

La Vida Cantina

1870 Harbor Blvd 92627-5022 · +19496122349 · Updated: Jan 14, 2026

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APPETIZERS 16

Traditional Guacamole	\$8.00
Freshly made in house everyday	
Esquite	\$6.00
Bowl of fresh corn mixed with serrano chile, epazote herbs, paprika, mayo, cotija cheese, lime	
Empanadas with Salsa Roja Tatemada	\$10.00
Traditional pork empanadas with arbol chile and tomato sauce	
Queso Fundido	\$7.00
Sizzling, bubbling jack cheese dip with ham and jalapeno topped with bacon bits, tomato, cilantro	
Borracho Fries	\$13.00
Fried eggs and carnitas over fries covered with jack cheese, cotija cheese, queso, guacamole, pico de gallo	
Carne Asada Fries	\$19.00
Chopped skirt steak over fries covered with sour cream, jack cheese, cotija cheese, queso, guacamole, pico de gallo	
Nachos: Shredded Beef or Shredded Chicken	\$12.00
Shredded beef or chicken with refried beans, jack cheese, cotija cheese, pico de gallo, guacamole, sour cream on top of tortilla chips	
Taquitos: Beef, Chicken, or Mix	\$10.00
Made from scratch and served with our house recipe guacamole salsa, cotija cheese, pico de gallo	
Buffalo Wings	\$10.00
Smoked on the grill then fried and coated with garlic, onion, jalapeno with sides of carrots, cucumbers, ranch dressing	
Veggie Wrap	\$10.00
Sauteed zucchini, mushroom, corn, bell pepper, onion, spinach, poblano pepper in soy sauce on top of iceberg lettuce	
Flat Bread: Carnitas, Chorizo, or Veggie	\$12.00
Flat bread layered with sauce, jack cheese, cotija cheese, Mexican cream, and pork or veggies	
Bacon Wrapped Jalapenos	\$11.00
With jack cheese and ranch dressing	
Carnitas Sliders	\$9.00
2 kurobuta pork sliders with chipotle coleslaw, guacamole, tomato, jalapeno	
Ceviche Trio Tostaditas	\$17.00
3 tostaditas covered with shrimp, ahi tuna, and cod with mango salsa and guacamole	

Ceviche de Camaron

\$15.00

Shrimp marinated in lime and mixed with serrano chile, onions, mango, cucumber, tomato, avocado, cilantro

Camarones Costa Azul

\$22.00

4 large bacon wrapped shrimps with queso dip

SALADS 4

House Salad

AVAILABLE OPTIONS

Mixed greens with heirloom tomatoes and cucumbers with citrus cilantro honey dressing

\$6.00

Add Chicken: \$4.00

Add Carne Asada:

\$6.00

Mixed Berry Salad

AVAILABLE OPTIONS

Mixed greens with assorted seasonal berries, blue cheese crumbles, walnuts, raspberry vinaigrette

\$14.00

Add Chicken: \$2.00

Seared Blackened Ahi Salad

\$18.00

Ahi tuna crusted in cajun spices on top of a bed of mixed greens with heirloom tomatoes, cucumbers, red onions with a poke dressing

Sombrero Salad

AVAILABLE OPTIONS

Salad bowl in a large tortilla shell with mixed greens, black beans, red bell pepper, tomatoes, avocado, corn, cucumber, chipotle ranch

\$12.00

Add Chicken: \$2.00

Add Carne Asada:

\$6.00

Add Shrimp: \$6.00

SOUPS 3

Albondigas

\$6.00

Mexican tomato and chipotle soup with meatballs, carrots, potatoes

Pozole

\$10.00

Traditional Mexican hominy and pork soup with a blend of spices

Chicken Tortilla Soup

\$6.00

Chicken and tomato broth with fresh herbs and chile, zucchini, carrots and garnished with avocado, jack cheese, tortilla chips

ENTREES 23

Quesadilla

AVAILABLE OPTIONS

Flour tortilla with jack cheese, cotija cheese, sour cream, corn, pico de gallo, guacamole, sour cream, chipotle mayo

Veggie: \$13.00

Carnitas or Chicken: \$14.00

Carne Asada: \$17.00

Sopes: Carnitas, Shredded Chicken, or Veggie

\$15.00

Traditional fried masa topped with refried beans, shredded lettuce, salsa, pico de gallo, Mexican cream, cotija cheese, avocado

<p>Torta</p> <p>Traditional Mexican sandwich with choice of protein, refried beans, lettuce, tomato, red onion, jalapeno, avocado, queso fresco</p>	<p>AVAILABLE OPTIONS</p> <p>Chicken: \$16.00</p> <p>Carnitas: \$16.00</p> <p>Cochinita Pibil: \$18.00</p> <p>Carne Asada: \$20.00</p> <p>Make It Ahogada with Our Arbol Chile and Tomato Sauce: \$1.00</p>
<p>Pambazo</p> <p>Chorizo and potato torta with refried beans, red and white onion, iceberg lettuce, tomato, and avocado dipped in guajillo, arbol chile, and tomato sauce with queso fresco and Mexican cream on top</p>	<p>\$16.00</p>
<p>Tamales: Beef, Chicken, or Mix</p> <p>2 pieces of masa dough stuffed with meat steamed in banana leaves served with ranchera sauce, Mexican cream, cotija cheese</p>	<p>\$14.00</p>
<p>Tamales: Corn and Pumpkin</p> <p>2 pieces of masa dough stuffed with sautéed pumpkin and corn steamed in banana leaves served with house made pomegranate mole sauce and sesame seeds</p>	<p>\$16.00</p>
<p>Campechano Tacos</p> <p>Two soft tacos of shredded skirt steak, chorizo, chicharron, onions, avocado, arbol chile and tomato sauce</p>	<p>AVAILABLE OPTIONS</p> <p>\$15.00</p> <p>Add Ghost Pepper Sauce (Spicy): \$2.00</p>
<p>Mushroom Veggie Tacos</p> <p>Seasoned and sautéed mushroom, spinach, mixed greens, onion, garlic with chipotle mayo, queso fresco, avocado</p>	<p>\$15.00</p>
<p>La Vida Burrito: Chicken or Carne Asada</p> <p>Stuffed with our popular carne asada or grilled chicken, refried beans, Mexican rice, jack cheese, sour cream, avocado, pico de gallo, tomatillo and guajillo sauce</p>	<p>AVAILABLE OPTIONS</p> <p>\$20.00</p> <p>Turn It into a Chimichanga For: \$1.00</p>
<p>Mussels Borracho</p> <p>Mussels boiled in a white wine and cream broth with jalapeno, chorizo, garlic, lemon, basil served with slices of baguette</p>	<p>\$19.00</p>
<p>Cod with Mango Salsa</p> <p>Fish filet coated with house made mango salsa with a side of mixed greens, tomatoes, and cucumber</p>	<p>\$18.00</p>
<p>Borracho Salmon</p> <p>Cajun rubbed salmon filet coated with borracho salsa with a side of sauteed spinach, garlic, and red bell peppers</p>	<p>\$22.00</p>
<p>Enchiladas del Mar</p> <p>Corn tortilla stuffed with corn, crab, lobster, shrimp with poblano sauce, jack cheese, Mexican cream, avocado</p>	<p>\$27.00</p>
<p>Mole con Pollo</p> <p>Chicken breast covered in house made mole sauce, red onion, sesame seeds</p>	<p>\$14.00</p>

Suizas Enchiladas de Mole

\$18.00

Corn tortilla stuffed with shredded chicken and jack cheese covered in house made mole sauce, cotija cheese, red onion, sesame seeds

Cochinita Pipil

\$19.00

Traditional slow roasted pork marinated in herbs, orange juice, chicken broth, achiote paste served with onions and jalapeno

Chile Verde Pork

\$12.00

Oven roasted pork marinated in chile verde sauce

Chili Relleno

\$14.00

With ranchero sauce, jack cheese, cotija cheese

Chile Relleno de Camaron

\$25.00

Chile relleno with shrimp on top with Mexican cream and chipotle cream sauce

Fajitas

AVAILABLE OPTIONS

Served with our special guajillo sauce, guacamole, sour cream

Chicken: \$17.00

Carne Asada: \$20.00

Shrimp: \$23.00

Mix: \$26.00

Carnitas

\$17.00

Tender juicy pork shoulder marinated overnight with fresh herbs and oranges served with red onions, guacamole, quemada sauce

Carne Asada

\$27.00

Lightly seasoned outside skirt steak served with guacamole, pico de gallo, quemada sauce

Camarones a la Diabla

\$26.00

Shrimp sautéed in spicy diabla sauce with bell peppers, pasilla peppers, onions

LA VIDA RICE BOWL 4

Rice

White or Mexican

Beans

Refried Pinto Beans or Black Beans

Salsa

Guajillo or Tomatillo

Main

Grilled Chicken, Carne Asada, Carnitas, Mahi, Shrimp, Fajitas Veggies

PLATTER COMBOS 3

Taco Suaves Soft

Grilled Chicken, Grilled Angus Steak, Carnitas, Al Pastor, Mahi or Shrimp

Crispy Taco

Shredded Beef, Shredded Chicken or Potato

Enchilada

Queso, Veggie, Shredded Beef or Shredded Chicken

ADD ONS 8

Guacamole	\$3.00
French Fries	\$3.00
Small House Salad	\$4.00
3 Flour Tortillas	\$2.00
Sour Cream	\$1.00
Rice	\$3.00
Refried Beans	\$3.00
Ghost Chili Pepper Salsa	\$2.00

A LA CARTE 6

Fruit Bowl	\$6.00
Three Crispy Jalapeno Bacon Strips	\$4.00
Homemade Breakfast Potatoes	\$3.00
Multi-Grain Toast	\$2.00
Two Eggs any Style	\$4.00
Two Pancakes: Regular or Blueberry	\$4.00

DESSERTS 5

Flan	\$8.00
Vanilla custard made fresh daily served w/ berries on top	
Churros	\$6.00
Made from scratch & served w/ caramel sauce	
Turnover - Plantain or Apple	AVAILABLE OPTIONS
Flaky Fillo dough filled w/ fresh warm fruit	\$9.00
	Add a Scoop of Vanilla Ice Cream: \$1.00

Bunuelos**\$10.00**

Cinnamon sugar tortilla chips w/ vanilla ice cream & drizzle of chocolate & caramel sauce

Sopapillas**\$5.00**

Light airy pillows of fried dough dusted w/ powdered sugar

BLANCO 6**Hess Chardonnay****AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Eve Chardonnay**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Bianchi Chardonnay**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

Kim Crawford Sauvignon Blanc**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

Robert Mondavi Pinot Grigio**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Ruffino Moscato d'Asti**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$35.00

SANGRIA 1**White or Red Sangria****\$25.00**

64oz pitcher, about 7 glasses

ROJO 7**The Simple Life Rose****AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Band of Roses Rose**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Bogle Cabernet Sauvignon**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$30.00

Avalon Napa Cabernet Sauvignon**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Meiomi Pinot Noir**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$40.00

Menage Red Blend**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$35.00

Velvet Devil Merlot**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$30.00

BOTTLED BEERS 7**Insurgente Tiniebla****\$6.00****Coors Light****\$5.00****Corona / Corona Light****\$6.00****Dos Equis Amber / Lager****\$6.00****Modelo Especial****\$6.00****Negra Modelo****\$6.00****Pacifico****\$6.00****DRAFT BEERS** 5**Bud Light****\$5.00****Corona Light****\$6.00****Dos Equis Amber / Lager****\$7.00****Stella Artois****\$7.00****Rotating Seasonal Drafts****\$8.00**

please ask staff

FRESH FRUIT 4**Blackberry Jalapeno**

Tanteo Jalapeno Silver Tequila, blackberries, jalapenos, agave nectar, lime juice

Pineapple Jalapeno

Tanteo Jalapeno Silver Tequila, pineapples, jalapenos, elderflower liqueur, pineapple juice, agave nectar, lime juice

Blueberry Basil

Cazadores Silver Tequila, blueberries, basil leaves, agave nectar, lime juice

Watermelon Mint

Cazadores Silver Tequila, watermelon chunks, mint leaves, agave nectar, lime juice

BLENDED FRUIT 2

Strawberry

Corralejo Silver Tequila, blended strawberry, sweet and sour

Mango

Corralejo Silver Tequila, blended mango, sweet and sour

FRUIT PUREE 6

Blood Orange

La Vida's Herradura Double Barrel Select Reposado Tequila, blood orange puree, sweet and sour, agave nectar, lime juice

Pomegranate

La Vida's Herradura Double Barrel Select Reposado Tequila, pomegranate liqueur, sweet and sour, agave nectar

Cactus Fruit

La Vida's Patron Barrel Select Reposado Tequila, cactus fruit puree, sweet and sour, agave nectar, lime juice

Tamarindo

La Vida's Patron Barrel Select Reposado Tequila, tamarind puree, sweet and sour, agave nectar, lime juice

Kiwi

Don Julio Silver Tequila, kiwi fruit puree, sweet and sour, agave nectar, lime juice

Pineapple Pomegranate

Karma Silver Tequila, pineapples, pomegranate seeds, pineapple juice, pomegranate liqueur, agave nectar, lime juice

SPECIAL 7

House Premium

\$8.00

Jose Cuervo Traditional 100% Blue Agave Silver Tequila, triple sec, sweet and sour

La Vida

\$13.00

La Vida's Herradura Double Barrel Select Reposado Tequila, triple sec, sweet and sour, cointreu noir

La Flaca Skinny

\$13.00

La Vida's Patron Barrel Select Reposado Tequila, agave nectar, lime juice, club soda

La Paloma

\$12.00

1800 Silver Tequila, elderflower liqueur, ruby red grapefruit juice, agave nectar, lime juice

The Passion

\$12.00

Partida Silver Tequila, passion fruit puree, pineapple juice, agave nectar, lime juice

Guavarita **\$12.00**
Casamigos Silver Tequila, guava puree, jalapenos, sweet and sour, agave nectar, lime juice

Skinny Organic **\$12.00**
Casa Noble Certified Organic Silver Tequila, agave nectar, lime juice

SPECIALTY DRINKS 8

La Vida Mule
Ciroc Pineapple Vodka, pineapple, agave nectar, lime juice, ginger beer

Tropical Mojito
Bacardi Superior Rum, passion fruit, pomegranate liqueur, mint leaves, agave nectar, lime juice, soda water

Sparkling C Noir
Grey Goose Cherry Noir Vodka, pomegranate liqueur, champagne, agave nectar, lime juice, pomegranate seeds

Manzanita
Desmadre Silver Tequila, apple juice, agave nectar, lime juice, champagne

Cantaritos
El Jimador Silver Tequila, orange juice, grapefruit juice, squirt, agave nectar, lime juice

Mi Viejo
Milagro Silver Tequila, orange bitters, brown sugar, orange slice, cherry, soda water

Mezcalrita
Xicaru Silver Mezcal, triple sec, agave nectar, lime juice

Mezcal Pina
Xicaru Silver Mezcal, pineapples, pineapple juice, agave nectar, lime juice

BEVERAGES 6

Red Bull **\$5.00**

Sugar Free Red Bull **\$5.00**

Waiwera Still / Sparkling Water **\$5.00**

Coffee **\$3.00**

Flavored Iced Tea **\$3.00**

Milk **\$2.00**

JUICE 4

Cranberry

Orange

Grapefruit

Pineapple

SODA 6

Pepsi

Diet Pepsi

Sierra Mist

Mug Root Beer

Mountain Dew

Lemonade

TACO TUESDAYS SPECIAL 2

Crispy Tacos: Beef, Chicken, or Potato \$2.00

Crispy corn tortilla with shredded meat or roasted potatoes topped with shredded lettuce, cabbage, cotija cheese, and salsa quemada

Soft Taco: Mahi \$5.00

Soft flour tortilla with grilled mahi topped with shredded lettuce, cabbage, cotija cheese, and chipotle mayo

HOUSE PREMIUM 1

Margarita \$5.00

BEER 3

Corona or Corona Light \$3.00

Dos XX Amber or Lager \$3.00

Budlight \$3.00

FOODS 8

Guacamole \$5.00

Freshly made in house every day

Empanadas with Salsa Roja Tatemada \$5.00

Traditional pork empanadas with arbol chile and tomato sauce

Queso Fondido \$5.00

Sizzling, bubbling jack cheese dip with ham and jalapeno topped with bacon bits, tomato, cilantro

Borracho Fries \$11.00

Fried eggs and carnitas over fries covered with jack cheese, cotija cheese, queso, guacamole, pico de gallo

Nachos: Shredded Beef or Shredded Chicken	\$8.00
Shredded beef or chicken with refried beans, jack cheese, cotija cheese, pico de gallo, guacamole, sour cream on top of tortilla chips	
Taquitos: Beef, Chicken, or Mix	\$5.00
Made from scratch and served with our house recipe guacamole salsa, cotija cheese, pico de gallo	
Carnitas Sliders	\$6.00
2 kurobuta pork sliders with chipotle coleslaw, avocado, tomato, jalapeno	
Crispy Taco Platter	\$10.00
Your choice of five shredded beef or chicken crispy tacos topped with shredded lettuce, cotija cheese, and roasted tomatillo salsa	

DRINKS 6

House Premium Margarita	\$5.00
House Wines	\$5.00
Dos Equis Amber / Lager	\$3.00
Bud Light	\$3.00
Corona / Corona Light	\$3.00
Stella	\$3.00