Patron Silver	\$13.00
Patron Reposado	\$14.00
Patron Anejo	\$15.00
Cazadores Silver	\$12.00
Cazadores Anejo	\$14.00
Karma Silver	\$13.00
Karma Reposado	\$14.00
Don Julio Silver	\$14.00
Don Julio Anejo	\$16.00
Casamigos Blanco	\$15.00
Casamigos Anejo	\$16.00
Cuervo 1800 Reposado	\$12.00
Cuervo Traditional Reposado	\$12.00
Sauza Commemorative	\$12.00
Sauza Gold	\$11.00
Jose Cuervo Gold	\$11.00



Cocktails

Matador, Gold Tequila, Pineapple and Lime Juice	\$14.00
Mango Micheladas, Beer, Mango Chili Sauce, Jalapeno	\$11.00
Blanco Mojito	\$14.00
Tequila Black Diamond, Agave and Lime Juice	\$14.00
Bloody Mary or Maria	\$13.00
Rum and Coke Cuba Libre, Jack and Coke	\$13.00
Martinis	\$15.00
Premium Vodka or Gin Martini	\$17.00
Vodka or Gin Tonic	\$13.00
Premium Vodka or Gin Tonic	\$15.00
Cosmopolitan	\$17.00
Manhattan	\$14.00
Bailey's or Mexican Coffee	\$14.00
Bay Breeze	\$14.00
Midori or Apple Sour	\$16.00
Long Island or Long Beach Iced Tead	\$17.00
Planter's Punch	\$14.00
Tequila Sunrise	\$14.00
Sex on the Beach	\$14.00

Non-Alcoholic Drinks

Shirley Temple, Cherry Coke	\$4.75
Virgin Strawberry Margarita, Daquiri, Virgin Piña Colada	\$8.50
Virgin Bloody Mary	\$8.50

Margaritas

Traditional, or Skinny	\$13.00,	\$13.50
Chico Pitcher		\$27.00
Grande Pitcher		\$34.00
Strawberry		\$14.00
Chico Pitcher		\$28.00
Grande Pitcher		\$35.00
Midori Melon, Peach or Mango		\$15.00
Chico Pitcher		\$33.00
Grande Pitcher		\$46.00
Cadillac		\$17.00
Chico Pitcher		\$37.00
Grande Pitcher		\$50.00
Patron Anejo		\$17.00
Chico Pitcher		\$40.00
Grande Pitcher		\$50.00
Patron Silver		\$16.00
Chico Pitcher		\$39.00
Grande Pitcher		\$46.00
Cazadores Anejo		\$17.00
Chico Pitcher		\$40.00
Grande Pitcher		\$50.00
Cazadores Silver		\$16.00
Chico Pitcher		\$39.00
Grande Pitcher		\$46.00
Karma Anejo		\$18.00
Chico Pitcher		\$40.00
Grande Pitcher		\$52.00
Karma Silver		\$17.00
Chico Pitcher		\$39.00
Grande Pitcher		\$46.00
Don Julio Anejo		\$18.00
Chico Pitcher		\$40.00
Grande Pitcher		\$52.00
Don Julio Silver		\$16.00
Chico Pitcher		\$39.00
Grande Pitcher		\$46.00
Casamigos Anejo		\$18.00
Chico Pitcher		\$40.00
Grande Pitcher		\$52.00
Casamigos Silver		\$17.00
Chico Pitcher		\$39.00
Grande Pitcher		\$50.00

Strawberry, Mango or Peach Puree Margarita and Pitchers Add \$2.00

