

CANTINA 138

NYC RESTAURANT WEEK

Geechee-Gullah Heritage Meets Mexican Soul

THREE-COURSE DINNER | \$45 PER PERSON

Experience the bold flavors of Cantina 138, where Geechee-Gullah heritage meets Mexican soul in the heart of Williamsburg, Brooklyn.

FIRST COURSE

Choose One

HOUSE GUAC & CRISPY PLANTAINS

Fresh house-made guacamole with avocado, cilantro, lime, jalapeño, and red onion, served with crispy fried green plantains.

GEECHEE STREET CORN

Roasted corn topped with creamy sauce, cotija cheese, and signature Geechee BBQ spices.

DOWN HOME SOUTHERN WINGS

Golden roasted wings tossed in bold Southern-inspired flavors and made fresh to order.

MAIN COURSE

Choose One

HONEY FRIED CHICKEN (3 TACOS)

Crispy fried chicken, hot honey glaze, red and green cabbage slaw, served on warm flour tortillas and pickled okra.

COLLARD GREENS & MUSHROOM (3 TACOS)

Sautéed collard greens and mushrooms topped with crispy chickpeas, pico de gallo, and garlic herb sauce on warm flour tortillas.

THREE-CHEESE QUESADILLA

Golden grilled flour tortilla filled with a blend of melted cheeses, served with pico de gallo, crema and house-made salsa verde.

Add Protein Available for an Additional Charge.

DESSERT

Choose One

TRES LECHES POUND CAKE

Moist sponge cake soaked in three sweet milks and topped with whipped cream.

CHURROS WITH CAJETA

Warm churros served with traditional Mexican caramel sauce.

SIGNATURE COCKTAIL PAIRINGS

Frozen Margarita — \$13

Mezcalita — \$15

Hot Tomali — \$16

Tequila, Guava, Lime, Scotch Bonnet

Flavor Add-On +\$1

Ask your server about our tequila, mezcal, and signature craft cocktail selections.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

Tax and gratuity not included.

NYC Restaurant Week menu cannot be combined with any other offer, discount, promotion, or Happy Hour special.

PRINTING & DESIGN NOTES

Few menus large print option font size 18-20