Marina Cantina

Brunch with Some Lunch

Saturday & Sunday 11 am to 3 pm

Marina Cantina only uses the freshest ingredients including all natural cage free eggs.

avocado toast with sunny side up egg 13
rustic artisan bread with avocado, pickled onions & radish

tres leches french toast 10
toasted coconut, fresh strawberries, whip cream

grouper cake benedict 14
poached eggs, hollandaise sauce, sliced avocado, potatoes

brunch
huevos rancheros 12
two fried eggs over homemade corn tortillas, black bean, salsa & sour cream, sliced avocado, potatoes
chorizo & potato skillet 10
scrambled eggs, crispy potatoes, ground chorizo sausage, queso fresco

chilaquiles verdes 9
corn tortillas, tomatillo sauce, red onion, queso fresco, cilantro, sunny side up egg
add pork or chicken $4
shrimp ajillo & grits 17
jumbo shrimp, chipotle lime butter sauce, smoked gouda grits, avocado
carne asada & eggs 22
marinated skirt steak, charred onions & peppers, salsa, flour tortillas

award winning salsa
with chips 4
chicharrones 5
mexican spices, sweet & spicy pepper sauce @
guacamole 9
fresh avocado, white onion, cilantro, jalapeños, lime @

ensalada
caprese mexicana 12
rustic thick cut tomatoes, guacamole, queso fresco, fresh basil, balsamic drizzle @

chopped chicken 15
corn, guacamole, beans, crispy tortillas, pico de gallo, crane roashe draming @

kale & quinoa 14
curly green kale, shaved bruchuns sprout, crsipy quinoa, cherry tortillas, green onions, green apple, goat cheese, cilantro dijon vinaigrette @

ceviches
snapper 11
cilantro, lime, serrano chile, red onion, avocado @
shrimp 9
fres lime, orange, cucumber, vine rippe tomato, avocado @
casa 15
fres lime, ah tuna, shrimp, scallops, octopus, spici serrano chile, red onion, baji olive oil @

mexico tortas
al pastor 13
crispy carnitas, pickled onions, roasted poblano peppers, smoked gouda cheese, chipotol mayo, pineapple pico
grouper 19
tempura fried or blackened, cabbage cilantro slow, queso fresco, pickled red onions, sliced avocado

tacos
short rib 15
braised in mexican spices, charred onions & peppers, shot of gasry @
pork belly 15
mojo glaze, jicama slow, queso fresco, pineapple pico @

iron pan corn bread 5
chiptol honey butter

bottomless mimosas, margaritas & bloody marys - 15
with a purchase of a brunch item or entrée (two hour period)

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margaritas
by the glass or liter

casa
maestro doblé diamante, agave nectar, fresh lime juice

grand casa
milagro reposado, fresh lime juice, agave nectar, grand marnier, candied orange

descanso del sol
maestro doblé diamante, spiked fresh cucumber, cilantro, lime, agave nectar

coco menta
maestro doblé diamante, chile element coconut, mint, fresh lime juice, agave nectar

feelin peachy
milagro reposado, peach puree, tamarind, fresh lime juice, agave

smokey pina
milagro reposado, jalapeño, fresh lime juice, mint of chipotle, agave nectar, toasted pineapple

blackrose
milagro reposado, fresh lime juice, blackberry, fresh rosemary, ginger beer

cachaca
by the glass

calipirinha
soul premium cachaca, muddled sugar & limes

pomegranate soul-i-rita
soul premium cachaca, agave nectar, raspberry schnapps, pomegranate juice, lime soda

bebidas

mojito
9
fle de cana 4 yr silver, mint, fresh limes, muddled sugar cubes, soda
add fresh strawberries

red hibiscus
9
360 apple/or/pear vodka, elderflower, fresh lemon, lime and grapefruit juice, hibiscus

mariposa
10
smokey mezcal, grapefruit juice, cranberry juice, organic agave

pure passion
9
don q passion rum, watermelon schnapps, fresh orange juice, cranberry

coral reef
9
don q coconut rum, strawberry puree, fresh lime juice, pineapple juice

coconut grove
9
mix black barrel rum, fresh lime juice, coconut agave, mint, toasted pineapple

la paloma
10
reposado tequila, fresh grapefruit, lime, agave grapefruit soda, salted rim

ask your server about our tequila tasting flights.

blanco
reposado
“silver” tequila aged at least 2 years, but less than 3 years in oak barrel. characterized by its bold flavors.

blanco
rojo
7/28
“rested” tequila aged 2-3 years in oak barrel, but less than 5 years in oak barrel. smoother with subtle, complex flavors.

blanco
reposado
“aged” tequila aged at least 3 years, but less than 7 years in oak barrel.

sangria
by the glass or liter

blanco
rojo
7/28
dry red wine, b/ndy, fresh citrus and pineapple juice, and black raspberry liqueur

sangria
by the glass

rojo
7/28
dry white wine, b/ndy, fresh citrus and pineapple juice, and peach liqueur

vino
by the glass or bottle

blanco
white blend
conundrum, california

moscato
cupcake, italy

sauvignon blanc
ava grace, california

pinot gris
king estate, oregon

pinot grigio
santa elvia, italy

cabernet
castello banfi, italy

chardonnay
mer solati, california

rosé
whispering angel, france

rojo
malbec
trivero “golden reserve”, mendonza, argentina

pinot noir
recon, sonoma, ca

cab sauvignon
trivero, argentina

prosecco
la luca, italy

Thank you for supporting your locally owned and operated businesses!

10/28
Consuming raw meats, seafood or shellfish may increase your risk of food-borne illness. Some food may contain nuts.