

CANTINA BRUNCH

TACOS

(Corn Tortillas, Street Style)

QUESADILLAS

(Flour Tortilla, Melted Cheese)

VEGGIE

	TACOS	QUESA
FRIJOLES GF VA	Y ²⁵	
Mixed Beans, Queso Fresco, Fried Yam, Onion, Cilantro		
OH MY GOURD! GF VA	Y ²⁵	
Butternut Squash, Kale, Fried Cheese, Chimichurri, Cilantro		
MUSHROOM GF VA	Y ²⁵	
Achiote-Garlic Mushrooms, Cotija Cheese, Onion, Cilantro		
AVOCADO FRITO VA	S	2
Crispy Avocado, Kimchi, Sesame Seeds, Chipotle Aioli, Cilantro		

MEAT & SEA

AL PASTOR GF	S	2
Achiote Spiced Pork, Pineapple, Onion, Cilantro		
ARGENTINE GF	S	2
Chargrilled Confit Beef Brisket, Squash, Kale, Chimichurri, Cilantro		
CHICKEN TINGA GF	S	2
Smokey Chipotle-Tomato Chicken, Sour Cream, Cilantro		
PESCADO GF	S	2
Crispy Fish, Pickled Slaw, Avocado Aioli, Sesame Seeds, Cilantro		
CAMARON GF	S	2
Crispy Prawn, Pineapple Salsa, Chipotle Aioli, Sesame Seeds, Cilantro		

SNACKS

Pico de Gallo & Chips GF V	9
Guacamole & Chips GF V	13
Frijole Bean Dip & Chips GF VA	9
Dip Trio & Chips GF VA	20
Mexi Fries GF VA	13
Tater Tots, Chipotle Aioli, Cilantro, Crema, Melted Cheese	
Nachos Grandes GF VA	27
Melted Cheese, Pinto Beans, Pico, Guac, Pickled Jalapeños, Crema	
Churros	11
Street Doughnuts, Dulce de Leche	

SUPER BUENO EGGS BENNY

On jalapeño cornbread with poached eggs & mezcals-lime hollandaise. Served with crispy papas.

BEEF BRISKET GF	24	MUSHROOM GF	22
Chargrilled Confit Brisket, Cabbage, Crispy Leek		Sautéed Forest Mushroom & Crispy Leek	
BACON & AVO GF	21	CHICKEN TINGA GF	23
Brown Sugar Bacon, Avocado, Pico de Gallo		Smokey Chipotle Chicken, Pickled Cabbage	
PICO & AVO GF	20	CHORIZO GF	22
Fresh Pico de Gallo & Avocado		Spanish-Style Chorizo, Pickled Onion	

EL CLASSICOS

BREAKY SANDWICH	14
Choice of Bacon or Roasted Mushroom. Tomato & Cumin Relish, Fresh Spinach, Fried Egg, Crispy Hash Brown, Aioli	
HUEVOS AHOGADOS GF	18
2 Eggs Roasted in Aromatic Tomato Sauce, Queso Fresco, Cilantro, Salsa Macha, Crispy Tostadas	
HUEVOS CON CREMA	17
Our take on Turkish Eggs. Garlic-Lime Crema, Two Poached Eggs, Clarified Chili Butter, Cilantro, Sourdough Bread	
APPLE PIE PANCAKES GF	19
Corn masa pancakes, Tart Cinnamon-Apple Compote, Dulce de Leche, Big Dee's Ice Cream, Corn Casa Crumble	
BREAKY BURRITO VA	16
Flour Tortilla, Mexican-Spiced Chorizo, 6-cheese blend, Pico, Buttery Scrambled Eggs, Honey Chipotle Sauce, Crispy Avo	
HUEVOS RANCHEROS GF VA	19
Crispy Tostadas, Fried Eggs, Cheese, Beans, Avocado, Cotija, Crema & Pico de Gallo	
CHARGRILLED BEEF HASH GF	22
Poached Eggs, Crispy Potatoes, Peppers and Onions, Secret Hash Sauce, Citrus Aioli, Morita Salsa, Cotija & Avocado	

LOS BAMBINOS

Kids Nachos GF	12	Kids Quesadilla	9
Tortillas, Cheese, Pico Sour Cream		Flour Tortilla, Cheese	
Kids Yam Fries GF	10	Kids Chicken Fingers	10
Chili Salt, Chipotle Aioli		Yam Fries, Plum Sauce	

SIDES

Bacon	6
Brown Sugar	
Chorizo	6
Pan-Roasted	
Crispy Tofu	6

DRINKS

COCKTAILS

MEZCAL MULE 16

Mezcal Espadín, Passionfruit, Cucumber, Lime, Ginger Beer. 2oz

SMOKE ON THE PEAKS 17

Tequila Blanco, Mezcal Espadín, Herb Liqueur, Pineapple, Lime, Sage. 2.5oz

ESCOBAR 16

Mezcal Espadín, Gin, Basil, Cucumber, Lime, Simple Syrup, Egg White. 2oz

EL COMADIN 14

Gin, Lillet, Seasonal Shrub Mix. 2oz

SMOKING GUN 16

Bourbon, Mezcal, Lime, Grapefruit, Prosecco Syrup, Fresh Basil. 2oz

LAWLESS INTENTION 15

Pisco, House-Made Ancho Reyes, Pineapple, Lemon, Egg White. 2.5oz

COUNTRYSIDE CAIPIRINHA 13

Cachaça, Tequila Blanco, Fresh Lime, Ginger, Tepache. 2oz

GUNSLINGER 15

Mezcal Espadín, Campari, House-Made Ancho Reyes, Lemon, Tamarind. 2.5oz

CANTINA CAESAR 13

Tequila Blanco, Tabasco, Worcestershire, Clamato, House-Made Pickles & Brine, House Rim. 2oz

ADD CRISPY PRAWN 4

ADD CRISPY AVOCADO 3



Classics always available:

Paloma, Mojito, Sour, Old Fashioned, Piña Colada

VINOS

Mimosa 11
Orange, Mango or Strawberry

Glass 1L.

Sangria Red/White 12 25

MARGARITAS

2.5 oz, hand-shaken, served on the rocks.
Made with Cazadores Blanco and premium orange liqueur.

MARGARITA DE LA CASA 14
Classic Lime Margarita, Salt

GINGER CARDAMOM 15
Fresh Ginger, Cardamom, Lime, Ginger Crisp

COCONUT HABANERO 15
Coconut, Habanero, Lime, Toasted Coconut

CUCUMBER JALAPEÑO 15
Cucumber, Cilantro, Jalapeño, Lime, Chili Salt

HIBISCUS 15
Hibiscus, Lime, Sweet Hibiscus Salt

HASTA LA VISTA BABY 3oz 32
Artisanal Mezcal, Grand Marnier, Lime, Simple Syrup, Chili Salt

MEZCAL MARG 17
Mezcal Espadín, Lime, Chili Salt

ESPECIA 15
Pineapple, Cilantro, Jalapeño, Lime, Chili Salt

PASSIONFRUIT 15
Passionfruit, Ginger Syrup, Lime, Ginger Crisp

MANGO-TANGO 15
Mango, Lime, Chili Salt

TAMARINDO 15
Tamarind, Lime, Salt

BAD HOMBRE 3oz 28
Patrón Silver, Grand Marnier, Lime, Simple Syrup, Salt

ON TAP 16oz

Cerveza del Centro 7.50
Lager - Slackwater Brewing

Implosion 7.50
Pilsner - Phillips Brewing

Way of Life 8.50
Hazy IPA - Neighbourhood Brewing

High Country 8.50
Kölsch - Mt. Begbie Brewing Co.

Waymark 8.50
West Coast IPA - Fernie Brewing Co.

Rotating Taps MP
Ask us about our feature beers

Rotating Cider MP
Ask us about our feature cider

BOTTLES

Cerveza del Centro 355ml 8

Corona 330ml 8

Pacifico 355ml 8.50

Modelo Especial 355ml 8.50

Negra Modelo 355ml 8.50

Dos Equis Lager 355ml 8.50

New Grist GF Pilsner 355ml 8

Corona Sunbrew 0% 8

Phillips Hazy IPA 0.5% 7

Fernie Logo Pilsner 0.5% 7

WITHOUT PROOF

SIERRA MADRE 9
0% Gin, Ginger, Lemon, Hibiscus

LONE RANGER 9
0% Gin, Sage, Lavender, Mint, Soda

ESCOBAR 2.0 11
0% GIN, Basil, Cucumber, Lime

PG MARGARITA 8
Pick any of the Margarita flavours

NOJITO 8
Mint, Fresh Lime, Sugar, Soda

THE GOOD BOY 8
Ginger, Cardamom, Hibiscus, Bitters

MICHELADAS 22oz

Michelada de la Casa 11
Lager, Spice Mix, Lime

Michelada Especial 13
Lager, Mango, Spice Mix, Lime

Ojo Rojo Michelada 12
Lager, Clamato, Spice Mix, Lime

SOFTIES

Jamaica Hibiscus Iced Tea 5

Ginger Beer House-Made 5

Tepache Fermented Pineapple 6

Jarritos Ask about Flavours 5

Lemonade A Classic 5

Bottomless Pop 4