

MARGARITAS

Make any of our margaritas a CADILLAC with a Grand Manier float for \$2.06

CERVEZARITA \$22.68

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

BANDITO \$13.40

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

SALTY SENORITA \$12.37

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

EL VERANO \$12.37

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

ESPECIAL \$13.40

A blended margarita with your choice of lime, strawberry, mango or peach with 100% agave tequila and triple sec

TRADITIONAL \$12.37

100% agave tequila, triple sec, house made sweet & sour, shaken and served over ice
Make it a skinny with fresh lime for \$2.06

Try this great margarita with any one of our

HOUSE INFUSED TEQUILAS:

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

COCKTAILS

DONKEY PUNCH \$12.37

Captain Morgan, butterscotch liqueur, pineapple juice and a splash of grenadine, served over ice

MEXICAN MUDSLIDE \$13.40

100% agave tequila, coffee liqueur, rumchata and vanilla ice cream mix frozen and topped with fresh ground nutmeg

BUSHWACKER \$13.40

Rum, amaretto, irish cream, crème de cacao, coffee liqueur and coconut cream blended and topped with fresh nutmeg Try it is a chocolate, peanut butter or banana bushwacker

PAIN KILLER \$12.37

Dark rum, pineapple, orange juice and coconut cream served over ice and topped with fresh grated nutmeg

DAIQUIRIS \$13.40

Silver rum frozen with your choice of strawberry, mango, peach or lime

COLADAS \$13.40

Dark rum and coconut cream frozen with your choice of pineapple, strawberry, mango or peach

COCO BERRY CREAM \$12.37

Berry infused 100% agave tequila, lime juice and coconut cream, served over ice

PALOMA \$12.37

100% agave tequila, grapefruit juice, club soda and a splash of lime juice, served over ice

ISLAND BREEZE \$11.34

Vodka, pineapple and cranberry



TAKE OUT MENU

340.714.8282

"Hibiscus Alley" 34-35 Dronningens

GreengosVI.com

Greengos uses all biodegradable take out products including straws, cups, containers, bags and flatware in all of our cantinas. 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. 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!

3% CASH DISCOUNT

PRICES MAY CHANGE

APPETIZERS & SALADS

CHIPS AND SALSA \$6.19

Freshly made chips served with red & green salsa

TAQUITOS \$16.49

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

TO ANY OF THE FOLLOWING YOU CAN ADD:

Beef, Pork, Chicken or Tofu veggie mix \$4.12

Shrimp or Mahi \$6.19

DOS TOSTADAS \$14.43

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 \$14.43

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

NACHOS GRANDE \$18.56

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

HOUSE SALAD \$17.53

Romaine lettuce, pickled red onions, Cotija cheese, tomato, poblano and fresh pineapple tossed in a charred scallion lime vinaigrette

TACO SALAD \$19.59

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

We make fresh tortillas daily in our tortilla factory right next door for use in all of our restaurants.

Our Tofu Veggie Mix includes: tofu, slaw, corn, scallions, red onions, poblanos and tomatoes

Our Slaw mix is: green cabbage, red cabbage and carrots

TACOS BURRITOS & BOWLS

THE FOLLOWING COME WITH YOUR CHOICE OF:

Beef, Pork, Chicken or Tofu veggie mix

SUBSTITUTE: Shrimp or Mahi for \$2.06

TACOS \$19.59

Three house made flour or white corn tortillas grilled and filled with your choice of meat, chipotle aioli, cheddar cheese, slaw, poblano peppers, red onion and tomatoes chipotle aioli on chicken, beef, or pork burritos cilantro fresca on fish, shrimp or tofu burritos

BURRITO \$19.59

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

CANTINA BOWL \$18.56

Cilantro rice, Greengo beans and melted cheddar, topped with slaw, corn, poblano peppers, red onions, tomatoes, fresh guacamole and your choice of meat

ENTREES

TWO ENCHILADAS \$20.62

Rolled with green chilis and your choice of chicken, beef, pork or cheese smothered with house made red enchilada sauce and cheese, served with cilantro lime rice and Greengo beans

SUBSTITUTE: Shrimp or Mahi for \$2.06 more

SHRIMP AND CHORIZO BOWL \$27.84

Sauteed shrimp with spicy tomato chroizo rice, poblano peppers, cilantro fresca and lime

QUINOA STUFFED PEPPER \$24.74

Quinoa, charred scallion, tomato and cotija stuffed poblano pepper with enchilada sauce and melted cheddar cheese

ADD: Chicken, Beef, Pork or Tofu \$4

Shrimp or Mahi \$6

BRAISED PORK BELLY \$29.90

Chili braised pork belly served over cilantro lime rice with cotija cheese, pickled red onions, and charred pineapple

SIDES

GREENGO BEANS \$5.15

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

CILANTRO RICE \$5.15

White rice steamed and tossed with fresh cilantro and lime juice

RICE & BEANS \$5.15

SOUR CREAM, SALSA, JALAPENOS \$1.03
GUACAMOLE \$3.09

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



340.714.8282

CHECK OUT OUR TORTILLA KITCHEN
AND RETAIL STORE NEXT DOOR!

We make tortillas fresh daily in our kitchen
In our retail store where we offer shirts,
koozies, spices, custom art,
gifts and souvenirs.