

## GUACAMOLES & CHIPS

Guacamole - Traditional 13.95

Goat Cheese Guacamole - Goat cheese / chile poblano / sun dried tomatoes 14.95

Grasshopper Guacamole - real roasted and seasoned grasshoppers / pico de gallo 15.95

Blue Cheese and Walnut Guacamole - Blue cheese / walnuts / caramelized onions 14.95

Smoked Salmon Guacamole - Smoked salmon / bacon / chile poblano 14.95

Cactus and Arbol Pepper Guacamole - Pineapple / Cactus / arbol pepper 14.95

Sampler (3 small of the above) - 20.95

## APPETIZERS - BOTANA

Totopos & Salsa (vegetarian) - Corn tortilla chips with (3) salsas sampler: green tomatillo & avocado salsa, traditional roasted red salsa, roasted habanero and tomato salsa. 13.50

One single salsa with chips. - 5.95

Ceviches (choose one). - 16.50

-Tomatillo Ash / Jalapeño (haddock).

-Coconut Milk / Pineapple / Avocado / Habanero (haddock).

-Shrimp Ceviche. / Clamato / Catsup / Habanero

Alitas; 1 Pound Chicken Wings. - Blackberries, hibiscus, chipotle and chile de arbol sauce. - 15.50

Grilled Cheese X-Cat-Ik. - A prehispanic recipe, grilled mexican cheese, serving with x-cat-ik salsa, fried beans & sweet potato compote served with a side of corn tortillas. - 13.50

Pulpo Asado. - Board of Grilled octopus paired with reduction of balsamic vinegar artisanal chorizo, sweet potato mash, refried beans, grasshoppers. - 17.90

Poblano Almendrado. - (Vegetarian) Poblano Pepper Stuffed with seasonal vegetable medley served on almond sauce decorated with grasshoppers.- 17.90

Botana de Chorizo. - Spanish artisanal chorizo sauteed with white wine, garlic served with refried beans, salsa, and wheat tortillas. - 14.50

Sopa Azteca. - Traditional Mexican soup made with local-hormone free, chicken stock, shredded chicken, roasted tomato base and guajillo, served with crunchy tortilla shreds, avocado and side of sour cream & fresco cheese. - 14.50

Grasshopper Taco. - With Avocado & green salsa.- 10.00

## MAINS - PLATO PRINCIPAL

Quesadillas de Huitlacoche, Flor de Calabaza y Champiñones (Vegetarian) (3).- Corn Tortilla each filled with saute huitlacoche, zucchini blossoms, mushrooms, Oaxaca cheese.- 17.90

Tacos Dorados de Pollo (5).- Crunchy taquitos filled with mennonite sourced free range chicken with lettuce, sour cream, fresco cheese, side of salsas & beans.- 19.95

Duck Confit Tacos.- Moulard duck legs. Duck confit served on pear and guajillo peppers sauce and paired with salsas, basket with corn tortillas.- 24.50

Cochinita Pibil.- traditional slow cooked pork marinated with achiote spice / served with refried beans / paired with salsas / basket with soft corn tortillas. 21.95

Adobo.- pasilla and ancho adobo braised beef brisket / paired with signature salsas / served with black refried beans / basked with soft corn tortillas. 21.95

Pollo en Pipian.- Farm raised chicken cooked with a pumpkin seed and tomatillo with jalapeño sauce, served with rice and beans, basket with soft corn tortillas.-21.95

Barbacoa. - Ontario farm raised lamb, slow braised, chile ancho, pasilla, guajillo dark beer & mexican spices; served with potatoes and topped with avocado / side of basket with soft corn tortillas & refried beans.-24.50

\*this item is not gluten free

Tacos Estilo Baja. (3) - fried haddock wild caught fish fillet tacos served with Mexican style coleslaw / avocado chipotle mix / habanero mayo.-21.95

\*this item is not gluten free

Taco Güerito.- X-cat-ik pepper fillet with shrimp and Oaxaca cheese, with Mexican style coleslaw, habanero aioli and cilantro-apple dressing.-20.50

\*this item is not gluten free

Nopales a la Mexicana. - (Vegetarian) pico de gallo salsa, cactus, topped with fresco cheese and jalapeño cream and home made jalapeño aioli.-19.90

Arrachera. - AAA tender loin 6oz. served side of cactus pico de gallo, plantain topped with sour cream and fresco cheese, scallions topped with seasonal salsas.-24.50

Fish Tacos Pibil.- Fish with pibil sauce, grill pineapple, habanero mayo, coleslaw.- 21.95

SIDE: Rice & Fried Beans.- 5.50

**\*\*PLEASE NOTE OUR KITCHEN USES NUTS IN SOME OF OUR MENU ITEMS, OUR MEAT PRODUCTS COME FROM; Diliso's fine meats, St lawrence market & Royal Beel both source local antibiotic and hormone free meats**

# MARGARITAS

## SILVER

- Mezcal Amores Logia -**19.00**
- Mezcal Amores Cupreata -**18.00**
- Mezcal Marca Negra -**18.00**
- Mezcal Amores Espadin -**15.00**
- Mezcal Leyenda del Tlacuache -**14.00**
- Mezcal Amores Momento Verde -**14.00**

- Mezcal Agua Santa -**13.50**
- Tequila Siempre -**13.50**
- Tequila Milagro Silver W/cointreau -**12.50**
- Tequila Espolon -**10.50**

## REPOSADO

- Mezcal Amores Espadin Reposado -**15.50**
- Tequila Cabo Wabo -**14.00**
- Tequila Milagro Reposado -**13.50**

## AÑEJOS

- Tequila Siempre Añejo-24 Months -**18.00**
- Tequila El Mayor Extra Añejo -36 Months-**13.50**

## FLAVOUR ONES

- Spicy Cucumber-**11.50**
- Spicy Strawberry-**11.50**
- Spicy Mango-**11.50**
- Mexican Cosmos-**11.50**

# SHOTS 1.5 oz

## SILVER

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- Mezcal Leyenda del Tlacuache -**13.00**
- Mezcal Amores Momento Verde -**13.00**
- Mezcal Agua Santa -**13.00**
- Tequila Siempre -**13.00**
- Tequila Milagro Silver -**10.00**
- Tequila Espolon -**9.00**

## REPOSADO

- Mezcal Amores Espadin Reposado -**14.50**
- Tequila Cabo Wabo -**13.00**
- Tequila Milagro Reposado -**10.75**

## AÑEJOS

- Tequila Siempre Añejo -24 Months -**17.00**
- Tequila El Mayor Extra Añejo -36 Months -**13.00**

## BOURBON

- Blanton's -**14.00**

## WHISKY

- Glen Breton - **13.00**

# WINE

Red (Spain)	5oz	9oz	1/2L	Bottle
Ondalan - Rioja	12.50	17.50	26.00	45.00
Puerta de Alcalá - Crianza Reserva	12.50	17.50	26.00	45.00
El Abuelo - Tempranillo, Monastrell	8.50	12.00	19.00	32.00
Candidato - Tempranillo, Garnacha	8.50	12.00	19.00	32.00

## White (Spain)

Marques del Riscal - Rioja	8.50	12.00	19.00	32.00
Red Sangria		9.75	19.00	32.00

# COCKTAILS

- Cuba Libre – Habana Club 3 yrs - **8.50**
- Mojito – Habana Club 3 yrs - **11.50**
- Moscow Mule - Stolichnaya - **13.50**
- Tequila Mule – Espolon - **13.50**
- Blanton's Old Fashioned - **18.00**
- El Mayor Extra Añejo Old fashioned - **16.00**
- Gin & Tonic – Bombay Sapphire - **9.50**
- Ronchata- Habana Club 3 Yrs - **8.50**

# MEXICAN BEER

- Negra Modelo - **6.50**
- Modelo Especial - **6.50**
- Tecate - **7.00**
- Dos Equis Lager - **6.50**

\*Michelada Seasoned Beer  
(add 2.00 to any beer)

# HARD LEMONADES

- Lemonade
- Strawberry
- Mango
- Spicy Cucumber
- Your choice of - Rum , Gin or Vodka **9.95**

# SOFT DRINKS

- Horchata (Tradicional Rice Drink) - **4.95**
- Lemonade - **4.95**
- Hibiscus Lemonade - **4.95**
- Strawberry Lemonade - **4.95**
- Mango Lemonade - **4.95**
- Spicy Cucumber Lemonade - **4.95**
- Agua de Jamaica (hibiscus drink) - **4.95**
- Pop - **2.75**
- Jarritos (Mexican Pop) - **3.95**
- S.pellegrino (Sparkling Water 750ml) - **4.20**