**LIME • AN AMERICAN CANTINA**

### PLATES AND COMBOS
All served with rice and black beans

<table>
<thead>
<tr>
<th>Item</th>
<th>Ground Beef</th>
<th>Chicken</th>
<th>Steak</th>
<th>Shrimp</th>
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</thead>
<tbody>
<tr>
<td>Tacos • Grilled</td>
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<tr>
<td>Grilled chicken, steak or shrimp, guacamole, pico de gallo, lettuce, sour cream and cheese</td>
<td>Ground Beef 13.95</td>
<td>Chicken 13.95</td>
<td>Steak 13.95</td>
<td>Shrimp 14.95</td>
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<tr>
<td>Lime Tacos</td>
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<tr>
<td>Beef barbacoa, chicken tinga, ground beef or carnitas with guacamole pico de gallo, lettuce, sour cream and cheese</td>
<td>13.95</td>
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<tr>
<td>Baja Fish Tacos</td>
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<tr>
<td>Crispy or grilled tilapia with avocado, cabbage repollo, pico de gallo</td>
<td>14.95</td>
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<tr>
<td>Burrito</td>
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<tr>
<td>Flour tortilla filled with refried beans, cheese, covered in green or red chili Fajita veggies, black beans and cheese</td>
<td>12.95</td>
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<td></td>
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<tr>
<td>Chicken tinga, beef barbacoa, ground beef or carnitas</td>
<td>13.95</td>
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<tr>
<td>Chimichanga</td>
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<tr>
<td>Flour tortilla filled with refried beans, cheese and sour cream, wrapped then fried. Served with green or red chile Fajita veggies, black beans and cheese</td>
<td>13.95</td>
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<td></td>
<td></td>
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<tr>
<td>Chicken tinga, beef barbacoa, ground beef or carnitas</td>
<td>13.95</td>
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<tr>
<td>Fajita Burrito</td>
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<tr>
<td>Flour tortilla filled with red and green peppers, onions and your choice of meat. Rice and beans. Guacamole, shredded cheese, pico de gallo.</td>
<td>Chicken 13.95</td>
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<tr>
<td>Veggie 13.95</td>
<td>Chicken 13.95</td>
<td>Steak 14.95</td>
<td>Shrimp 15.95</td>
<td></td>
</tr>
<tr>
<td>Guacamole, shredded cheese, pico de gallo, sour cream, corn or flour tortillas</td>
<td>15.95</td>
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<tr>
<td>Margarita Mariscos*</td>
<td>Lime margarita marinated tilapia, pineapple salsa, guacamole, grilled shrimp, black beans and Lime rice</td>
<td>16.95</td>
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<td></td>
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<tr>
<td>Rib Eye Steak*</td>
<td>Ribeye is available in 10 oz and prepared to order. Served with rice and beans.</td>
<td>20.95</td>
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<tr>
<td>Tres Enchiladas</td>
<td>Corn tortillas filled with your choice of cheese, chicken tinga beef barbacoa, ground beef or carnitas, topped with green or red chile</td>
<td>13.95</td>
<td></td>
<td></td>
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<tr>
<td>Cantina Combo</td>
<td>Corn tamale, enchilada of your choice and crispy chile relleno</td>
<td>13.95</td>
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<tr>
<td>Margarita Chicken</td>
<td>Grilled citrus marinated chicken breast with guacamole and pico de gallo</td>
<td>13.95</td>
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<tr>
<td>Huevos Rancheros*</td>
<td>Two eggs, red or green chile, cheese, refried beans, pico, rice on a corn tortilla</td>
<td>13.95</td>
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<tr>
<td>Breakfast Burrito</td>
<td>Scrambled eggs, bacon, jack cheese, potatoes, flour tortilla smothered with green or red chile</td>
<td>13.95</td>
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</tbody>
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### LIME SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sweet Corn Tamales</td>
<td>12.95</td>
</tr>
<tr>
<td>Fresh corn tamale with red or green chile</td>
<td>12.95</td>
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<tr>
<td>Crispy Chile Rellenos</td>
<td>13.95</td>
</tr>
<tr>
<td>Whole New Mexican green chile, pepper jack coated in panko with red or green chile</td>
<td>13.95</td>
</tr>
<tr>
<td>Scorpions</td>
<td>14.95</td>
</tr>
<tr>
<td>6 Butterfly lime, jalapeno half, chipotle cheese, fried in a wonton</td>
<td>14.95</td>
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</tbody>
</table>

### HOME PLATES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burger* Angus beef, jack cheese, kaiser roll, with fries</td>
<td>11.95</td>
</tr>
<tr>
<td>Chicken Wrap</td>
<td>11.95</td>
</tr>
<tr>
<td>Flour tortilla, grilled chicken, jack cheese, romaine, guacamole and pico de gallo with fries</td>
<td>11.95</td>
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</tbody>
</table>

*Items can be made gluten free. Please ask your server.*

*You may be subject to a 20% service charge. Lime does not separate checks for parties larger than 6*

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**HAPPY HOUR • 3-6 EVERYDAY!**
LIME•AN AMERICAN CANTINA

CHIPS & DIP
Corn Chips and Salsa 3.95

APPETIZERS MADE FRESH DAILY

Guacamole GF
Avocados, tomatoes, cilantro and green chilies 7.95

Queso
Melted cheese, green chilies and jalepeno 7.95

Scorpions
4 butterflyed shrimp, jalepeno half, chipotle cheese, fresh in a wonton 10.95

STARTERS

Sweet Corn Tamale
Our original recipe with masa, whole corn, and cheese with sour cream, red or green chile 8.95

Edamame
Soy Beans dusted with house seasoning 7.95

Chicken Wings
Buffalo/BBQ served with ranch or blue cheese 6 for 8.95
12 for 13.95

Chorizo Sliders
Polidori sausage or beef, jack cheese, green chilies, brioche bun 9.95

Nachos
Corn chips, queso, jack cheese, pico de gallo, sour cream and guacamole 9.95
Add chicken tinga, beef barbacoa, ground beef or carnitas 10.95

Green Chili Cheese Fries
House fries layered with cheese, your choice of hot or mild green chili and pico de gallo 9.95
Add chicken tinga, beef barbacoa, ground beef or carnitas 10.95

Ceviche
Shrimp, white fish, avocado, lime juice and chilies with corn chips 13.95

Southwestern Egg Rolls
Black beans, green chilies, corn, cheese, chipotle crema and rice 9.95

QUESADILLA
Folded flour tortillas filled with cheeses and chilies 9.95
Cheese 9.95
Chicken Tinga 10.95
BEEF BARBACOA 10.95
Carnitas 10.95
STeAK 13.95
SHRIMP 13.95
Served with guacamole, pico de gallo and sour cream

SOUPS & SALADS

Dressings: Cilantro Lime, Balsamic, Ranch and Blue Cheese

Ensalada Del Sol
Grilled chicken, mixed greens, avocado, corn salsa, mandarin oranges and tortilla strips 12.95

Fajita Salad
Grilled chicken, steak or veggies, mixed greens, guacamole, sour cream, cheese and pico de gallo 12.95

Green Chile (Hot or Mild)
Vegetarian green chile or your choice with added chicken

Cup 4.50
Bowl 5.95

Chicken Tortilla Soup
Chicken and vegetables with cheese, avocado and tortilla strips

Cup 4.50
Bowl 5.95

KIDDOS 8.95

For kids 10 and under
Served with choice of two sides: fries, rice, refried beans, edamame or black beans
With complimentary soda or juice

Kids Soft Taco
Flour tortilla with chicken or beef with cheese and lettuce

Sopapillas 7.95
Cinnamon, sugar and honey

Burrito
Bean, chicken or beef with cheese

Churros 7.95
Fried pastry with sugary coating

Chicken Tenders
Quesadilla

HAPPY HOUR • 3-6 EVERYDAY!
**CERVEZA**

<table>
<thead>
<tr>
<th>Cans &amp; Bottles</th>
<th>Michelada</th>
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</thead>
<tbody>
<tr>
<td>Bud</td>
<td>Dos Equis Amber</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Dos Equis Lager</td>
</tr>
<tr>
<td>Miller Light</td>
<td>Tecate</td>
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<tr>
<td>Coors</td>
<td>Fresh Squeezed IPA</td>
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<tr>
<td>Corona</td>
<td>Blue Moon</td>
</tr>
<tr>
<td>Corona Light</td>
<td>Michelob Ultra</td>
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<tr>
<td>Fat Tire</td>
<td>Modelo Especial</td>
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<tr>
<td>Stella</td>
<td>Guinness</td>
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<tr>
<td>Omission</td>
<td>Angry Orchard Hard Cider</td>
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</table>

**MULE**

- Moscow Mule: Absolut, Gosling’s ginger beer, lime juice 11
- Irish Mule: Jameson, Gosling’s ginger beer, lime juice 11

**MOJITOS**

- Mojitos: Rum, mint infused Lime mix, soda splash 10
- Add flavor to your Mojitos: Strawberry, Raspberry, Mango, Prickly Pear, Peach, Passion Fruit 11

**WINE**

- White Selection
- Red Selection
- Bubbles

**GIN**

- Leopolds 8
- Hendricks 10
- Tanqueray 10
- Jackelope 8
- Spring 44 7
- Sapphire East 8

**WHISKEY**

- Jim 7
- Jack 7
- Crown 8
- Jameson 8
- Maker’s Mark 8
- Stranahan’s 9
- Bulleit 8
- Knob Creek 9
- Leopolds 8
- Basil Hayden’s 10
- Bookers 11
- Peach Street 10
- Breckenridge 9
- Tin Cup 8
- Buffalo Trace 9
- Eagle Rare 9

**VODKA**

- Woody Creek 8
- Tito’s 8
- Absolut + Flavors 8
- Stoli + Flavors 8
- Grey Goose 9
- Chopin 9
- Belvedere 9
- Pearl Cucumber 8
- Three Olives 8
- Kettle 9
- Ciroc 8

**OVER 50 TEQUILAS**

**HAPPY HOUR- 3-6 EVERYDAY!**

- $4 Sauza House Marg
- $4 Draft Beers
- $4 Well Drinks
- $5 Frozen Marg
- Add a flavor for a dollar
MARGARITAS

Mighty Margarita 21 ounce rocks 11 Sauza Gold, triple sec, orange curaçao and Lime’s special mix frozen 13
Mini Mighty rocks 8 Sauza Gold, triple sec, orange curaçao and Lime’s special mix frozen 9
Add Flavor to your Margarita add 1.00 Strawberry, Raspberry, Mango, Prickly Pear, Peach, Passion Fruit
Pitchers of our Mighty Margarita (Rocks only) 30

Modern Margarita
Espolon Silver, muddled lime, lemon, orange and agave Rocks 12

Rocky Mountain Lemonade VeeV Acai Spirit, agave nectar, freshly muddled lemons, soda 11
CMF Effen Cucumber, mint, Lime’s mint infused mix, soda 11
Margarita Martini Casa amigos silver, fresh lime, fresh orange juice, splash of citronage. 11
Paloma Espolon Silver, Ruby Red, fresh Lime juice and a splash of sour 12
Gold Margarita The classic made with Sauza Hornitos Reposado, Grand Marnier and Lime mix Mighty 16
Coin Style Espolon, Patron Citronage and fresh lime juice 12
Jalapeño Marg Espolon Silver, lime juice, simple syrup, fresh jalapeños, splash sprite 12

TEQUILAS

Blanco/Plata Reposado Anejo

1800 9 10 11
Hornitos 9 10 11
Espolon 9 10 13
Tres Generaciones 9 10 11
Corajelo 9 10 11
Cazadores 9 10 12
El Tesoro 9 10 11
Herradura 9 10 11
Corzo 10 11 12
Don Julio 10 11 12
Casa Amigos 10 11 13
Sauza 10 11 14
Arta 10 11 12
Maestro Dobel 10 18
Milagro 9 10 11
Patron 10
Asombroso 16 18
123 Organic 12 13 14
Cabo Wabo 10 13 15
Espolon X Extra Anejo 20

DESSERT SIPPERS

1921 Creme De Tequila Herradura Seleccion 60 Patron XO rich vanilla, toasted oak, cinnamon, Patron Gran Burdeos 70 Ronchata rose petals, rested 4 years in full bodied oak vanilla, raisin American oak barrels
Don Julio 1942 vanilla, nuts, rested over 2 years in oak barrels

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