

# SANGRITA

GRILL + CANTINA

@SANGRITAGRILL



SANGRITAGRILL.COM

# SHARED PLATES

**CEVICHE** \$10.75  
Ono, avocado, fresh lime juice ⑥

**AVOCADO FRIES** \$9.00  
cilantro pesto aioli ⑤

**MOTHER CLUCKER FLAUTA** \$9.50  
chicken, sweet roasted jalapeño sauce, crema fresca

**GUACAMOLE + CHIPS** ⑤  
(for 2/4) \$6.50 / \$10.00

**CON QUESO + CHIPS** \$7.50  
melted white cheese, roasted chile ⑤

**QUESO FUNDIDO** \$11.95  
cheese, chorizo, warm corn tortilla ⑥

**GRILLED PANELA CHEESE** \$11.25  
verde sauce, warm corn tortilla ⑤ ⑥

**NACHOS** \$9.50  
con queso, refried beans, guacamole, pico, sour cream

**QUE-SERA-SADILLA** \$8.25  
cheese, pico de gallo, sour cream ⑤

**QUE-SERA-SADILLA DE RAJAS** \$10.75  
cheese, roasted poblano, onion, sour cream ⑤  
*ADD: chicken, carne asada, pork al pastor +\$5.00*

## SOUP + SALAD

*ADD: chicken, carne asada, pork al pastor +\$5.00  
or (3) grilled ono +\$8.00*

**CHICKEN TORTILLA SOUP** \$7.95  
avocado, cilantro, fried tortilla strips, cheese

**CHIPOTLE CÉSAR SALAD (SM./LRG.)** \$6 / \$10.95  
romaine lettuce, pumpkin seed, tomato, cotija cheese ⑥

**MARIPOSA TACO SALAD** \$10.95  
romaine lettuce, avocado, refried beans, cotija cheese,  
hibiscus vinaigrette, fried tortilla strips ⑤

### BEST ROTISSERIE CHICKEN ON MAUI

## ROTISSERIE CHICKEN

grilled panela cheese, warm tortillas ⑤  
rice ⑤ & refried beans or whole beans ⑤  
(1/4 \* 1/2) \$8.95 \* \$13.95

### TAKE OUT ONLY — ONE WHOLE CHICKEN \$16.95

## HAMBURGUESA

chuck ground beef, butter lettuce, tomato,  
onion, french fries or jicama slaw \$13.95

*ADD: Swiss American cheese (+\$1.00)  
guacamole or avocado (+\$3.00)*

*roasted poblano, onion rajas, bacon (+\$1.95)*

*SUB: small César salad or crazy cheese fries (+\$3.00)*

## TACOS

two soft corn tortillas or romaine lettuce  
rice ⑤ & refried beans or whole beans ⑤ no substitutions

**GRILLED FISH** \$14.95  
pineapple corn pico, tamarind aioli ⑥

**CARNE ASADA** \$13.95  
onion, cilantro ⑥

**ROTISSERIE CHICKEN** \$13.75  
jicama slaw, salsa verde ⑥

**VEGGIE** \$13.75  
asparagus, zucchini, carrots, roasted  
poblano onion, cilantro pesto aioli ⑤ ⑥

**PORK AL PASTOR** \$13.75  
marinated pork, cooked on a spit, avocado salsa,  
grilled pineapple, cilantro, onion ⑥

**SINGLE TACO \$5.00 / FISH \$6.00**

## BURRITOS

rice ⑤ & refried beans or whole beans ⑤  
roasted poblano onion rajas, cheese, jicama slaw

**WET BURRITO** \$14.50  
choice of meat & choice of sauce

**CHIMICHANGA** \$14.75  
fried burrito, choice of meat

*CHOICE OF MEAT: chicken, carne asada, pork al pastor  
CHOICE OF SAUCE: roja, verde, con queso*

## ENCHILADAS \$13.75

rice ⑤ & refried beans or whole beans ⑤  
no substitutions please

*CHOICE OF SAUCE: roja, verde, con queso*

**CHEESE**                      **ROTISSERIE CHICKEN**  
**CARNE ASADA**          **PORK AL PASTOR**

**SPINACH POBLANO**  
asparagus, zucchini, carrots

**SINGLE ENCHILADA \$5.00**

## CHEESE CHILE RELLENO \$16.75

rice ⑤ & refried beans or whole beans ⑤

yellow corn-crust Anaheim chile stuffed  
with cheese. served with con queso

## FAJITAS

rice ⑤ & refried beans or whole beans ⑤  
warm flour tortillas ⑤

grilled onion, bell peppers, served with guacamole,  
sour cream, pico de gallo, cheese ⑥

**CHICKEN \$17.95**    **STEAK \$19.95**    **SHRIMP \$21.95**

# MARGARITAS + COCKTAILS

CLASSIC MARGARITA Sauza Blue tequila, organic agave nectar, fresh lime juice \$6.00

CADILLAC MARGARITA Tattoo Organic tequila, fresh lime juice, agave nectar, Grand Marnier \$10.00

GUAVA MARGARITA Sauza Blue tequila, guava, habanero, fresh lime juice \$10.00

HIBISCUS MARGARITA Sauza Blue tequila, hibiscus, cinnamon, fresh lime juice, agave nectar \$10.00

LILIKOI MARGARITA Sauza Blue tequila, tart passion fruit, fresh lime juice, organic agave nectar \$10.00

MAI TAI Cruzan white rum, Old Lahaina dark rum, orange Curacao, Orgeat syrup, POG juice \$6.00

TATTOO MARY Tattoo Organic Tequila, tomato juice, horseradish, Worcestershire sauce, lime juice \$10.00

SANGRITA MOJITO Cruzan white rum, fresh cilantro, fresh lime juice, organic agave nectar, ginger beer \$10.00

LYCHEE MARTINI Ocean Organic Vodka, elder flower, lychee \$10.00

## DRAFT BREWSKIES \$4.00

|                 |                  |
|-----------------|------------------|
| DOS EQUIS Amber | BUDWEISER        |
| PACIFICO        | COORS LIGHT      |
| MODELO ESPECIAL | SHOCK TOP        |
| CORONA LIGHT    | GOOSE ISLAND IPA |

## WINE

### SPARKLING

KENWOOD W gl. \$6 btl. \$22

### WHITE

OYSTER BAY SAUVIGNON BLANC gl. \$8 btl. \$28

BENVOLIO PINOT GRIGIO gl. \$7 btl. \$26

J LOHR ESTATE CHARDONNAY gl. \$8 btl. \$28

### ROSÉ

MEIOMI ROSÉ gl. \$11 btl. \$38

### RED

Z ALEXANDER BROWN PINOT NOIR gl. \$10 btl. \$35

VELVET DEVIL MERLOT gl. \$8 btl. \$28

CHATEAU STE. MICHELLE CABERNET SAUVIGNON 50<sup>TH</sup> ANNIVERSARY gl. \$9 btl. \$32

## TEQUILA AND MEZCAL

### blanco

aged less than 60 days

|                 |    |
|-----------------|----|
| 123 ORGANIC Uno | 11 |
| DON JULIO       | 14 |
| FORTALEZA       | 14 |
| PATRÓN          | 13 |
| TATTOO ORGANIC  | 11 |

### añejo

aged one year or more

|                  |    |
|------------------|----|
| 123 ORGANIC Tres | 15 |
| DON JULIO        | 16 |
| ESPOLÓN          | 11 |
| FORTALEZA        | 22 |

### mezcal

SOMBRA 11

### reposado

aged less than one year

|                 |    |
|-----------------|----|
| 123 ORGANIC Dos | 13 |
| CAZADORES       | 10 |
| DON JULIO       | 15 |
| ESPOLÓN         | 10 |
| FORTALEZA       | 16 |
| PATRÓN          | 14 |
| TATTOO ORGANIC  | 13 |

### extra añejo

aged three years or more

|                      |    |
|----------------------|----|
| 123 ORGANIC Diablito | 35 |
| DON JULIO 1942       | 35 |

### mezcal

DELIRIO DE OAXACA Joven 12

## SPECIALS

### blanco \$9

AVIÓN  
CASAMIGOS  
CASA NOBLE  
HERRADURA  
KARMA  
PARTIDA

### mezcal \$12

DEL MAGUEY Minero

### reposado \$11

AVIÓN  
CASA NOBLE  
HERRADURA  
KARMA  
PARTIDA

### añejo \$12

CASAMIGOS  
CASA NOBLE  
CAZADORES  
PARTIDA  
1800

# KID'S MENU

**QUESADILLA** \$7.00  
grilled flour tortilla, melted cheese

**BURRITO-ITO** \$7.00  
flour tortilla, refried beans, rice, cheese

**TACO PLATE** \$7.00  
two corn tortillas, cheese, beans, rice,  
choice of chicken, pork or carne asada

# CUTIE PATOOTIES

**LEMONADE** \$5.00  
*CHOICE OF:*  
strawberry, pineapple, passion fruit, guava

**SMOOTHIES** \$7.00  
made with tropical fruit purée and vanilla ice cream  
*CHOICE OF:* strawberry, chocolate

# DESSERTS

**LIME PIE** \$6.00  
strawberry coulis, lime cream

**FRIED COCONUT ICE CREAM** \$6.00  
cajeta, chocolate sauce, toasted coconut

**CHURROS** \$4.00  
fried cinnamon pastry, goat milk caramel  
sauce, strawberry and chocolate sauce

# SIDES

**REFRIED BEANS & RICE** \$5.00

**TORTILLAS** flour (3) <sup>Ⓟ</sup> / corn (4) <sup>Ⓟ</sup> <sup>Ⓢ</sup> \$3.25

**AVOCADO** <sup>Ⓟ</sup> <sup>Ⓢ</sup> \$5.75

**JICAMA SLAW** \$5.75

**FRENCH FRIES** \$5.95

**CRAZY CHEESE FRIES** \$7.95



# HAPPY HOUR

Daily 3:00 - 5:00 pm

**DRAFT BEERS** \$3

**SINGLE TACOS** \$3    **FISH TACO** \$4

**CHICKEN TAQUITOS** \$3  
two crispy rolled corn tacos

**BEAN CUP** \$3  
crispy corn tortilla, beans and cheese

**BEGGAR PLATTER** \$3  
flour tortillas, refried beans

**COMBO PLATTER** \$11  
two chicken taquitos, con queso, guacamole

# EARLY BIRD SPECIAL \$17.95

Daily 5:00 - 5:45pm and 8:00 - 8:45pm

\$1 is donated to the Nabavi Legacy Fund  
20% service charge will apply to final bill

## FIRST COURSE

**SMALL TORTILLA SOUP** or  
**CHIPOTLE CÉSAR SALAD**

## SECOND COURSE CHOICE OF ONE

**WET BURRITO**

**TACO PLATE** with rice & beans

**FISH TACO PLATE (+ \$2)** with rice & beans

**ENCHILADA PLATE** with rice & beans

## THIRD COURSE

**LIME PIE** or **FRIED ICE CREAM**

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE. 15% KAMA'AINA DISCOUNT ON MAIN MENU, WITH VALID HAWAII DRIVER'S LICENSE.

<sup>Ⓟ</sup> = VEGETARIAN    <sup>Ⓢ</sup> = GLUTEN-FREE

20% service charge added to parties of 6 or more. If you have any allergies, please let us know.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.