



Tenant Profile



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TheNicholsCompany.com

About

Cantina Louie offers an authentic Mexican dining experience, bringing vibrant flavors and culinary tradition to the local community. With an emphasis on fresh ingredients and authentic recipes, Cantina Louie provides a casual, vibrant dining experience for families and friends. Since 2014, it has established itself as the premier destination for exceptional Mexican cuisine and signature margaritas all within a lively and memorable atmosphere, fit for any occasion!

The menu features California-inspired creations, ranging from timeless Mexican classics to innovative, contemporary dishes. Guests can enjoy a unique and flavorful dining experience, complemented by a festive atmosphere that includes vibrant music, hand-painted murals, and authentic Mexican décor. Cantina Louie aims to create a memorable and immersive experience for every guest.

Cantina Louie is a rapidly growing brand, currently operating 12 total locations, including Matthews, NC and Asheville, NC. It is now seeking to expand into Charlotte's urban core and surrounding areas with aggressive plans to grow in the submarket.

Site Criteria

- Seeking +/- 4,000 - 5,000 SF 2nd Generation Restaurant Space
- Looking for space in the Charlotte MSA
- Interior eating for 130-150+ guests
- Ample parking
- Patio preferred
- High walkability
- Timing: Immediate
- Lease Term: 10 year lease with options



CANTINA LOUIE
MEXICAN STREET FOOD

ST. AUGUSTINE, FL	JACKSONVILLE (MONUMENT), FL
ATLANTIC BEACH, FL	PALM COAST, FL
FERNANDINA BEACH, FL	MATTHEWS, NC
JACKSONVILLE (SOUTHSIDE), FL	ST. JOHNS (JULINGTON CREEK), FL
ASHEVILLE, NC	ST. JOHNS (ABERDEEN), FL
PONTE UEDRA, FL	MELBOURNE, FL

FOLLOW US:

★ **APPETIZERS** ★

Taquitos

Four fried corn tortillas stuffed with chicken. Served on a bed of spring mix and topped with sour cream, fresh lime pico de gallo, pickled red onions, corn, guacamole, and queso fresco. **\$9.99**

Queso Dip

Add chorizo for \$1.99. **\$7.99**

Guacamole Dip

Avocado, tomatoes, fresh lime juice, onions, cilantro, and jalapeño. **\$8.99**

Shrimp Ceviche

Shrimp marinated with fresh lime juice, sliced red onions, tomatoes, and cilantro. Topped with avocado. **\$10.99**

Esquite (Corn Dip)

Off-the-cob Mexican street corn tossed with mayonnaise, Tajin, cilantro, and queso fresco. **\$5.99**

Build Your Own Guacamole Dip

Made to order. Choose from mix-ins: avocado, tomatoes, fresh lime juice, onions, garlic salt, cilantro, and jalapeño. **\$11.99 Not included in App-y Hour**

★ **SHAREABLES** ★

★ ★ ★ **The Trifecta** ★ ★ ★

A three-in-one sampler of our fan-favorite appetizers: Queso Dip, Esquite (Corn Dip), and Guacamole Dip. **\$15.99**

Louie's Trio

A sampler plate of two chicken empanadas, two mini taquitos, and pineapple al pastor nachos. Served with a side of sour cream, fresh lime pico de gallo, and avocado sauce. **\$15.99**

Carne Asada Fries

Fries topped with skirt steak, queso dip, fresh lime pico de gallo, sour cream, queso fresco, and guacamole. **\$13.99**

Fajita Nachos

Chicken breast, shrimp, and skirt steak grilled with bell peppers, onions, and tomatoes. Served with a side of queso dip. **\$13.99**

Grave Digger Nachos

Your choice of protein, bread & butter jalapeños with onions, sour cream, black bean salsa, and guacamole. Served with a side of queso dip. **\$12.99**

Choose your protein: Grilled Chicken, Ground Beef, Shredded Chicken, Al Pastor (pork), Carnitas, Chorizo, or Birria (pork)

★ **SALADS & BOWLS** ★

★ ★ ★ **Salads** ★ ★ ★

Mango Avocado Shrimp Salad

Your choice of blackened or street corn crusted shrimp on a bed of spring mix, topped with avocado, mango salsa, cherry tomatoes, and white rice vegetable medley. Served with a side of chipotle crema. **\$15.99**

Baja Salad

Grilled chicken on a bed of spring mix, topped with avocado, black bean salsa, fresh lime pico de gallo, corn, cherry tomatoes, and Spanish rice. Served with a side of cilantro ranch dressing. **\$14.99**

Fajita Taco Salad

Grilled chicken with bell peppers and onions on a bed of spring mix, topped with black bean salsa and queso fresco. Served in a crispy tortilla bowl. **\$14.99**

The Cantina Louie Salad

Grilled chicken on a bed of spring mix, topped with avocado, pickled red onions, cucumber, corn, cherry tomatoes, and queso fresco. Served with a side of cilantro ranch dressing. **\$13.99**

★ ★ ★ **Bowls** ★ ★ ★

Burrito Bowl

Your choice rice, beans, and protein. Topped with lettuce, fresh lime pico de gallo, shredded cheese, sour cream, and guacamole. Served with a side of queso dip. **\$12.99**

Choose Your Rice:

- ★ White Rice
- ★ Spanish Rice

Choose Your Beans:

- ★ Black Beans
- ★ Refried Beans

Choose Your Protein:

- ★ Grilled Chicken
- ★ Shredded Chicken
- ★ Birria (pork) (+\$2.99)
- ★ Steak (+\$3.99)
- ★ Ground Beef
- ★ Al Pastor (pork) (+\$2.99)
- ★ Carnitas (+\$2.99)
- ★ Shrimp (+\$3.99)

Chimi Chimi Shrimp Bowl

Grilled shrimp marinated in chimichurri avocado sauce on a bed of Spanish rice. Topped with pickled red onions and cilantro. **\$13.99**

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain conditions.
Allergy Warning Our food is prepared with a soybean based vegetable oil. Please direct any food allergy concerns to the manager prior to placing your order.

★ SPECIALTY TACOS ★

All specialty tacos are served in a flour tortilla. Corn tortillas are available upon request.

★★★ Make it a Taco Platter ★★★

Mix & match any two specialty tacos. Served with a side of Spanish rice and refried beans. **\$13.99**
OR

Choose from the platters below (single/platter).

Chimi Chimi Bang Bang

Skirt steak with chimichurri sauce, fresh lime pico de gallo, lettuce, and queso fresco.....**\$5.49 ea./\$13.99**

Street Corn Shrimp

Street corn crusted shrimp on a bed of slaw. Topped with corn, peruvian sauce, and sriracha ranch.....**\$5.99 ea./\$13.99**

Surf & Turf

Skirt steak, shrimp, avocado, and sriracha ranch.....**\$5.99 ea./\$13.99**

Pineapple Al Pastor

Al pastor (pork), pineapple salsa, and bread & butter jalapeños with onions.....**\$5.49 ea./\$13.99**

The Hot Surfer Chick

Grilled chicken breast, pineapple salsa, and sriracha ranch.....**\$5.49 ea./\$13.99**

Blackened Shrimp

Blackened shrimp on a bed of slaw. Topped with fresh lime pico de gallo and peruvian sauce.....**\$5.99 ea./\$13.99**

Sriracha Shrimp

Deep fried shrimp on a bed of slaw. Topped with sriracha buffalo sauce and ranch dressing.....**\$5.99ea./\$13.99**

Mahi

Lightly breaded and grilled mahi on a bed of slaw. Topped with chipotle crema, pickled red onions, peruvian sauce, mango salsa, and black bean salsa.....**\$5.99 ea./\$13.99**

Blackened Scallops

Blackend scallops on a bed of slaw. Topped with avocado sauce and red pickled onions.....**\$5.99 ea./\$13.99**

The Americana

Your choice of ground beef or shredded chicken. Topped with lettuce, queso fresco, tomatoes, and sour cream. Substitute skirt steak for an additional \$0.50 each.....**\$5.49 ea./\$13.49**

Grouper

Lightly breaded and grilled grouper on a bed of slaw. Topped with peruvian sauce, cilantro, and bread & butter jalapeños with onions.....**\$5.99 ea./\$13.99**

Veggie

White rice vegetable medley, black bean salsa, lettuce, corn, fresh lime pico de gallo, and avocado. Served cold.....**\$5.49 ea./\$13.99**

★★★ Single Taco Upgrades ★★★

All upgrades are an additional \$0.99.

- ★ Make it **Hangover Style**: a hardshell taco wrapped in a flour tortilla with queso dip
- ★ Substitute a lettuce wrap

★ MEXICAN STREET TACOS ★

★★★ Quesa-Steak Tacos ★★★

Three corn tortillas stuffed with skirt steak and melted cheese, folded and grilled. Topped with pickled red onions and cilantro, and served with a side of Spanish rice, refried beans, cucumber, and radish. **\$14.99**

Quesabirria Tacos

Three corn tortillas stuffed with birria (pork) and melted cheese, folded and grilled. Topped with pickled red onions and cilantro, and served with a side of birria broth and avocado sauce. **\$13.99**

Mini Street Tacos

Four mini corn tortillas with your choice of protein, onions, and cilantro. Served with a side of al pastor salsa, avocado sauce, cucumber, radish, grilled jalapeño, and a spring onion. **\$13.99**

Choose your proteins: Asada, Carnitas, Al Pastor (pork), Chorizo, Birria (pork), Grilled Chicken, or Shrimp

Street Taco Basket

Three corn tortillas with your choice of protein, onions, and cilantro. Served with a side of al pastor salsa. **\$13.99**
Choose your proteins: Asada, Carnitas, Al Pastor (pork), Chorizo, Birria (pork), Grilled Chicken, or Shrimp

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★ QUESADILLAS ★

★★★ Birria Quesadilla ★★ ★

A flour tortilla stuffed with birria (pork) and cheese, topped with pickled red onions and cilantro. Served with a side of birria broth, avocado sauce, and sour cream. **\$13.99**

Street Corn Shrimp Quesadilla

A flour tortilla stuffed with street corn crusted shrimp, cheese, chipotle crema, corn, and black bean salsa. Served with a side of pastor salsa, poblano salsa, and sour cream. **\$13.99**

Fajita Quesadilla

A flour tortilla stuffed with grilled chicken, cheese, bell peppers, onions, and tomatoes. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**

Cantina Quesadilla

A flour tortilla stuffed with grilled chicken and cheese. Served with a side of pastor salsa, poblano salsa, and sour cream. **\$11.99**

Surf & Turf Quesadilla

A flour tortilla stuffed with skirt steak, shrimp, cheese, and sriracha ranch. Served with a side of pastor salsa, poblano salsa, and sour cream. **\$14.99**

★ BURRITOS ★

★★★ California Burrito ★★ ★

Grilled chicken, lettuce, Spanish rice, refried beans, sour cream, and guacamole. Topped with queso dip. **\$13.49**

West Coast Burrito

Grilled chicken, fries, queso dip, fresh lime pico de gallo, guacamole, and sour cream. Served with a side of fries mixed with onions and jalapeños. **\$13.49**

Fajita Burrito

Skirt steak, shrimp, chicken, bell peppers, onions, tomatoes, Spanish rice, and sour cream. Topped with queso dip and guacamole. **\$13.99**

Surf & Turf Burrito

Skirt steak, shrimp, fries, black bean salsa, guacamole, queso dip, and sriracha ranch. Served with a side of fries mixed with onions and jalapeños. **\$14.99**

Burrito Supreme

Your choice of ground beef or shredded chicken, Spanish rice, refried beans, sour cream, queso dip, tomatoes, and lettuce. Topped with red sauce and queso fresco. **\$13.49**

Veggie Burrito

Zucchini, bell peppers, onions, tomatoes, corn, a white rice vegetable medley, and black beans. Topped with queso dip and black bean salsa. **\$12.99**

★ FAJITAS ★

Served with flour tortillas. Additional tortillas are available upon request for \$0.99.
Make it for 2: Receive an additional side of rice, refried beans, side salad, and flour tortillas for \$4.99.

★★★ Louie Fajitas ★★ ★

Grilled bell peppers, onions, and tomatoes. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream).

★ **Chicken** \$14.99

★ **Skirt Steak** \$16.99

★ **Shrimp** \$17.99

★ **Cantina Fajitas**
Chicken, skirt steak, and shrimp. **\$18.99**

★★★ Specialty Fajitas ★★ ★

Pineapple Al Pastor

Al Pastor (pork) with pineapple salsa and a pineapple wheel. Served with white rice vegetable medley, black beans topped with pico de gallo, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$15.99**

Veggie Fajitas

Grilled bell peppers, onions, tomatoes, zucchini, and corn. Served with white rice vegetable medley, black beans topped with pico de gallo, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**

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★ ENTREES ★

★ ★ ★ Fiesta Platter ★ ★ ★

Marinated grilled skirt steak with chimichurri avocado sauce, grilled chicken breast, and chili relleno stuffed with ground beef and melted cheese. Served with a side of grilled queso fresco, black bean salsa, pineapple salsa, chimichurri sauce, and flour tortillas. **\$17.99**

La Parrilla

Marinated grilled skirt steak with chimichurri sauce, grilled chicken breast, carnitas, grilled jalapeño, and a spring onion. Served with a side of authentic esquite (Mexican street corn mix) and flour tortillas. **\$17.99**

SoCal Avocado Chicken

Marinated chicken breast topped with grilled queso fresco, avocado, pineapple salsa, fresh lime pico de gallo, lettuce, and sriracha ranch. Served with a side of white rice vegetable medley and black beans. **\$13.99**

Carnitas

Marinated pulled pork. Served with a side of Spanish rice, refried beans, authentic esquite (Mexican street corn mix), and flour tortillas. **\$14.99**

Chimichanga

A fried flour tortilla stuffed with shredded chicken mixed with grilled bell peppers, onions, and tomatoes. Topped with red sauce and queso dip. Served with a side of Spanish rice, refried beans, and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**

Carne Asada

Marinated grilled skirt steak topped with a grilled jalapeño and a spring onion. Served with a side of Spanish rice, refried beans, authentic esquite (Mexican street corn mix), chimichurri sauce, and flour tortillas. Add shrimp for an additional \$2.99. **\$16.99**

Enchiladas Supreme

One ground beef, one shredded chicken, and one cheese enchilada, each stuffed in a corn tortilla. Topped with your choice of red sauce or green tomatillo salsa, and lettuce, tomatoes, queso fresco, and sour cream. Served with a side of Spanish rice and refried beans. **\$13.99**

Avocado Enchiladas

Three corn tortillas stuffed with avocado and shredded cheese. Topped with green tomatillo salsa, queso fresco, and sour cream. Served with a side of black beans and a side salad (lettuce, tomatoes, queso fresco, & sour cream). **\$13.99**

Pollo Relleno

Marinated grilled chicken breast topped with spinach, fresh lime pico de gallo, and queso dip. Served with a side of Spanish rice, refried beans, a side salad (lettuce, tomatoes, queso fresco, & sour cream), and flour tortillas. **\$13.99**

★ ★ ★ Pick 2 (or Pick 3) ★ ★ ★

Spanish rice and refried beans are included with all Pick 2 and Pick 3 combinations.

Protein available in ground beef or shredded chicken.

Pick 2: \$11.99 Pick 3: \$13.99

★ Soft Taco ★ Burrito ★ Enchilada ★ Tostada

★ DESSERTS ★

Churros

Four cream-filled fried pastries sprinkled with cinnamon and sugar. Topped with whipped cream and a drizzle of chocolate. Add a scoop of vanilla ice cream for an additional \$1.99. **\$7.99**

Sopapilla

Deep-fried pastries sprinkled with cinnamon and sugar. Topped with whipped cream and a drizzle of chocolate. Add a scoop of vanilla ice cream for an additional \$1.99. **\$5.99**

Flan

An authentic dessert made from caramel baked custard. Topped with whipped cream. Add a scoop of vanilla ice cream for an additional \$1.99. **\$6.99**

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★ FROM THE CANTINA ★

★ FLAVOR UPGRADES ★

Add a flavor to any drink for an additional \$0.99!
Strawberry, Mango, Pineapple, Raspberry, Peach, Guava, Pomegranate, Banana, Watermelon, Coconut, Blood Orange, Passionfruit, Black Cherry, Pina Colada, or Blue Curacao.

★ SPECIALTY DRINKS ★

The 1862

Blanco tequila, Gran Gala, and house made sour.
Standard \$8.99 Double \$13.49

Mixed Pleasure

Mezcal, Blanco tequila, strawberry, banana and fresh lime juice. **Standard \$9.99 Double \$14.99**

Jalapeño Margarita

In-house jalapeño infused tequila, Gran Gala, house made sour, jalapeños, and oranges. Rimmed with Tajin.
Standard \$8.99 Double \$13.49

The Hacienda

Tradicional Reposado tequila, Gran Gala, blood orange, agave, and house made sour.
Standard \$8.99 Double \$13.49

The Mezcalita

Mezcal, passionfruit, and fresh lime juice. Rimmed with Tajin. **Standard \$9.99 Double \$14.99**

Black Diamond Margarita

Blanco tequila, black cherry, simple syrup, fresh lime juice, and a splash of soda water.
Standard \$8.99 Double \$13.49

Spicy Watermelon Margarita

In-house jalapeño infused tequila, watermelon juice, agave, and fresh lime juice. Rimmed with Tajin. Also available as a Spicy Pineapple Margarita!
Standard \$9.99 Double \$14.99

Mojito Tropical

Bacardi rum, mint, simple syrup, fresh lime juice, and a splash of soda water. Choose from Original, Pineapple, Coconut, or Passionfruit.
Standard \$8.99 Double \$13.49

Sangria

Red wine, Blanco tequila, razzmatazz, triple sec, raspberry, orange juice, and a splash of lemon lime soda. **Standard \$8.99 Double \$13.49**

Skinny Louie

Blanco tequila, agave, fresh lime juice, and a splash of soda water. **Standard \$9.99 Double \$14.99**

Pomegranate Paloma

Blanco tequila, pomegranate, agave, and Squirt soda.
Standard \$8.99 Double \$13.49

Fro-Jo'-Rita

Our version of the classic frozen margarita.
Standard \$7.99 Double \$11.99

Margarita Louie

Our house made margarita made with house tequila.
Standard \$6.99 Double \$10.49

Our Margaritas are made with all-natural, fair trade, and organic ingredients.



★ MARGARITA FLIGHTS ★

The perfect way to sample our wide array of flavors in four "mini margaritas"!

Choose from a **Rocks or Frozen** flight, then pick any **four** flavors. **\$9.99**

ULTIMATE PATRON ★ MARGARITA ★

BACK BY POPULAR DEMAND!

Patron Silver tequila, Patron Citronge, house made sour, and muddled limes & oranges.
Standard \$12.99 Double \$19.49

★ DRAFT BEER ★

Dos Equis Amber, 4.7% ABV	\$4.49
Modelo Especial Pilsner-Style Lager, 4.4% ABV	\$4.49
Pacifico Pilsner-Style Lager, 4.4% ABV	\$4.99
Legion Brewing Juicy Jay IPA, 6.3% ABV	\$5.99

★ BEER ★

Corona (bottle), 4.6% ABV	\$3.99
Corona Light (bottle), 4.0% ABV	\$3.99
Taco Tuesday (can), 4.5% ABV	\$3.99
Bud Light (can), 4.2% ABV	\$3.49
Miller Lite (can), 4.2% ABV	\$3.49
Corona N/A (bottle)	\$3.99
Sam Adams N/A (can)	\$3.99

★ WINE ★

Chardonnay, Pinot Grigio, Cabernet, Merlot, and Pinot Noir.	
Sutter Homes (house)	\$6.99
Cavit / Frontera (premium)	\$8.99

★ MOCKTAILS ★

★ Non-Alcoholic ★

Watermelon Breeze

A refreshing fusion of watermelon, crisp cucumber, mint, and sparkling soda water. **\$4.99**

Blue Starburst

A vibrant, tropical mix of pineapple juice, blue curacao, a splash of Starry, and a cherry. **\$4.99**

★ STREET BEVERAGES ★

★ Free Refills ★ Non-Alcoholic ★

Horchata

Rice-based drink with cinnamon and sugar. **\$3.99** (Contains dairy)

Tamarindo

Tamarind-based agua fresca with sugar. **\$3.99**

Jamaica

Hibiscus-based agua fresca with sugar. **\$3.99**

Jason Sharpe & Frank Bethelmy

Owners

Jason Sharpe is currently spearheading initiatives to expand the Cantina Louie brand throughout the Carolinas, with strategic growth plans for Charlotte and the surrounding regions. He has successfully launched two Cantina Louie locations in the Carolinas (Asheville and Matthews), contributing to the brand's growth to 12 locations across the Southeast. Prior to entering the restaurant industry, Jason spent 17 years in global management consulting, where he gained extensive expertise in business strategy, operations, and leadership. He holds a Bachelor of Science degree in Business from the University of North Carolina and a Master of Accounting (MAC) from the same institution.

Frank Bethelmy is a highly accomplished restaurant operations expert. His extensive involvement with Cantina Louie has stemmed from his tenure as owner/operator and Regional Manager at Cantina Louie corporate in Florida. He has successfully managed multiple Cantina Louie restaurants in both Florida and North Carolina and has been a valued member of the Cantina Louie family for over 10 years. With extensive experience in nearly every role within the restaurant industry, Frank brings versatile expertise in operating restaurants from both corporate and store-level perspectives, along with strong leadership and a deep understanding of daily operations.

Together, Jason and Frank form a dynamic partnership—combining strategic vision with exceptional operational know-how—to continue expanding and growing the Cantina Louie brand.

