

Underdogs Cantina

128 King St. · +14154166873 · Updated: Jan 14, 2026

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HAPPY HOUR 8

Churros	\$2.00
Choice of chocolate, caramel or strawberry sauce.	
Tecate	\$3.00
Sangria	\$4.00
Red wine, Captain Morgan, Gosling’s Dark Rum, fresh fruit.	
House Margarita	\$5.00
The Classic! Exotico Blanco tequila, fresh lime, agave.	
Cantina Cooler	\$6.00
Flor De Cana Rum, House-made strawberry syrup, fresh lemon.	
Queso Fundido	\$7.00
Our signature queso made with Oaxaca cheese. Topped with roasted pasilla peppers and served with a basket of chips.	
Well Drinks	\$8.00
\$1 off on well drinks.	
North of the Border Chicken Wings	\$9.00
Sauce: Buffalo, Honey Garlic, BBQ, Mango Habanero Served with celery, and carrots and blue cheese dressing.	

STARTERS 10

Chips & Salsa
Homemade chips & pico de gallo.
Chips & Guacamole
Homemade chips & pico de gallo with guacamole.
Skinny Guac
Guacamole served with cucumber, radish, jicama, and carrots sprinkled with lime & cayenne.
Nachos son muy Grande
Pinto beans, Monterey Jack cheese, pico de gallo, jalapeños, guacamole & Mexican sour cream. Add Pollo, Pollo Asado, Carnitas, Chorizo, or Carne Asada
North of the Border Chicken Wings
Choice of sauce: Buffalo, Honey Garlic, BBQ or Mango Habanero. Served with carrots & celery and choice of homemade blue cheese or ranch.

Grilled Corn & Black Bean Taco Salad

Romaine lettuce, grilled corn, black beans, cilantro, onions & tomatoes, tossed in a lime vinaigrette and topped with guacamole, tortilla strips & cotija.

Pozole

Pork and hominy stew. A savory broth with guajillo & ancho chiles. Served with cabbage, radish, onion and oregano.

Sopa De Tortilla

House-made pollo soup with tomatoes, onions, Monterey Jack cheese, avocado, tortillas strips & lime.

Elote con Queso

Fresh corn on the cob brushed with baja sauce, dusted with cotija cheese & cayenne pepper.

Queso Fundido

Our signature queso made with Oaxaca cheese, topped with roasted pasilla peppers & served with a basket of chips.

TACOS 7

Grilled Salmon

Grilled Atlantic salmon in soft corn tortillas with cilantro, cabbage, red onions, mango serrano salsa and a habanero aioli. Gluten Free

Mexican “Street Style” Tacos

Authentic Mexican tacos, topped with cilantro & onions, on small corn tortillas. Choose three from the following: Carne Asada, Carnitas, Pollo, Pollo Asado or Veggie (Veggie topped w/cotija) Gluten Free

Flautas

Crunchy rolled tacos, served with Mexican sour cream, queso fresco and a side salad with guacamole. Choose three from the following: Zanahoria (carrots), Pollo, or Carne Molida (house-ground beef)

Crispy Taco

One taco with a grilled crispy corn tortilla wrapped in a soft corn tortilla with Monterey Jack cheese, pinto beans, pico de gallo & guacamole.

“Baja Style” Taco

Beer battered mahi mahi in soft corn tortillas with cilantro, cabbage, red onions, salsa roja & baja sauce. ***Substitute mahi mahi with cauliflower*** (Vegetarian) Make it Crispy: Crispy corn tortilla, Monterey Jack cheese & guacamole.

Grilled Fish Taco

Marinated mahi mahi in soft corn tortillas with cilantro, cabbage, red onions, pico de gallo & tomatillo salsa. Make is Crispy: Crispy corn tortilla, Monterey Jack cheese & guacamole.

Grilled Shrimp Taco

Marinated shrimp in soft corn tortillas with cilantro, cabbage, red onions, pico de gallo & tomatillo salsa. Make is Crispy: Crispy corn tortilla, Monterey Jack cheese & guacamole.

QUESADILLAS 4

Quesadilla

A crispy wheat tortilla with your choice of meat, Monterey Jack cheese & pico de gallo. Add Carne Asada, Pollo, Pollo Asado or Carnitas

Grilled Veggie Quesadilla

A crispy wheat tortilla with your choice of meat, Monterey Jack cheese & pico de gallo.

“Poco Queso”

Monterey Jack cheese melted and folded in a crispy wheat tortilla.

Add Suiza to any Quesadilla

Mexican sour cream & guacamole.

BURRITOS 11

Mathew Berry’s Surf & Turf Burrito

Approved by Mathew Berry of NBC and ESPN! Carne asada and shrimp with cabbage, jack cheese & sliced avocado.

San Francisco Burrito

The Mission style favorite! Choice of meat, rice, pinto beans, pico de gallo, Monterey Jack cheese, guacamole & Mexican sour cream. Choice of meat: Carne Asada, Carnitas, Pollo, or Pollo Asado.

Mexican Burrito

Pinto beans, pico de gallo and your choice of meat. Choice of meat: Carne Asada, Carnitas, Pollo, or Pollo Asado. Add “Con Todo” – guacamole, cheese & sour cream

San Diego Burrito

No rice or beans! Choice of meat with Monterey Jack cheese, guacamole & pico de gallo. Choice of meat: Carne Asada, Carnitas, Pollo, or Pollo Asado.

California Burrito

A SoCal special. Choice of meat, french fries, Monterey Jack cheese & pico de gallo. Choice of meat: Carne Asada, Carnitas, Pollo, or Pollo Asado.

Cheeseburger Burrito

In-house ground American Wagyu beef, french fries, Monterey Jack cheese, pico de gallo, guacamole & pickled jalapeño.

“Baja Style” Burrito

Beer battered mahi mahi with cilantro, cabbage, red onions, salsa roja & baja sauce.

Impossible™ Burrito

Impossible Burger™, french fries, Monterey Jack cheese, pico de gallo, guacamole & pickled jalapeño.

Grilled Vegetable Burrito

Seasonal veggies, Monterey Jack cheese, pinto beans, pico de gallo & guacamole.

Vegetariano

Pinto beans, Monterey Jack cheese, pico de gallo, guacamole, cabbage & red onions.

Bean and Cheese Burrito

Pinto beans & Monterey Jack cheese.

BURRITO BOWLS 7

Grilled Salmon Burrito Bowl

No tortilla! Grilled Salmon bowl served with rice, pinto beans, guacamole, jack cheese, pico de gallo, & sour cream.

Grilled Fish Burrito Bowl

No tortilla! Rice, pinto beans, guacamole, Monterey Jack cheese, pico de gallo & Mexican sour cream. Gluten Free

Shrimp Burrito Bowl

No tortilla! Rice, pinto beans, guacamole, Monterey Jack cheese, pico de gallo & Mexican sour cream. Gluten Free

Carnitas Burrito Bowl

No tortilla! Rice, pinto beans, guacamole, Monterey Jack cheese, pico de gallo & Mexican sour cream. Gluten Free

Pollo Asado Burrito Bowl

No tortilla! Rice, pinto beans, guacamole, Monterey Jack cheese, pico de gallo & Mexican sour cream. Gluten Free

Pollo Burrito Bowl

No tortilla! Rice, pinto beans, guacamole, Monterey Jack cheese, pico de gallo & Mexican sour cream. Gluten Free

Carne Asada Burrito Bowl

No tortilla! Rice, pinto beans, guacamole, Monterey Jack cheese, pico de gallo & Mexican sour cream. Gluten Free

BREAKFAST 14

“La Bomba” Breakfast Burrito

House-made chorizo, bacon, scrambled eggs, Monterey Jack cheese, potatoes & pico de gallo.

Santa Fe Breakfast Burrito

Roasted green chilies, scrambled eggs, potatoes, Monterey Jack cheese & pico de gallo.

Carne Asada Breakfast Burrito

Carne Asada, scrambled eggs, Monterey Jack cheese, potatoes & pico de gallo.

Breakfast Quesadilla

Bacon, scrambled eggs, Monterey Jack cheese & pico de gallo.

Crispy Fried Egg Taco

Fried egg, Monterey Jack cheese, pinto beans, pico de gallo & guacamole. Vegetarian

Chilaquiles

Eggs, tortillas in red or green sauce with queso fresco, Mexican sour cream & guacamole. Add Carne Asada, Carnitas, Pollo, Pollo Asado or Chorizo Gluten Free, Vegetarian

Huevos Rancheros

Eggs, tomatoes, green chiles and Monterey Jack cheese, over crispy corn tortilla, served with rice & pinto beans. Add Carne Asada, Carnitas, Pollo, Pollo Asado or Chorizo Gluten Free, Vegetarian

Chorizo and Eggs

Scrambled eggs with Chorizo, served with rice, pinto beans & corn tortillas. Gluten Free

Veggie Scramble

Our seasonal grilled veggies, roasted pasilla chiles & eggs, served with tater tots, pinto beans and corn tortillas. Gluten Free, Vegetarian

Pancake Breakfast

A fluffy stack of house-made pancakes, served with maple syrup, whipped cream & fresh fruit. Vegetarian

Pancake Shortstack

2 pancakes & syrup. Vegetarian

French Toast

Four pieces of French toast served with maple syrup, whipped cream & fresh fruit. Vegetarian

Side of uncured center cut bacon

Side eggs

DESSERTS 3

Key Lime Pie

Key Lime Pie made with a gluten-free graham cracker crust, topped with whipped cream.

Mexican Chocolate Mousse†

Featuring Ghirardelli chocolate and our very own house-made whipped cream.

Churros

with chocolate, caramel or strawberry sauce.

KIDS MENU 4

Cheese Quesadilla

Bean and Cheese Burrito

Pinto beans & Monterey Jack cheese. Vegetarian

2 Street Tacos

Grilled chicken with rice and beans

EXTRAS/SIDES 8

Sour Cream

Guacamole

Pinto Beans

Spanish Rice (non vegetarian)

Pico de Gallo

Carnitas/Pollo/Chorizo/Carne Asada

Fish/Shrimp

Grilled Veggies

SOFT DRINKS 8

Mexican Coke

Jarritos

Assorted flavors

Homemade Agua Fresca

Agua fresca are light non-alcoholic beverages made from one or more fruits, cereals, flowers, or seeds blended with sugar and water.

Horchata

Horchata is a traditional Mexican drink made up of white rice soaked in water, it's flavored with cinnamon and its sweetened with granulated sugar.

Soda

Coke, Diet Coke, Sprite, Fanta Orange, Ginger Ale

Iced Tea

Coffee

Juice

Orange, Grapefruit, Cranberry

COFFEE DRINKS 2

Mexican

Exotico Blanco + Kahlúa. Made with local roast coffee & whipped cream

Irish

Jameson's Irish Whiskey. Made with local roast coffee & whipped cream

CERVEZAS 3

DRAFT CERVEZAS

(All drafts can be ordered in a pitcher) Dos Equis Lager Mexican Lager 4.2% ABV Negra Modelo Dunkel Lager 5.4%ABV Bud Light Light Lager 4.2% ABV 10Barrel Apocalypse IPA 6.8% ABV Drakes 1500 American Pale Ale 5.5% ABV 805 American Blonde Ale 4.7% ABV Fort Point KSA Kölsch-Style Ale, 4.6% ABV Stella Artois European Pale Lager 5% ABV Standard Deviant Hazy IPA 6.7% ABV Allagash White Witbier 5.2% ABV Golden State Cider Mighty Dry, 6.0% ABV Fieldwork Rotating West Coast IPA ~7% ABV

Bottles & Cans

(Get any bottle or can in a bucket of 6 for the price of 5!) Tecate Budweiser Michelob Ultra Coors Light Pacifico Modelo Especial PBR 16oz Anchor Steam Cucumber Crush Golden Road Mango Car White Claw Mango, Black Cherry, Raspberry, Lime

Beer & Shot Combos

Southern (Tecate y Exotico Blanco) Northern (Budweiser y Old No. 8 Bourbon) La Frontera (Dos Equis y Astral Tequila) The Bonfire (Negra Modelo y Rayu Mezcal)

CÓCTELES DE LA CASA 11

House Margarita

The classic! Exotico Blanco tequila, fresh lime, agave

Top Shelf Margarita

Exotico Reposado, lime, agave, Cointreau

Cadillac Margarita

Exotico Reposado, lime, agave, Grand Marnier float

Margarita del Diablo

Rayu Mezcal, fresh jalapeños, lime, agave

Paloma

Milagro Blanco, lime, grapefruit juice, soda

Mexican Mule

Cazadores Reposado, ginger beer, lime

Bandito Blanco

Gordon’s Vodka, Kahlua, Housemade Horchata

La Roja Wedding

Herradura Blanco, elderflower, jamaica, lime

Avion De Papel

Del Maguey Vida mezcal, Cynar, Aperol, fresh lemon, agave

Michelada

Tecate, lime, Tapatio, worchestershire, pepper, Clamato, chile rim * Try with a Negra Modelo, for 9

Red Sangria

Red wine, Captain Morgan, Gosling’s Dark Rum, fresh fruit

TEQUILA 5

Blancos

Exotico Milagro Herradura Astral Cazadores Don Julio Siete Leguas Casamigos

Reposados

Exotico Herradura Cazadores Don Julio Siete Leguas Casamigos

Añejos

Don Julio Casamigos

Mezcal

Del Maguey Vida Del Maguey Chichicapa Ilegal Reposado

The Really Good Stuff

Clase Azul Reposado Don Julio 1942

WINE 2

White Wine / Sparkling

Chardonnay – 8/gl, 24/btl Sauvignon Blanc – 8/gl, 24/btl Rosé – 8/gl, 24/btl Sparkling – 8/gl, 24/btl

Red Wine

Cabernet Sauvignon – 8/gl, 24/btl

