

SOUTH MEETS NW.

We cook up authentic Mexican cuisine with a modern, Pacific Northwest twist, using local and organic ingredients whenever possible. Everything we serve is made by hand daily.

ANTOJITOS

GUACAMOLE & CHIPS - 6/9

Both made fresh, all day long. Ripe Mexican avocados smashed up with our roasted tomatillo salsa, topped with pico de gallo, served with fluffy flour tortilla strips. Additional flour chips - **\$50**

CHIPS & SALSA - 5

Our salsa is made in house daily with charred tomatillos, onions and chipotle then topped with fresh cilantro. It's served alongside our crispy, freshly fried corn chips. Additional corn chips - **\$50**

ESCABECHE - 5

Assorted spicy vegetables (carrots, cauliflower and jalapeno) pickled in-house.

QUESO DIP - 10

The ultimate Tex-Mex party dish, this fondue-like cheese sauce is great for sharing!
Add chorizo - **\$3.00**

LOCAL RED CHILE STEAMED CLAMS- 11/19

Penn Cove Shellfish is the premier provider of the Pacific Coast's finest sustainably farmed clams. We keep it simple and steam them in a spicy red tomato broth. Served with a roll from Macrina Bakery.
Add chorizo - **\$3.00**

CEVICHE* - 15

Lime-cooked ahi tuna with apples, jicama, cucumber and tomatoes dressed in a spicy habanero vinaigrette.

QUESADILLA - 12

A flour quesadilla featuring poblano chilies, mushrooms, pico de gallo and our fresh house-made guacamole.
Add Chicken - **\$5** Add Shrimp - **\$7** Add Steak - **\$9**

POSOLE - 7/13

Think Mexican Pho. Little Water Cantina's fresh posole is a rich take on this traditional Mexican stew, featuring hominy, pork, red chilies, cabbage, tortilla chips, cilantro, cotija cheese and a lime garnish.



ESPECIALES DE LA CASA

CARNE ASADA - 8oz. 24.50 / 16oz. 32

Marinated and grilled hanger steak served with roasted baby rainbow carrots, charred serrano chilies, cantina beans, red rice and tortillas.

½ POLLITO WITH MOLE POBLANO - 21

Half a roasted all-natural chicken served with our darkly spiced mole poblano sauce, roasted baby rainbow carrots, cantina beans, red rice and tortillas.

WILD BOAR TORTA AHOGADA - 16.50

Applewood smoked wild boar fried in lard carnitas-style, and served on a Macrina roll with grilled pineapple, fried onions, refried beans, crema and cilantro. Plated face down in a spicy 3-chile sauce.

SMOKED CHICKEN ENCHILADAS - 19

Lightly applewood smoked all-natural chicken breast rolled up in corn tortillas, smothered in a rich red chile sauce and topped with chicken skin chicharrones.

CHIMICHANGA RELLENO - 15

A mash-up of two favorites: A roasted poblano chile stuffed with spiced ground beef, cheese, cantina beans and red rice, then rolled in a flour tortilla, deep fried and served with spicy 3-chile and queso sauces.

TACO SALAD - 12

Our take on this crowd favorite has freshly chopped romaine, black beans, corn, queso, pico de gallo, tomatillo-avocado dressing and fried corn tortilla. Share with the table or enjoy as a meal.

Add Chicken - \$5 Add Shrimp - \$7 Add Steak - \$9

TACOS

Two tacos per plate.

Add red rice & cantina beans for \$3.

PESCADO - 13

Achiote-citrus marinated wild Alaskan cod with mango salsa, avocado crema, pickled red onion and cabbage slaw. Also available beer-battered and fried, Baja-style.

VERDURAS - 12

Grilled chayote squash, corn, poblano chilies and mushrooms topped with fried onions and cotija cheese and served with a side of spicy 3-chile sauce.

CAMARONES - 14

White gulf shrimp sautéed in spicy coconut-chipotle sauce with smoked onions. Served with cabbage slaw, cotija cheese and cilantro.

CARNITAS - 13

Traditional citrus and guajillo chile braised pork shoulder with pickled red onion and cabbage slaw, crema, 3-chile sauce and cilantro.

TAQUITOS BORRACHOS - 14

Three corn tortillas rolled up with spiced ground beef, deep fried and drowned in a red tomato-chile sauce. Topped with cabbage, sour cream, cotija cheese, and pico de gallo.

ARROZ Y FRIJOLES

RED RICE - 5

Traditional Mexican red rice with corn, cotija cheese, and served with a cilantro garnish.

ZARELA'S RICE - 9

Like a rich Mexican risotto cooked with corn, poblano chilies and creamy queso, and finished under the broiler. Makes a great dip!

CANTINA BEANS - 6

Black and pinto beans braised in Mexican lager and chicken stock with smoked ham hocks and a variety of chilies and spices and topped with cotija cheese.

ENSALADA DE NOPALES - 6

A crisp salad of cactus, jicama, carrots, chilies and cilantro dressed in lime juice.

PARA LOS NIÑOS (ages 12 and under)

PLAIN FRIED FISH TACO, RICE & BEANS - 7

CORN QUESADILLA, RICE & BEANS - 7

Add Chicken or Carnitas - \$3

RICE, BEANS & AVOCADO - 7

Mexican cuisine is generally gluten-free-friendly. If you have questions about how any of our dishes are prepared, ask your server.

* *The health department wants us to remind you that eating undercooked food, though perfectly delicious, could be unhealthy.*

We're happy to split checks for parties of 4 or fewer.

**LITTLE
WATER
CANTINA**

