

CANTINA BRUNCH

TACOS

(Corn Tortillas, Street Style)

QUESADILLAS

(Flour Tortilla, Melted Cheese)

VEGGIE

	TACOS	QUESA
FRIJOLES GF VA	4 ²⁵	11 ⁰⁰
Mixed Beans, Queso Fresco, Fried Yam, Onion, Cilantro		
OH MY GOURD! GF VA	4 ²⁵	11 ⁰⁰
Butternut Squash, Kale, Fried Cheese, Chimichurri, Cilantro		
MUSHROOM GF VA	4 ²⁵	11 ⁰⁰
Achiote-Garlic Mushrooms, Cotija Cheese, Onion, Cilantro		
AVOCADO FRITO GF VA	5 ⁰⁰	12 ⁰⁰
Crispy Avocado, Kimchi, Sesame Seeds, Chipotle Aioli, Cilantro		

MEAT & SEA

AL PASTOR GF	5 ⁰⁰	12 ⁰⁰
Achiote Spiced Pork, Pineapple, Onion, Cilantro		
ARGENTINE GF	5 ⁰⁰	12 ⁰⁰
Chargrilled Confit Beef Brisket, Squash, Kale, Chimichurri, Cilantro		
CHICKEN TINGA GF	5 ⁰⁰	12 ⁰⁰
Smokey Chipotle-Tomato Chicken, Sour Cream, Cilantro		
PESCADO GFA	5 ⁰⁰	12 ⁰⁰
Beer-Battered Fish, Pickled Slaw, Avocado Aioli, Sesame Seeds, Cilantro		
CAMARON GFA	5 ⁰⁰	12 ⁰⁰
Beer-Battered 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, Beans, Pico, Guac, Pickled Jalapeños+Onions, Crema	
Churros	11
Street Doughnuts, Dulce de Leche	

SUPER BUENO EGGS BENNY

On jalapeño cornbread with poached eggs & mezcaldime hollandaise. Served with crispy tots.

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

Two 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, La Baguette Sorbet, 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 19

Crispy Tostadas, Fried Eggs, Cheese, Beans, Avocado, Cotija, Ranchero Sauce, Crema & Pico de Gallo

CHARGRILLED BEEF HASH GF 22

Poached Eggs, Crispy Tots, Peppers and Onions, Secret Hash Sauce, Citrus Aioli, Morita Salsa, Cotija & Avocado

LOS NIÑOS

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

SIDES

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

DRINKS

BRUNCH

CAFE DE OLLA 9⁵⁰

Mezcal Espadín, Dose Dark Roast, House Spice Syrup, Orange 1oz

HIT THE ICICLE 9

Tequila Blanco, Fermented Orange, Grapefruit-Lime Soda, Horchata. 1oz

EL SHAFTO 14

Tequila Blanco, Licor 43, Kahlua, HOLM Cold Brew, House Horchata. 2oz

CANTINA CAESAR 13

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

ADD CRISPY PRAWN 4

ADD CRISPY AVOCADO 3

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

STRAWBERRY 15
Cucumber, Cilantro, Jalapeño, Lime, Chili Salt

MANGO-TANGO 15
Mango, Lime, Chili 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

HIBISCUS 15
Hibiscus, Lime, Ginger, Sweet Hibiscus Salt

BAD HOMBRE 3oz 28
Premium Tequila, Grand Marnier, Lime, Simple Syrup, Salt

BELLINIS

BIG RED CHEEKS 13

Prosecco, Strawberry

NSFW 13

Prosecco, Passionfruit

ON TAP 16oz

Cerveza del Centro 7⁵⁰
Lager - Slackwater Brewing

Idleback 7⁵⁰
Amber Ale - Slackwater Brewing

Dark Magic Horchata Milk Stout 8⁵⁰
Stout - Neighbourhood Brewing

Cerveza Negra 8⁵⁰
Dark Lager - Mt. Begbie Brewing Co.

Widowmaker 8⁵⁰
Hazy IPA - Backcountry Brewing

Rotating Taps MP
Ask us about our feature beers

BOTTLES

Corona 330ml 8

Pacifico 355ml 8⁵⁰

Modelo Especial 355ml 8⁵⁰

Negra Modelo 355ml 8⁵⁰

Dos Equis Lager 355ml 8⁵⁰

Corona Sunbrew 0% 8

Phillips Hazy IPA 0.5% 7

COCKTAILS

THAT GIRL 13

Tequila Blanco, Aperol, Grapefruit, Lime, Soda, Sea Salt. 2oz

NOTABLY NUDE 16

Mezcal Espadín, Yellow Chartreuse, Campari, Lime. 2.25oz

NOT AN ALL-INCLUSIVE 15

Rum, coconut, pineapple, lime. 2oz

POSSIBLY UNDEAD 14

White and dark rum, averna amaro, grapefruit, pineapple, lime, spice syrup, mezcal float. 2.5oz

WITHOUT PROOF

CANTINA CRUSH 8
House-Fermented Orange, Grapefruit-Lime Soda, Ginger

RECENTLY DECEASED 8
Pineapple, Grapefruit, Lime, House Spice Syrup

PG MARGARITA 8
Pick any of the Margarita flavours

THE GOOD ONE 8
Hibiscus, Cardamom, Ginger, Cherry

GRIZZLY AND THE LEMONS 8
Strawberry, Lemon, Simple Syrup

MICHELADAS 22oz

Michelada de la Casa 11
Lager, Spice Mix, Lime

Michelada Especial 13
Lager, Mango, Spice Mix, Lime

Michelada Verde 12
Lager, Spice Mix, Pineapple, Cilantro, Jalapeño

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

SOFTIES

Jamaica Hibiscus Iced Tea 5

Jarritos Ask about Flavours 5

Lemonade A Classic 5

Bottomless Pop 4

Horchata Housemade 6