





DRINK

Especiales



MARGARITAS ♦

CUCUMBER MEZCALITA /14
SIGNATURE TRES CHILES /14
CLASSIC /13
LARGE COCONUT MINT /15
SKINNY /14
CADILLAC /15
SPICY MANGO /14
STRAWBERRY /14
HIBISCUS /14
MARGARITA FLIGHT / 30

B e e r s

Ask your server about our beer rotations

♦ DOMESTIC /5

BUDWEISER
BUD LIGHT
COORS LIGHT
STELLA ARTOIS

♦ IMPORTED /6

CORONA
MODELO ESPECIAL
TECATE
DOS EQUIS
(NA) CORONA /5

♦ MOJITOS /10

CLASSIC
MONTE ALBAN MEZCAL
FRESH BLUEBERRY

♦ M U L E S /10

CLASSIC PLATINUM VODKA
SAUZA BLUE TEQUILA
PINEAPPLE CILANTRO
HUCKLEBERRY



♦ NON ALCOHOLIC

IN HOUSE

SHIRLEY TEMPLE /4
ROY ROGERS /4
AGUA DE JAMAICA /4
AGUA DE HORCHATA /5
GINGER BEER /5
VIRGIN MARGARITA /8
VIRGIN PIÑA COLADA /8
VIRGIN DAQUIRI /8
JARRITOS /3.5
COFFEE /4

FOUNTAIN /3.5

FRUIT PUNCH
Hi C
COCA COLA
DIET COKE
FANTA
SPRITE
ROOT BEER
CLUB SODA
TONIC WATER
ICED TEA
LEMONADE



Los APPETIZERS

MOLLETES / 10

Crispy Telera bread with beans, avocado, Monterey Jack cheese topped with chorizo



QUESO FONDIDO / 10

Layer of refried beans, Monterey Jack cheese, chorizo and roasted jalapeños on top

Add al pastor \$4

NOPALITOS MEXICANO / 15

Chopped cactus, Pico de Gallo, corn, black beans and Mexican panela cheese seasoned with lime juice

PULPO ZARANDEADO / 17

Flame broiled octopus, pineapple chutney with lemon and cilantro

CEVICHE DE PESCADO / 15

Two tilapia ceviche tostadas with Pico de Gallo, cucumber mango and avocado

SIDES

Guacamole / 5	Bean dip / 2
Pico de Gallo / 2.5	Chiles fritos / 2
Salsa / 1	Rice / 5
Sour cream / 2.5	Beans / 5
Avocado / 3.5	Chips & Salsa / 3
	Chips & Salsa / 4

To Go

Ask your server about our Seasonal Desserts

Los DESAYUNOS

BREAKFAST

HUEVOS RANCHEROS / 15

Two eggs on top of two corn tortillas topped with our tomatillo house sauce and sour cream and cheese, refried beans and potatoes



OMELETTE LA SANTA / 20

Filled with one of our specialty chile rellenos and topped with Santa chipotle sauce, avocado slices, sour cream, beans and potatoes

HUEVOS CON CHORIZO / 15

Scrambled eggs with chorizo, beans and potatoes

BREAKFAST BURRITO / 17

Large flour tortilla filled with refried beans, potatoes, Monterey Jack cheese, sour cream and guacamole

CHILI VERDE OMELETTE / 20

Pork Chile verde inside, avocado slices and sour cream on top, refried beans, potatoes and roasted jalapeño

HUEVOS CON NOPALES / 15

Scrambled eggs with cactus, tomatoes, onion and cilantro, refried beans and potatoes

CHILAQUILES / 17

Crispy tortilla chips with red sauce, cotija cheese, sour cream, red onions, cilantro, avocado slices, 2 eggs and beans

+

CHICKEN \$4 / CARNITAS \$4 / PASTOR \$4 / BIRRIA \$5 / ASADA \$5

NOPALES CON PANELA / 17

Cactus sauteed with Pico de Gallo, tomato sauce and fresh Mexican Queso panela with rice and black beans



If you have allergies please let your server know.





☼ ☼ ☼ ☼ ☼ ☼ ☼

Lo Tradicional

☼ ☼ ☼ ☼ ☼ ☼ ☼ ☼ ☼ ☼

WET BURRITOS

- RICE & BEANS / 14
- VEGGIE / 18
- CHICKEN / 18
- AL PASTOR / 18
- CARNITAS / 18
- BIRRIA / 19
- ASADA / 19

Rice and beans inside, melted Monterey Jack cheese, burrito sauce, lettuce and Pico de Gallo

DRY BURRITOS

- RICE & BEANS / 14
- VEGGIE / 18
- CHICKEN / 18
- AL PASTOR / 18
- CARNITAS / 18
- BIRRIA / 19
- ASADA / 19

Rice, beans, Monterey Jack cheese, Pico de Gallo and sour cream

QUESADILLAS

- CHEESE / 14
- BEAN / 15
- CHICKEN / 16
- CARNITAS / 17
- BIRRIA / 17
- AL PASTOR / 17
- ASADA / 18
- VEGGIE / 17

Large flour tortilla, Monterey Jack cheese, lettuce, Pico de Gallo and sour cream

TORTAS / 14

- ASADA
- AL PASTOR
- BIRRIA
- CARNITAS
- CHICKEN

Sour cream, lettuce, tomato, onion, avocado, jalapeños and cheese



* TACOS IMPOSIBLES * / 15

3 impossible meat tacos with onions and cilantro

TACOS

- AL PASTOR / 4
- BIRRIA / 4
- CHICKEN / 4
- CARNITAS / 4
- ASADA / 4
- LENGUA / 5

Onions, lime and cilantro

NACHOS

- CHEESE / 14
- CHICKEN / 18
- CARNITAS / 18
- AL PASTOR / 18
- BIRRIA / 18
- ASADA / 19

Crispy corn tortilla chips, refried beans, Monterey Jack cheese, sour cream, guacamole and Pico de Gallo

TOSTADAS

- BEAN / 6
- CHICKEN / 7
- CARNITAS / 7

Refried beans, lettuce, Pico de Gallo and cheese

QUESABIRRIA / 5

Corn tortilla filled with Monterey Jack cheese and birria, topped with onions and cilantro, consommé on the side

CHILE RELLENO / 14

Oaxaca cheese stuffed poblano pepper topped with relleno sauce, Pico de Gallo and cotija cheese
Add rice, beans +3



————— If you have allergies please let your server know. —————





POLLO



CHICKEN



ENCHILADAS DE MOLE / 14

3 chicken enchiladas with Oaxaca mole, cojita cheese, sesame seeds and sour cream

Add rice or beans \$3



ENCHILADAS HABANERO / 14

3 chicken enchiladas with habanero sauce, pickled onions and cilantro

Add rice or beans \$3

ENCHILADAS JALISCO / 14

3 traditional Jalisco chicken enchiladas, rich red red pepper sauce, grated cotija, and sour cream

Add rice or beans \$3

ENCHILADAS VERDES / 14

3 chicken enchiladas with mole verde sauce, cojita cheese and Pico de Gallo

Add rice or beans \$3

POLLO ZARANDEADO / 20

Marinated grilled chicken breast, avocado, Pico de Gallo and lettuce with rice and beans

MOLE NEGRO / 20

Sauteed chicken, traditional black Oaxaca mole, toasted sesame seeds with rice and beans

POLLO A LA SANTA / 20

Grilled chicken breast with our special chipotle sauce with rice and beans

POLLO A LA CREMA / 20

Sauteed chicken breast with cream pepper sauce, rice and beans

Add mushrooms \$1.5

POLLO A LA DIABLA / 20

Grilled chicken breast coated with a unique La Santa diablo sauce, lettuce, Pico de Gallo with rice and beans

POLLO A LA MEXICANA / 20

Sauteed chicken with onion, bell pepper, tomato and Mexican tomato sauce, with rice and beans



CERDO



PORK



CHILE VERDE / 19

Slow cooked chunks of pork in a green tomatillo sauce with rice and beans

CHILE VERDE BURRITO / 19

Slow cooked chunks of pork in a green tomatillo sauce, lettuce, sour cream and Pico de Gallo with rice and beans

PORK CARNITAS / 19

Slow braised pork shoulder, fried jalapeño with rice and beans



————— If you have allergies please let your server know. —————





RES



BEEF

MOLCAJETE / 35

Filled with chicken, steak, pork, chorizo, nopal, bell pepper, onion and mushrooms, cheese, a jalapeno, guacamole and Pico de Gallo with rice and beans



CARNE ASADA / 24

Grilled steak, lettuce, Pico de Gallo, guacamole, sauteed onions and peppers with rice and beans

MAR Y TIERRA / 26

Grilled steak, 3 shrimp, lettuce, Pico de Gallo, guacamole, sauteed onions and peppers with rice and beans

BIRRIA JALISCIENCE / 21

Slow braised beef in mild red chili sauce, onion and cilantro with rice and beans

DISCADA / 30

Molcajete bowl filled with bacon, beef, chicken, pork, chorizo, onion, pepper and mushrooms, melted Monterey Jack cheese with rice and beans

FAJITAS

Choice of meat on a bed of sauteed peppers, onion, guacamole and Pico de Gallo with rice and beans

VEGGIE 20 / CHICKEN 22 / BEEF 25 / SHRIMP 23



ENSALADAS



SALAD

VEGGIE BOWL SALAD / 17

Filled with rice, black beans, sauteed onions, bell peppers, carrots, mushrooms, broccoli and zucchini, shredded lettuce, Pico de Gallo and avocado

CHICKEN FAJITA SALAD / 19

Filled with rice, black beans, grilled chicken, sauteed peppers and onions, shredded lettuce, Pico de Gallo and avocado

SALAD BOWL / 15

Filled with your choice of meat, black beans, rice, shredded lettuce, Pico de Gallo, cheese and sour cream

Add chicken, carnitas birria \$1

HOUSE SALAD / 10

Lettuce, avocado, bell pepper, radish, Pico de Gallo, cucumber, mango and crispy tortilla strips



SOPAS



SOUP

CALDO DE CAMARON / 22

Shrimp soup with potato, carrot and squash in a red tomato broth

MENUDO / 22

Traditional Mexican soup made with tripe in a red chili broth

TORTILLA SOUP / 17

Molcajete bowl filled with bacon, beef, chicken, pork, chorizo, onion, pepper and mushrooms, melted Monterey Jack cheese with rice and beans



If you have allergies please let your server know.





LOS MARISCOS



SEAFOOD

CAMARONES AL MOJO / 22

Sauteed shrimp in garlic butter sauce with rice and beans.



CAMARONES A LA DIABLA / 22

Sauteed shrimp in a fire roasted, smokey hot pepper sauce, orange slices with rice and beans.

CAMPECHANA / 23

Shrimp, octopus, Pico de Gallo, diced avocado with cucumber in seafood broth, and a side of crunchy chips.

CAMARONES LA SANTA / 23

Bacon wrapped shrimp, sauteed with bell pepper and onion in our special La Santa sauce, orange and Pico de Gallo with rice and beans.

COCTEL DE CAMARON / 22

Shrimp, Pico de Gallo, diced avocado with cucumber in seafood broth and a side of crunchy chips

CHILE RELLENO "CANCUN" / 23

Shrimp and cheese stuffed chiles in a creamy tomato sauce with rice and beans.



OUR CEVICHES



CEVICHE DE CAMARON / 20

Cooked shrimp, lime juice, Pico de Gallo, cucumber, mango and avocado



TOSTADA MAZATLAN / 20

Raw lime marinated tuna, red onions, cilantro, tomato, cucumber and mango in a chiltepin pepper sauce, tostadas on the side

MOLCAJETE CULICHI / 28

Sinaloa style ceviche, shrimp, octopus, tuna, tilapia mixed with red onion, cucumber and a mango chiltepin pepper sauce, served in a molcajete bowl.

AGUACHILES VERDES / 24

Raw lime marinated shrimp, red onion, cilantro, avocado and cucumber in serrano pepper sauce with tostadas on the side

AGUACHILES CHILTEPIN / 24

Raw lime marinated shrimp, red onion, cilantro, avocado and cucumber in a chiltepin and tomato sauce with tostadas on the side

CEVICHE DEL PACIFICO / 27

Shrimp, tuna, and scallops marinated with fresh lime juice, jalapeños red onions, cucumber and avocado with tostadas on the side



If you have allergies please let your server know.





LA SANTA MEXICAN CUISINE



LASANTACUISINE

📍 III S. PEARL ST.
ELLENSBURG, WA



To Go &
CATERINGS

(509) 933-2233

HOURS

OPEN EVERYDAY 11-9

HAPPY HOUR

WEEKDAYS 11-3

Order Online
— at —

LASANTACUISINE.COM