



Belair Cantina

Menu Prices — August 21, 2026

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Para la Mesa	
ITEM	PRICE
Queso Blanco Fundido (Vegetarian / Gluten-Free) Melted white cheese & spices.	\$10.52
Quesadilla (Vegetarian) Cheese, flour tortilla. Side crema, lettuce, pico de gallo.	\$9.42
Guacamole (Vegan / Gluten-Free) Avocados, cilantro, onions, jalapeños, fresh lime juice, salt. Garnish: Sliced Radish, Pico de Gallo	\$12.78
Los Tres Amigos (Vegetarian / Gluten-Free) A sampler of our three favorites: Queso Blanco Fundido, Guacamole, Black Bean dip, house-made chips.	\$8.90
Esquite (Vegetarian / Gluten-Free) Corn kernels, lime aioli, cotija cheese, chile lime, cilantro, crema.	\$9.49
Cantina Nachos (Vegetarian / Gluten-Free) Chips, black beans, queso fundido, pico de gallo, crema, and jalapeños. Add your favorite protein:	\$10.80
Cerveza Cheese Curds (Vegetarian) Beer-battered cheese curds, chipotle ranch for dipping	\$8.70
Chips and Salsa (Vegan / Gluten-Free) House-made chips, three house salsas. Roasted Tomato (red, mild) Salsa Verde (green, medium) Spicy Arbol (orange, hot...	\$4.02
Burritos	

ITEM	PRICE
Carne Asada Burrito Steak, black beans, crema, onions, cilantro, guacamole, rice, lettuce, queso fundido, salsa roja.	\$16.75
Shrimp Burrito The ORIGINAL chipotle shrimp, citrus slaw, corn salsa, pico de gallo, rice, cilantro, chipotle ancho mayo, salsa roja, q...	\$18.49
Spicy Pollo Burrito Pulled chicken simmered in arbol sauce, citrus slaw, black beans, rice, lettuce, crema, salsa roja.	\$17.46
Gringo Burrito Ground beef, rice, black beans, cheddar, lettuce, tomato, crema, salsa roja.	\$18.16
Port Rajas Burrito (Vegetarian) Portobello mushrooms, rajas, rice, black beans, lettuce, corn salsa, crema, chimichurri, guacamole, queso fundido, salsa...	\$16.74
Birria Burrito Charred cheese tortilla, beef birria, BBQ sauce, Frito chips, corn salsa, crema, cilantro, pinto beans, rice, pickled on...	\$19.09
Birria Burrito Bowl Served over lettuce. Beef birria, BBQ sauce, Frito chips, corn salsa, crema, cilantro, pinto beans, rice, pickled onions...	\$19.09
Gringo Burrito Bowl Served over lettuce. Ground beef, rice, black beans, cheddar, lettuce, tomato, crema, salsa roja.	\$18.16
Al Pastor Burrito Marinated pork, pinto beans, pickled onions, cilantro, rice, guajillo sauce	\$17.47
Korean Beef Burrito Spicy-sweet beef, rice, black beans, lettuce, citrus slaw, jicama slaw, salsa roja, queso fundido, sriracha crema.	\$20.76
Carne Asada Burrito Bowl (Gluten-Free) Served over lettuce. Steak, black beans, crema, onions, cilantro, guacamole, rice, lettuce, queso fundido, salsa roja.	\$16.75
Shrimp Burrito Bowl (Gluten-Free) Served over lettuce. The ORIGINAL chipotle shrimp, citrus slaw, corn salsa, pico de gallo, rice, cilantro, chipotle anch...	\$18.49

ITEM	PRICE
Spicy Pollo Burrito Bowl (Gluten-Free)	\$17.46
Served over lettuce. Pulled chicken simmered in arbol sauce, citrus slaw, black beans, rice, lettuce, crema, salsa roja.	
Port Rajas Burrito Bowl (Vegetarian / Gluten-Free)	\$16.74
Served over lettuce. Portobello mushrooms, rajas, rice, black beans, lettuce, corn salsa, crema, chimichurri, guacamole,...	
Spicy Pollo Chimichanga	\$20.46
Deep fried burrito. Pulled chicken simmered in arbol sauce, citrus slaw, black beans, rice, lettuce, crema, salsa roja.	
Carne Asada Chimichanga	\$19.75
Deep fried burrito. Steak, black beans, crema, onions, cilantro, guacamole, rice, lettuce, queso fundido, salsa roja.	
Port Rajas Chimichanga (Vegetarian)	\$19.74
Deep fried burrito. Portobello mushrooms, rajas, rice, black beans, lettuce, corn salsa, crema, chimichurri, guacamole,...	
Gringo Chimichanga	\$21.16
Deep fried burrito. Ground beef, rice, black beans, cheddar, lettuce, tomato, crema, salsa roja.	
Birria Chimichanga	\$22.09
Deep fried burrito, beef birria, BBQ sauce, Frito chips, corn salsa, crema, cilantro, pinto beans, rice, pickled onions.	
Shrimp Chimichanga	\$21.49
Deep fried burrito. The ORIGINAL chipotle shrimp, corn salsa, pico de gallo, rice, cilantro, chipotle ancho mayo, salsa...	
Al Pastor Bowl	\$17.47
Marinated pork, pinto beans, pickled onions, cilantro, rice, guajillo sauce	
Korean Beef Burrito Bowl	\$20.76
Korean Beef Chimichanga	\$23.76
Spicy-sweet beef, rice, black beans, lettuce, citrus slaw, jicama slaw, salsa roja, queso fundido, sriracha crema.	

Soup, Salads & Dessert

ITEM	PRICE
Churros	\$5.47
Four crispy churros, cinnamon-sugar dusting, dulce de leche dipping sauce.	
Flan	\$6.67
Churro Crunch Taco (Vegetarian)	\$8.14
Housemade crunchy churro taco shell, whipped topping, fresh strawberries, Nutella drizzle, dulce de leche drizzle	

Beverages To Go

ITEM	PRICE
Mexican Coke To Go	\$5.50
Jarritos - Mandarin To Go	\$5.00
Jarritos - Tamarind To Go	\$5.00
Jarritos - Fruit Punch To Go	\$5.00
Jarritos - Pineapple To Go	\$5.00
Jarritos - Grapefruit To Go	\$5.00
Jarritos - Strawberry To Go	\$5.00
Jarritos - Mango To Go	\$5.00
Lagunitas Hoppy Refresher To Go	\$5.00
NON-ALCOHOLIC Crisp, zingy, and refreshing. This sparkling beverage is chock-full of Citra, Equinox, and Centennial hop...	

Favorite Sides	
ITEM	PRICE
Side of Guacamole (Vegan / Gluten-Free) 'nuff said. Made fresh every day.	\$1.69
Side of Crema (Vegetarian / Gluten-Free) Just like sour cream, only smoother and slightly sweeter	\$1.69
Side of Chile de Arbol (Vegan / Gluten-Free) Oil infused with arbol chiles to make your lip sweat.	\$1.69
Side of Rice (Vegan / Gluten-Free) Made in house with some peas, carrots, and corn mixed in.	\$1.69
Bag of Chips (Vegan / Gluten-Free)	\$1.75
Side of Fundido (Vegetarian / Gluten-Free) "Liquid gold"	\$1.69
Side of Salsa Verde (Vegan / Gluten-Free) Our house green salsa (medium). Made from scratch.	\$0.79
Side of Spicy Arbol Salsa (Vegan / Gluten-Free) Our house orange salsa (spicy). Made from scratch.	\$0.79
Side of Roasted Tomato Salsa Our house red salsa (mild). Made from scratch.	\$0.79
Side of Black Beans (Vegan / Gluten-Free) Our housemade, vegan, and gluten-free black beans are served "refried style"	\$1.69
Side of Pinto Beans Stewed pinto beans swimming in bacon and beer.	\$1.69

Sides of Protein	
ITEM	PRICE
Side of Al Pastor Pork	\$3.51
Side of BBQ Brisket (Gluten-Free)	\$3.51
Side of Birria Beef Beef slow cooked in a maguey leaf, Modelo beer, Orange Juice, Coca Cola, and seasonings.	\$3.51
Side of Carne Asada (Gluten-Free) Grilled steak	\$3.51
Side of Carnitas Traditionally prepared pork	\$3.51
Side of Chorizo (Gluten-Free) Housemade chorizo with diced potatoes	\$3.51
Side of Gringo Beef Seasoned ground beef	\$3.51
Side of Korean Beef (Gluten-Free) Sweet-spicy skirt steak marinated in soy sauce, sugar, and garlic.	\$3.51
Side of Ninja Pig Crispy pork tossed in a hoisin glaze.	\$3.51
Side of Pollo Verde (Gluten-Free) Pulled chicken breast simmered in our Salsa Verde.	\$3.51

ITEM	PRICE
Side of Spicy Pollo (Gluten-Free) Pulled chicken breast simmered in our Arbol Salsa.	\$3.51
Side of Zihuatanejo Shrimp (Gluten-Free) Shrimp cooked in pico de gallo.	\$3.51
Side Sauces	
ITEM	PRICE
Side of Chile de Arbol (Vegan / Gluten-Free) (Side Sauces) Oil infused with arbol chiles to make your lip sweat.	\$1.69
Side of Crema (Vegetarian / Gluten-Free) (Side Sauces) Just like sour cream, only smoother and slightly sweeter	\$1.69
Side of Avocado Salsa (Vegan / Gluten-Free) A smooth blend of our House Salsa Verde (green) and fresh avocados.	\$1.69
Side of Birria Broth Craving more Birria Broth for your Birria Taco? You've come to the right spot.	\$0.79
Side of Chimichurri Delicious Argentinian inspired sauce made with fresh thyme, rosemary, cilantro, parsley, garlic, and lime juice	\$1.69
Side of Chipotle Ancho Mayo Mayo infused with ancho powder and chipotles	\$1.69
Side of Chipotle Ranch Ranch dressing infused with chipotles	\$1.69
Side of Habanero Crema Crema that's infused with fresh habanero peppers.	\$1.69
Side of Roasted Tomato Salsa (Side Sauces) Our house red salsa (mild). Made from scratch.	\$0.79
Side of Salsa Verde (Vegan / Gluten-Free) (Side Sauces) Our house green salsa (medium). Made from scratch.	\$0.79
Side of Spicy Arbol Salsa (Vegan / Gluten-Free) (Side Sauces) Our house orange salsa (spicy). Made from scratch.	\$0.79
Side of Sriracha Crema Crema infused with Sriracha.	\$1.69
Side Toppings	
ITEM	PRICE
Side of Guacamole (Vegan / Gluten-Free) (Side Toppings) 'nuff said. Made fresh every day.	\$1.69
Side of Cheddar Cheese You know, the yellow stuff	\$1.69
Side of Cilantro Herbaceous coriander	\$0.79
Side of Citrus Slaw Shredded green & red cabbage tossed in a lime vinaigrette	\$1.69
Side of Corn Salsa Fresh, roasted corn mixed with roasted poblanos, red bell peppers, cilantro, and lime juice.	\$1.69
Side of Cucumber Salsa Fresh cucumbers, yellow onions, rice vinegar, sugar, and fresh lime juice.	\$1.69

ITEM	PRICE
Side of Fresh Avocado You know, the stuff that guacamole is made out of	\$1.69
Side of Jalapeños "All up in your business"	\$0.79
Side of Jicama Slaw Shredded fresh carrots and jicama tossed in rice vinegar and sugar.	\$1.69
Side of Lettuce Rabbit food	\$0.79
Side of Limes Best in a margarita or squeezed on a taco.	\$0.79
Side of Mozzarella The best cheese to melt.	\$1.69
Side of Onions Making you cry since 1843.	\$0.79
Side of Pickled Onions Pickled in house red onions.	\$1.69
Side of Pico de Gallo (Vegan / Gluten-Free) Fresh tomatoes, onions, jalapeños, cilantro and lime juice	\$1.69
Side of Portobello Mushrooms Thick cut, sautéed to perfection.	\$1.69
Side of Queso Cotija (Vegetarian / Gluten-Free) Similar to the grated parm you put on your pizza.	\$1.69
Side of Queso Fresco (Vegetarian / Gluten-Free) A mild cow's cheese, very creamy in texture.	\$1.69
Side of Rajas Think fajitas...peppers and onions.	\$1.69
Side of Tomatoes You know, stuff Bloody Mary's are made out of.	\$0.79

Brunch Third Party*

ITEM	PRICE
Bacon and Egg Taco-Corn (Gluten-Free) Menu Description: Scrambled eggs, pico de gallo, mozzarella cheese, crispy bacon.	\$4.57
Bacon and Egg Taco-Flour Menu Description: Scrambled eggs, pico de gallo, mozzarella cheese, crispy bacon	\$4.57
Breakfast Chorizo-Corn 2 oz of Chorizo Guest Choice of Tortilla Top with an Over-Easy Egg 1 TBSP Drizzle of Crema 1 Slice of BBQ Bacon 1...	\$5.82
Breakfast Chorizo-Flour 2 oz of Chorizo Guest Choice of Tortilla Top with an Over-Easy Egg 1 TBSP Drizzle of Crema 1 Slice of BBQ Bacon 1...	\$5.82
Breakfast Pancake Taco Made-to-order pancake tortilla, scrambled eggs, two strips of bacon, served with a side of maple syrup	\$4.79
Chicken and Waffle Taco Menu Description: Waffle tortilla, crispy chicken, chantilly crema, macerated strawberries, green apple strips, bacon bi...	\$5.96
Surfer Breakfast Taco-Corn (Gluten-Free) One over-easy egg, black beans and corn, chipotle ancho mayo, corn salsa, microgreens. Gluten-Free when ordered on a...	\$3.99
Surfer Breakfast Taco-Flour One over-easy egg, black beans and corn, chipotle ancho mayo, corn salsa, microgreens. Gluten-Free when ordered on a...	\$3.99