



SUNSET CANTINA

GLUTEN FREE MENU

Disclaimer: Our oil is used to fry items that contain gluten. If you are celiac, we do have cross contamination with the fry oil and you should NOT order any fried items.



APPETIZERS

- CHIPS + SALSA** \$2
Yellow corn chips served with our house salsa
- FRESH GUACAMOLE** \$12
Traditional guacamole made with red onion, cilantro, tomato and fresh lime juice
- HOUSE NACHOS** \$16
3 crispy tortillas layered with cheese, and refried beans. Served with lettuce, sour cream, guacamole, pico de gallo and jalapeños

• Fajita Veggies • Steak* • Shrimp • Chicken

- ESQUITE** \$11
Roasted corn off the cob, mixed with Mexican crema, queso fresco, lemon, tajin, and served with warm tortilla chips
- CHICKEN WINGS** \$14
Choice of sauce, served with blue cheese dressing, carrot and celery sticks. **Sauces:** Buffalo, Sweet Chipotle, Tamarindo

- SHRIMP CEVICHE*** \$17
Citrus cured shrimp, tossed with red onion, cucumber, pico de gallo, jalapeño, and avocado. Served with warm tortilla chips

- AGUACHILE CEVICHE*** \$17
Citrus cured shrimp Sinaloa style, tossed with a spicy red salsa, red onion, cucumber, cilantro, and avocado. Served with warm tortilla chips

SALADS

Dressings: ranch, blue cheese, italian, cilantro lime vinaigrette, chipotle vinaigrette

• Fajita Veggies (+\$2)
• Steak* (+\$6)
• Shrimp (+\$6)
• Chicken (+\$4)

- CANTINA SALAD** \$13
Mixed greens, grilled corn off the cob, beans, crispy bacon, chopped egg, sliced avocado, and pico de gallo

- BURRITO BOWL** \$12
Spanish rice, beans, sour cream, guacamole, Monterey and cheddar cheese, pico de gallo, mixed greens

SIDES

- GUACAMOLE** \$4
- PICO DE GALLO** \$2
- SPANISH RICE** \$4
- REFRIED BEANS** \$5
- BEANS** \$4
- SOUR CREAM** \$2

ENTREES

- ENCHILADAS ROJAS** \$16
2 corn tortillas filled with shredded chicken, covered with a home-made enchilada red sauce, and melted cheese. Served with Spanish rice, beans, lettuce, sour cream, guacamole and pico de gallo

- ENCHILADAS SUIZAS** \$16
2 corn tortillas filled with shredded chicken, covered with a home-made enchilada creamy green sauce, and melted cheese. Served with Spanish rice, beans, lettuce, sour cream, guacamole and pico de gallo

- ENCHILADAS CHIPOTLE** \$17
2 corn tortillas filled with sautéed shrimp, covered in chipotle crema, and melted cheese. Served with Spanish rice, beans, lettuce, sour cream, guacamole and pico de gallo

- CHICKEN FLAUTAS** \$17
3 crispy tortillas filled with shredded chicken, topped with lettuce, crema, queso fresco, and pico de gallo. Served with spanish rice, beans, and tomato salsa

- CHILAQUILES** \$14
Crispy tortillas tossed in a green tomato sauce and topped with crema, queso fresco, pickled onions, fried egg, refried beans and avocado

• Shrimp • Steak* • Shredded Chicken

- TACO COMBO** \$16
3 corn tortilla tacos, topped with onions, cilantro and avocado. Served with Spanish rice, beans, and house salsa

• Steak • Chicken • Adobada Pork

- BIRRIA TACOS** \$16
3 corn tortilla tacos filled with traditional braised beef, slow cooked for 6 hours with guajillo salsa, served with melted cheese, onions, cilantro and consommé

- CARNE ASADA*** \$18
Marinated grilled steak, salsa ranchera, and grilled scallion. Served with Spanish rice, beans, pico de gallo, avocado and lettuce

- SHRIMP A LA CANTINA** \$17
Pan seared shrimp, mushrooms, onions and bell peppers served with a white wine lemon sauce. Served with Spanish rice, and a house salad

- POLLO BRAVO** \$16
Pan seared chicken strips, sautéed with onions and bell peppers, served in a chipotle cream sauce. Served with Spanish rice, and a house salad

DESSERTS

- VANILLA ICE CREAM** \$5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Please inform your server if you or anyone in your party has any food allergies or dietary restrictions



SUNSET
CANTINA

VEGETARIAN MENU

Disclaimer: Our Spanish rice is made with chicken broth and is NOT vegetarian

APPETIZERS

CHIPS + SALSA \$2

Yellow corn chips served with our house salsa

FRESH GUACAMOLE \$12

Traditional guacamole made with red onion, cilantro, tomato and fresh lime juice

HOUSE NACHOS \$16

3 crispy tortillas layered with cheese, and refried beans. Served with lettuce, sour cream, guacamole, pico de gallo and jalapeños

▸ Fajita Veggies (+\$2)

QUESO FUNDIDO \$13

Melted mozzarella cheese. Served with warm flour tortillas

▸ Sautéed Mushrooms (+\$2)

SALADS

TACO SALAD \$12

Tortilla bowl filled with mixed greens, pico de gallo, grilled corn off the cob, Monterey and cheddar cheese, guacamole and sour cream

▸ Fajita Veggies (+\$2)

BURRITO BOWL \$14

Beans, sour cream, guacamole, Monterey and cheddar cheese, pico de gallo, vegetables and mixed greens

SIDES

GUACAMOLE \$4

FRENCH FRIES \$5

BEANS \$4

PICO DE GALLO \$2

REFRIED BEANS \$5

SOUR CREAM \$2

BURRITO \$14

12 inch flour tortilla filled with beans, shredded lettuce, Monterey and cheddar cheese, pico de gallo, sour cream, vegetables, jalapeños and guacamole

BURRITO MOJADO \$14

12 inch flour tortilla filled with beans, topped with our home-made red salsa, melted cheese, and sour cream, pico de gallo, vegetables and jalapeños

QUESADILLA \$16

12 inch flour tortilla filled with beans, topped with our home-made red salsa, melted cheese, and sour cream, pico de gallo and jalapeños

DESSERTS

CHURROS \$12

Lightly fried churros filled with dulce de leche, tossed with cinnamon and sugar, served with one scoop of vanilla ice cream

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