DINNER

BEGINNINGS

House Chips, Guac and Salsa 7

Lettuce Wraps 9
Your choice of marinated char-grilled chicken or tofu served with cucumbers, bean sprouts & peanut sauce

Ahi Wontons 13
Wonton crisps topped with fresh seared ahi, avocado, sweet soy & a wasabi cream drizzle

Plantains with Carnitas 10
Plantains served with carnitas, avocado & green onions. Served with sides of chipotle cream & salsa cruda

Crispy Shoestring Plantains 7
Served with chipotle cream

Roasted Veggie Platter 7
Roasted seasonal vegetable platter

Soup of the Day
Bowl is served with grilled rosemary bread or a tortilla
Bowl 7
Cup 5

ENSALADA

Mexican Chopped Salad 9
Mixed greens & chopped romaine lettuce tossed with cumin vinaigrette topped with radishes, cucumbers, chipotle-corn salsa, pumpkin seeds, tortilla strips & cotija ranch on the side
ADD CHICKEN, TOFU OR CARNITAS 3.5

Tomato Pesto Salad 8
Mixed greens and tomatoes served with our house pesto, olive oil and balsamic vinaigrette.
ADD CHICKEN, TOFU OR CARNITAS 3.5

Blue Cheese Walnut Salad 10
Mixed greens, balsamic vinaigrette, blue cheese crumbles, walnuts & grilled rosemary bread
ADD CHICKEN, TOFU OR CARNITAS 3.5

FARM FRESH INGREDIENTS

STARGAZER FARMS

We grow as many ingredients as possible on our very own Stargazer Farm. These ingredients are grown following organic farming practices in Sandy, OR.

ENTRÉES

Chicken Tamales 16
Housemade chicken tamales topped with guajillo chile sauce & sour cream. Served with your choice of black beans & rice or zucchini & jack cheese

Chile Relleno 18
Your choice of carnitas or soy chorizo served with a roasted anaheim pepper stuffed with jack cheese. Comes with Mexican rice pilaf, guajillo chile sauce, cotija ranch & cilantro-lime sauce

Flat Iron 19
8 oz marinated flat iron cut served with plantains fries, roasted seasonal vegetables, corn salsa, chipotle cream & cilantro lime sauce

Double Happiness Lettuce Wraps 15
Grilled marinated steak & chicken served with lettuce leaves, cucumber, bean sprouts, thai chile paste, coconut rice & peanut sauce

Asia Grill 15
Grilled red bell pepper, kale and seasonal vegetables served with marinated tofu, brown rice & peanut sauce

Chicken Diablo 18
Free range half chicken glazed in chipotle-lime sauce served in your choice of the following styles

Isabel style- seasonal veggies, steamed brown rice & a side of cilantro lime sauce

Dragon style- Steamed greens, our oven roasted potatoes & chipotle cream

Latino style- black beans, coconut rice, crispy salted plantains & a side of chipotle cream

Ahi Platter 25
Seared ahi, wonton crisps, avocado, sweet soy & wasabi cream. Served with coconut rice, edamame & a side of coconut chile oil

Green Chile Tamales 15
Cantina's housemade slightly sweet corn tamales with roasted tomatillo sauce, corn salsa, black beans, brown rice & guajillo chile sauce
ADD CHICKEN, TOFU OR CARNITAS 3.5

Sustainable Salmon 22
Grilled and marinated salmon served with mango mint salsa, sweet soy, steamed greens & coconut rice

BIG BOWLS

Buddha Bowl 12
Big bowl of steamy lemongrass & coconut milk broth with shiitake mushrooms, noodles, veggies, chili flakes, cilantro & green onions
ADD CHICKEN, STEAK, TOFU OR CARNITAS 5

Brazil Bowl 16
Marinated chicken or tofu with your choice of brown or coconut rice & black beans. Served with mango mint salsa, crispy plantains & a side of coconut chile oil

Udon Noodle Bowl 14
Udon noodles with sesonal vegetables, peanuts & asian peanut sauce
ADD CHICKEN, STEAK, TOFU OR CARNITAS 5

Pineapple Fried Rice Bowl 16
Coconut rice, pineapple, seasonal vegetables & marinated carnitas served with a side of coconut chile oil

TACOS

Served with rice & beans with chipotle cream and fresh corn salsa.

Carnitas Tacos 13
Braised carnitas, cotija cheese, guajillo chile sauce, cilantro lime sauce & pickled red onion

Chicken Tacos 13
Marinated chicken breast, jack cheese, tomatoes, green onion, avocado sauce, chipotle cream & pico de gallo

Soy Chorizo Tacos 13
Soy chorizo, avocado sauce & pico de gallo

Grilled Fish Tacos 15
Fresh fish, cabbage, chipotle aoli, avocado sauce & pico de gallo

Steak Tacos 15
Marinated steak, jack cheese, pico de gallo & cilantro-lime sauce.

TEMPTATIONS

Flourless Chocolate cake 8

Coconut flan 8

Bananas cantina 8
Flamed bananas with spiced rum, served a la mode

COLD DRINKS

Iced Tea 3
Passion fruit, green and blood orange

Juices
OJ, lemonade, cranberry and POM

Soda 2.5
Coke, diet coke, sprite

Pineapple Orange Kale Juice 5
Made fresh in-house

ISABEL'S CANTINA
PACIFIC BEACH

This menu is served
Mon - Sun 5pm to close

Check in on
Facebook and Yelp!

18% gratuity on parties of 6 or more.

Chef Isabel Cruz & Chef de cuisine Amalia Romero

www.isabelscantina.com

We prepare our food from scratch with love and care. If you are in a hurry, please inform your server and we will do our very best to accommodate you.