

¡COMIDA!

¡QUÉ RICO!

BELAIR  CANTINA

¡QUÉ RICO!

ORDER 3 TACOS
RICE & BEANS INCLUDED

TACOS

◆ = TUES & THURS TACOS
• DINE-IN ONLY •

CARNE

- ◆ **SPICY POLLO** ^{GF} 3.35
Pulled chicken breast, árbol chiles and spices, citrus slaw
- POLLO VERDE** ^{GF} 3.28
Pulled chicken breast, salsa verde, queso cotija, onion, cilantro
- GRINGO** 3.65
Seasoned ground beef, lettuce, tomato, crema, cheddar
- BARBACOA** 3.99
Shredded beef slow cooked with Modelo, orange soda and Coca-cola, raw onion, cilantro
- KOREAN BEEF** ^{GF} 4.55
Spicy-sweet marinated beef, lettuce, jicama, carrot, lime, Sriracha crema 🌶️
- ◆ **CARNE ASADA** ^{GF} 4.25
Grilled steak, onions, cilantro
- ◆ **HOUSEMADE CHORIZO** ^{GF} 3.99
Ground guajillo pork, potatoes, radish, cilantro, queso fresco
- NINJA PIG** 4.25
Crispy pork, hoisin glaze, cucumber and jicama slaw 🌶️

• OUR POWERED BY TACOS PARTNER •

JOURNEY HOUSE TACO 4.25
Roasted pork shoulder, housemade chorizo, sweet plantains, pico de gallo, mojo sauce and micro greens

Proceeds benefit The Journey House, a Milwaukee non profit, empowering families on Milwaukee's near Southside to move out of poverty.

FRIED AVOCADO & BACON 3.85

Avocado, arugula, corn salsa, bacon pieces, serrano chile mayo

FRESH AVOCADO & BACON ^{GF} ... 3.85

Avocado, arugula, corn salsa, bacon pieces, serrano chile mayo

STEAK & MALANGA ^{GF} 6.50

Mashed malanga, grilled sirloin, shiitake and roasted pepper salsa, microgreens 🌶️

ROASTED BRISKET 4.90

Roasted brisket, citrus slaw, crispy fried onions raspberry sauce

MARISCO

- ◆ **BAJA TILAPIA** 3.49
Breaded and fried tilapia, citrus slaw, avocado salsa

ZIHUATANEJO SHRIMP ^{GF} 4.53
Shrimp, pico de gallo, citrus slaw, chipotle ancho mayo

ADOBO MAHI MAHI ^{GF} 5.25
Grilled adobo mahi mahi, papaya salsa, chipotle ancho mayo 🌶️

VEGETARIAN

Add carne asada or pollo / + 1.37

◆ **BLACK BEAN & CORN** ^{V GF} 3.31
Black beans, grilled corn, queso fresco, sliced avocado, cilantro, crema

SOY CHORIZO ^{VG} 3.33
Soy pieces, diced potatoes, avocado, pico

PORT-QUESO ^{V GF} 3.17
Portabella mushroom, queso fundido, black beans, radish, chimichurri 🌶️

QUESO ASADO ^V 2.59
Grilled mozzarella cheese, black bean spread

ROASTED RAINBOW ROOTS ^{VG GF} 4.10
Guacamole, roasted root vegetables, corn salsa, pico de gallo, avocado salsa

MADE WITH 100% BLUE WEBER AGAVE TEQUILA
SERVED ON THE ROCKS, EXCEPT BELAIR FROZEN

DRINKS

MADE WITH 100% LIME JUICE, TRIPLE SEC,
& SIMPLE SYRUP, UNLESS OTHERWISE NOTED

BELAIR MARGARITA

El Jimador Blanco

\$7 / \$14 / \$26

BELAIR FROZEN

A killer lime blended margarita

\$7 / \$14 / \$26

Add a flavor

+ strawberry, mango or raspberry

\$1.50 / \$1.25 / \$2.50

BLACKBERRY PLUM MARGARITA

Milagro Silver, blackberry plum puree,

\$9.5 / \$22.5 / \$40

BERGAMOT ORANGE GINGER MARGARITA

Corralejo Blanco, bergamont orange puree, orange

\$9.5 / \$22.5 / \$40

POM-CIDER MARGARITA

Corralejo Repo, Pom & apple cider

\$9 / \$21 / \$38

FRESA FRESCA

Corazon Blanco, strawberry puree

\$9 / \$21 / \$38

MAPLE MEZCAL MARGARITA

Cruz de Fuego Espadin Mezcal, maple spiced simple syrup, lemon

\$9.5 / \$22.5 / \$40

CAIPIRINHA

Cachaça Rum, lime

\$8

TRADITIONAL FAVORITES

MICHELADA ... 7.5 / PALOMA ... 9 / PINEAPPLE MEXICAN MULE ... 9.5 / RED OR WHITE SANGRIA ... 9

^{GF} GLUTEN FREE. WE ARE PLEASED TO OFFER GLUTEN-FREE MENU OPTIONS, BUT WE ARE NOT A GLUTEN-FREE KITCHEN. CROSS-CONTAMINATION MAY OCCUR AND OUR RESTAURANT CANNOT GUARANTEE EVERY ITEM WILL BE COMPLETELY FREE OF ALLERGENS. PATRONS ARE ENCOURAGED, TO THEIR OWN SATISFACTION, TO CONSIDER THIS INFORMATION IN LIGHT OF THEIR INDIVIDUAL REQUIREMENTS AND NEEDS.

🌶️ HOUSE FAVE ^{VG} VEGAN ^V VEGETARIAN ^{GF} GLUTEN FREE

PARA LA MESA

◆ TO SHARE OR



NOT TO SHARE ◆

GUACAMOLE VG GF 7.27

'Nuff said.

CARNE OR POLLO

NACHOS V HALF 7.92 / WHOLE 10.60

Carne asada or shredded chicken, fresh jalapeños, queso fundido, black beans, pico, crema

CANTINA VEGETARIAN

NACHOS V HALF 7.22 / WHOLE 9.50

Fresh jalapeños, queso fundido, black beans, pico de gallo, crema

SHRIMP CEVICHE GF 11.05

Shrimp, diced tomatoes, onion, fresh lime, cucumber, ginger, celery, served with two tostadas and chile de árbol oil 🌶️

QUESO BLANCO FUNDIDO V 6.67

White queso sauce, jalapeños, garlic

• With shrimp / 9.98 GF

• With chorizo / 8.53

HOT DOG TAQUITOS 4.68

Hot dogs rolled in a tortilla and fried crispy, side of Sriracha crema

ESQUITE V GF 5.10

Grilled corn kernels, lime aioli, cotija cheese, chile lime, cilantro, crema 🌶️

SWEET PLANTAINS V 5.53

Super ripe, sweet plantains topped with crema and queso fresco

QUESO QUESADILLAS 6.35

Make it interesting by adding:

• Yucatan Chicken / + 1.31

• Spicy Chicken / + 1.27

• Carne Asada / + 1.28

• Chorizo / + 1.48

EAT - DRINK
SÉ FELIZ
¡QUÉ RICO!

BURRITOS ^A_ND BOWLS

MAKE IT A CHIMICHANGA +2.50

GF BOWL & BLACK BEAN ONLY

KOREAN BEEF GF 11.87

Spicy-sweet marinated beef, rice, black or pinto beans, lettuce, Sriracha crema, citrus slaw, grilled jicama slaw, salsa roja, queso fundido

CARNE ASADA GF 11.96

Grilled steak, black or pinto beans, crema, guac, rice, shredded, lettuce, cilantro, onions, queso fundido, salsa roja

SPICY POLLO GF 9.89

Pulled chicken, árbol sauce, citrus slaw, beans, rice, lettuce, crema, salsa roja 🌶️

GRINGO 10.95

Seasoned ground beef, rice, black or pinto beans, cheddar, lettuce, tomato, crema, queso fundido, salsa roja

SHRIMP GF 12.34

The ORIGINAL, chipotle shrimp, citrus slaw, corn salsa, pico, rice, cilantro, chipotle ancho mayo, salsa roja, queso fundido 🌶️

PORT RAJAS V GF 10.50

Portabella mushroom, rajás, rice, black beans, lettuce, roasted corn salsa, crema, chimichurri and guacamole, topped with queso fundido and salsa roja

SOUP & SALAD

SOPA DE POLLO GF 5.85

Our heavenly chicken soup with vegetables, cilantro, garnished with avocado

TOSTADA SALAD V GF 8.27

Two (2) corn tostadas, black bean spread, lettuce, queso fresco, whole black beans, corn, green onions, avocado, chipotle ranch

• Add chicken / + 3.10

• Add shrimp / + 3.95

• Make it a 1/2 order for 1/2 the price!

TACO SALAD 10.87

Seasoned ground beef or chicken in a crispy bowl, black beans, corn, lettuce, tomatoes, shredded cheese, crema, side of chipotle ranch

Fresh Salsa

CHILE DE ÁRBOL OIL 1.69

HABANERO CREMA 1.61

AVOCADO SALSA 1.25

PICO DE GALLO 1.23

SEASONAL EXTRA HOT SALSA 1.69

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DESSERTS

MEXICAN S'MORES 5.75

Mexican cookies stuffed with grilled marshmallow and La Abuelita chocolate

HOMEMADE CHURROS 4.25

Served with dulce de leche

SATURDAY & SUNDAY
10AM-3PM



BRUNCH

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BELAIR CANTINA!

SURFER BREAKFAST* GF 7.77

Two eggs any way, corn tortillas, black beans & corn, sliced avocado, cucumber mango salsa, chipotle ancho mayo.

CHILAQUILES VERDES* GF 8.23

Fried tortilla chips, verde sauce, queso fresco, cilantro, onions, crema, two scrambled eggs, rice and beans.

FRENCH TOAST 7.95

Abuelita Mexican Chocolate, dulce de leche, served with syrup.

STEAK & EGG BURRITO* 11.50

Potatoes, asada steak, pico, scrambled egg, corn salsa, cheese, tinga sauce, bell peppers, topped with tinga sauce and queso fundido.

HUEVOS RANCHEROS* 8.23

Tortillas stuffed with mozzarella cheese, guajillo sauce, two eggs over easy, crema, avocado, pico, rice and beans.

TOSTADA BENEDICT* GF 9.99

Diced chorizo, potatoes, peppers, onions, tostada, poached eggs, chipotle hollandaise, rice and beans.

CHORIZO BURRITO* 8.89

Scrambled eggs, housemade chorizo, cheese, rice, pinto beans, tomatillo salsa, crema.

BRUNCH DRINKS

SMOOTHIES: HOUSEMADE HORCHATA OR TROPICAL MANGO... 5.55 / **FRESH JUICE: ORANGE AND CARROT**... 3.98

BLOODY MARIA... 8.5 / **MIMOSA**... 7 / **STRAWBERRY MIMOSA**... 8 / **MODELO BEERMOSA**... 9 / **BLOODY MARY**... 8.5

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY OR SEAFOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.

🌶️ HOUSE FAVE VG VEGAN V VEGETARIAN GF GLUTEN FREE