

MARGARITAS

Make any of our margaritas a CADILLAC with a Grand Manier float for \$2 more

CERVEZARITA \$24

32 oz. of your favorite margarita topped with your favorite beer. Sure fine way to start off your day or night

BANDITO \$12

Hot and cold, sweet and spicy, this frozen margarita is the ultimate trip for your tastebuds! Peach puree, fresh cilantro and our house infused Thai chili tequila makes this a local favorite

SALTY SENORITA \$12

Strawberry infused 100% agave tequila, triple sec. house made sweet & sour, shaken and served over ice

EI VERANO \$12

Cucumber infused 100% agave tequila, triple sec, house made sweet & sour, shaken and served over ice

ESPECIAL \$12

A blended margarita with your choice of lime, strawberry, mango, passion fruit or peach with 100% agave tequila, triple sec and house made sweet & sour

TRADITIONAL \$12

100% agave tequila, triple sec, house made sweet & sour, shaken and served over ice

Try this great margarita with any one of our

HOUSE INFUSED TEQUILAS:

strawberry, cucumber, mango, pineapple, barrel blend, red chile or other seasonal flavors

BEVERAGES

PEACH MANGO ICED TEA

COCA COLA

DIET COKE

SPRITE

FANTA ORANGE

GINGER ALE

BOTTLE WATER

\$3

ORANGE JUICE

PINEAPPLE JUICE

CRANBERRY JUICE

FRUIT PUNCH

\$4

RED BULL

ST JOHN ROOT BEER

TING

GINGER BEER

\$6

OUR STORY

We at Greengos Caribbean Cantina take great pride in our islands. We continually strive to go green or "greengo" as we like to put it. We believe ecoconsciousness is not a choice but a way of life. Greengos uses all biodegradable take out products including straws, cups, containers, bags and flatware in all of our cantinas. Our in house glassware is made from recycled glass. We support local farmers and sustainable farming methods. We thank you for your patronage and promise to continue being greengos. VIVA LA CARIBBEAN!

COCKTAILS

DONKEY PUNCH \$12

Spiced Rum, butterscotch liqueur, pineapple juice and a splash of grenadine, served over ice

MEXICAN MUDSLIDE \$12

Coffee infused tequila, Rumchata, vanilla ice cream mix blended and topped with nutmeg

BBC \$12

Blended Banana, Baileys, Coconut rum and coconut crème

LIME IN DE COCONUT \$12

Coconut rum, coconut crème and fresh lime blended

LOOSE MONGOOSE \$14

Tequila Blanco, Aperol, fresh lime and agave served over ice

CUCUMBER COOLER \$14

Cucumber infused tequila, St Germain, fresh lime and agave with a chile salted rim served over ice

BLUEBERRY LIMEADE \$14

Blueberry vodka, fresh lime, agave, and club soda served over ice

BARREL OLD FASHION \$14

House infused barrel blend tequila, demerara syrup, dash of bitters served over ice

CARIBBEAN RANCH WATER \$14

Citrus infused tequila, club soda, mango and passion fruit syrups served over ice



TAKE OUT MENU

340.777.TACO

GreengosVI.com

Mongoose Junction, St John

Staying on St Thomas? Visit our other locations:

Smoking Rooster BBQ, St Thomas

The Smoking Rooster is simply smoked meats done right with house made rubs and sauces, served with a side of Rum. Located in Havensight right off the Cruise Ship Dock. www.TheSmokingRooster.com (340) 715-2625

Greengos Caribbean Cantina, St Thomas

Find us in Hibiscus Alley on the Waterfront in Charlotte Amalie. Located right next door to our Tortilla Factory and Retail Shop

We make tortillas fresh daily in our open kitchen.

Visit our retail store where you can get shirts, koozies, spices, custom art, gifts and souvenirs.

www.GreengosVI.com (340) 714-8282

[Facebook.com/Greengos.CaribbeanCantina](https://www.facebook.com/Greengos.CaribbeanCantina)

APPETIZERS & SALADS

CHIPS AND SALSA \$6

Freshly made chips served with red & green salsa

TAQUITOS \$15

Four chicken and green chile taquitos rolled in corn tortillas and fried. Topped with cheddar cheese, cilantro fresca, chipotle aioli and guacamole
Served with roasted tomato salsa

MEXICAN STREET CORN \$10

Grilled corn topped with chimichurri aioli, cotija cheese, spiced popcorn, fresh cilantro and lime

MANGO CHILI GLAZED SHRIMP \$16

Lightly fried shrimp tossed with mango chili glaze served with roasted garlic, lime, coriander aioli and cilantro fresca slaw

GREEN CHILI QUESO DIP \$14

Roasted green chilis and cheese melted with cream and served with housemade chips

TO ANY OF THE FOLLOWING YOU CAN ADD:

Beef, Pork, Chicken or Tofu \$4

Shrimp or Mahi \$6

DOS TOSTADAS \$15

Two house made corn tortillas fried crispy and topped with Greengo beans and melted cheddar cheese. Garnished with poblano peppers, tomatoes and guacamole served with house made salsa

QUESADILLA \$15

A large flour tortilla stuffed with cheddar cheese and grilled and finished with cilantro fresca, chipotle aioli and a side of fresh salsa

NACHOS GRANDE \$19

Freshly made tortilla chips topped with Greengo beans, melted cheddar cheese, shredded cabbage, fresh corn, poblano peppers, scallions, red onions and tomatoes. Finished with chipotle aioli, cilantro fresca and a side of our house made salsa

SPINACH SALAD \$19

Baby spinach with cotija cheese, ancho spiced pumpkin seeds, sweet corn and pickled red onions tossed in an agave lime vinaigrette

TACO SALAD \$19

A large crispy tortilla bowl filled with romaine lettuce, shredded cabbage, tomatoes, fresh corn, red onions, Greengo beans, poblano peppers, cheddar cheese and our creamy avocado cilantro dressing

TACOS BURRITOS & BOWLS

THE FOLLOWING COME WITH YOUR CHOICE OF:

Beef, Pork, Chicken or Tofu

SUBSTITUTE: Shrimp or Mahi for \$3

TACOS \$19

Three house made flour or white corn tortillas grilled and filled with your choice of protein, chipotle aioli, cheddar cheese, shredded cabbage, poblano peppers, red onion and tomatoes

BURRITO \$19

A large flour tortilla grilled with your choice of meat, cheddar cheese, slaw, cilantro rice and Greengo beans, served with tortilla chips
chipotle aioli on chicken, beef, or pork burritos
cilantro fresca on fish, shrimp or tofu burritos

Try our burritos smothered with our enchilada sauce and melted cheese for \$2 more

CANTINA BOWL \$19

Your choice of protein on top of cilantro rice, Greengo beans and melted cheddar, with fresh guacamole, shredded cabbage, sweet corn, poblano peppers, red onions, tomatoes, surrounded with tortilla chips

ENTREES

ENCHILADAS \$27

House Made corn or flour tortillas filled with green chiles and your choice of chicken, beef, pork or cheese served with cilantro lime rice and Greengo beans, smothered with red enchilada sauce and cheese

FLANK STEAK \$39

Achiote lime marinated flank steak served with creamy green chili potatoes, sauteed spinach and chimichurri

SAUTEED SHRIMP AND CHORIZO RICE \$37

Spicy tomato chorizo rice, fire roasted jalapeno, crispy tortilla strips and a lime garlic and herb pan sauce

PORK LOIN \$37

Pan seared and served with agave, chorizo, tomato jam. Greengos rice and beans and sweet glazed plantains

FRESH CATCH \$MP

Broiled fish with sauce Veracruz, sauteed onions, bell peppers, poblanos and tomatoes in a garlic lime and butter pan sauce over tomato rice.

Please ask your server for our daily selection.

SIDES

GREENGO BEANS \$5

a combination of black and pinto beans, white onion, fresh garlic, green chiles and New Mexican spices

CILANTRO RICE \$5

White rice steamed and tossed with fresh cilantro and lime juice

RICE & BEANS \$6

SOUR CREAM, SALSA, JALAPENOS \$1 GUACAMOLE \$3

SALSAS

ROASTED TOMATO SALSA

We oven roast whole tomatoes, poblano and jalapeno peppers and puree with our special mix of spices from New Mexico

TOMATILLO CILANTRO SALSA

A blend of fresh poblano, jalapeno and Anaheim peppers with garlic, roasted tomatillos, cilantro and lime juice. Seasoned with fresh cumin and New Mexican spices

SHARK FACE SALSA

A very hot spicy salsa with great flavor. Made with fresh habanero, chipotle and ghost peppers, New Mexican red chile powder and smokey paprika



340.777.8226

GreengosVI.com

Facebook.com/Greengos.CaribbeanCantina

A 3.5% service charge is added automatically to Credit Card transactions

Are you looking for a shirt, koozie or hat?
Ask your server or bartender about our great line of products!

PRICES SUBJECT TO CHANGE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Additionally, please let us know of any allergies or questions you might have regarding any of our dishes.