

MENU

Drinks



Margaritas Tequila

Cabo Wabo Reposado	\$16.95
Siempre Silver	\$16.95
Dobel Reposado Cristal	\$16.95
Espolón	\$16.95
Siempre Añejo	\$18.95

Margaritas Mezcal

Vida Espadín Ojo de Tigre Tobalá	\$16.95
Siete Misterios Doba-Yej Madre Cuishe	\$16.95
Momento Verde	\$16.95
Espadín	\$18.95
Leyenda Espadín	\$18.95
Amores Espadín	\$18.95
Amores Reposado	\$18.95
Don Sixto Espadín	\$18.95
Don Sixto Barril	\$18.95
Don Sixto Mexicano	\$21.95
Don Sixto Coyote	\$24.95
Don Sixto Tobalá	\$27.95
Amores Cupreata	\$31.95
Don Sixto Arroqueno	\$18.95

Los Magos Sotol

Featured Margaritas

Spicy Roasted Pineapple	
Spicy Cucumber	\$17.95
Spicy Strawberry	\$17.95
Spicy Mango	\$17.95
Hibiscus	\$17.95

Cocktails

East Side Cocktail	\$16.95
Cuba Libre	\$16.95
Mojito	\$16.95
Paloma	\$16.95
Moscow Mule	\$16.95
Mexican Mule (Tequila/Mezcal)	\$16.95
Gin & Tonic	\$16.95
Il Sorpaso Aperol	\$16.95
Ronchata	\$16.95
Carajillo	\$16.95
Negroni	\$17.95
<small>Gin, Vermut & Campati</small>	
Blanton's Old Fashioned	\$20.95
Tequila Siempre Añejo Old Fashioned	\$20.95

Red Wine

	6oz	9oz	1/2L	Bottle
Toro Bravo	\$10.95	\$14.95	\$20.95	\$35.00
<small>Spain Tempranillo Garnacha</small>				
El Abuelo	\$10.95	\$14.95	\$20.95	\$35.00
<small>Spain Tempranillo</small>				
Ondalán 2020				\$70.00
<small>Spain Tempranillo</small>				
Incontro al Circo 2019				\$70.00
<small>Italy Merlot and Sangiovese</small>				
Red Sangría		\$14.95	\$20.95	\$40.95

White Wine

	6oz	9oz	1/2L	Bottle
Toro Bravo	\$10.95	\$14.95	\$20.95	\$35.00
<small>Spain Sauvignon Blanc</small>				
Pecorino	\$10.95	\$14.95	\$20.95	\$35.00
<small>Italy Pecorino</small>				

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Mexican Beer

Negra Modelo	\$7.50
Modelo Especial	\$7.50
Dos Equis XX	\$7.50
Tecate	\$8.00
Radler	\$8.50

Refreshing beer with lemonade

*Michelada seasoned beer (+\$2.00)

Hard Lemonade

*Your choice of Rum, Gin or Vodka (2oz)

Lemon	\$16.95
Strawberry	\$16.95
Mango	\$16.95
Spicy Cucumber	\$16.95

Soft Drinks

Pop	\$5.00
Coffee	\$6.00
S. Pellegrino	\$7.95
Lemonade	\$9.95
Hibiscus Lemonade	\$9.95
Strawberry Lemonade	\$9.95
Mango Lemonade	\$9.95
Spicy Cucumber Lemonade	\$9.95
Horchata	\$9.95
Agua de Jamaica (Hibiscus)	\$9.95
Mocktail Margarita	\$16.95
Mocktail Mojito	\$16.95

Tequila Shots

	<u>1.00 oz</u>	<u>2.00 oz</u>
Cabo Wabo Reposado	\$10.00	\$20.00
Siempre Silver	\$10.00	\$20.00
Dobel Reposado Cristal	\$10.00	\$20.00
Espolón	\$10.00	\$20.00
Siempre Añejo	\$11.00	\$22.00

Mezcal Shots

	<u>1.00 oz</u>	<u>2.00 oz</u>
Vida Espadín	\$10.00	\$20.00
Ojo de Tigre Tobala	\$10.00	\$20.00
7 Misterios Espadín	\$10.00	\$20.00
Madre Espadín	\$10.00	\$20.00
Momento Verde	\$10.00	\$20.00
Leyenda Espadín	\$11.00	\$22.00
Amores Espadín	\$11.00	\$22.00
Amores Reposado	\$11.00	\$22.00
Don Sixto Espadín	\$11.00	\$22.00
Don Sixto Barril	\$11.00	\$22.00
Don Sixto Mexicano	\$11.00	\$22.00
Don Sixto Coyote	\$13.00	\$26.00
Don Sixto Tosalá	\$16.00	\$32.00
Amores Cupreata	\$17.00	\$34.00
Don Sixto Arroqueno	\$26.00	\$52.00

Los Magos Sotol	\$13.00	\$26.00
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Food



Guacamole & Chips

Traditional



\$18.95

Traditionally made with pico de gallo

Cactus



\$18.95

With cactus, pineapple and árbol pepper

Blue Cheese



\$18.95

With blue cheese, walnuts and caramelized onions

Smoked Salmon

\$18.95

With smoked salmon, bacon and poblano pepper

Goat Cheese



\$18.95

With goat cheese, chile poblano and sun dried tomatoes

Grasshopper

\$18.95

Real roasted and seasoned grasshoppers with pico de gallo

Guacamole Sampler

\$27.95

Three small from the above

Appetizers

Single Salsa w/chips



\$13.50

Choose one of these three: Green tomatillo & avocado; Roasted red; Roasted habanero & tomato.

Botana de Chorizo

\$19.00

Spanish artisanal chorizo sautéed with white wine, garlic, served with refried beans, salsa and wheat tortillas

Grilled Cheese X-CAT-IK



\$19.50

Grilled Mexican cheeses served with x-cat-ik salsa, fried beans, sweet potato and corn tortillas

Birria (3)

\$21.50

Beef shank, short ribs and sirloin roast. Dried Mexican guajillo peppers (mild heat and fruity, smoky and sweet flavour) Served in deep fried crunchy taquitos

Tacos al Pastor (3)

\$21.50

Grilled pork marinated with achiote and dry peppers. Paired with grilled pineapple pico de gallo, onion and cilantro and tortillas.

Chicken Wings 1 lb

\$21.50

Sauce made with blackberries, hibiscus, chipotle and chile de arbol

Grasshopper Taco

\$22.00

Real roasted & seasoned grasshoppers with avocado and green salsa

Sopa Azteca

\$23.50

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

Pulpo Asado

\$23.95

Served on a board, grilled octopus paired with reduction of balsamic vinegar, artisanal chorizo, sweet potato mash, refried beans & grasshoppers

Ceviche (Choose one)

\$24.50

*Tomatillo Ash Ceviche (Jalapeno Haddock)

*Coconut Milk Ceviche (Pineapple, Habanero, Avocado, Haddock)

*Shrimp Ceviche (Tomato, Clamato, Cucumber, Radish)

*Yellow Ceviche (X-cat-ik salsa, Orange, Cucumber, Haddock)

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Mains

Quesadillas

Deepfriedcorn tortilla each filled with mushrooms and Oaxaca cheese **\$27.95**

Nopales a la Mexicana **\$28.95**

Grilled cactus topped with fresco cheese, lettuce, pico de gallo, with a side of green salsa, refried beans and corn tortillas

Fish Pibil **\$28.95**

Grilledhaddock with pibil sauce, pineapple pico de gallo, habanero mayo and coleslaw

Taco Güerito **\$28.95**

X-cat-ik pepper,battered and deep fried, stuffed with shrimp and Oaxaca cheese. Served with Mexican style coleslaw, habanero alioli and cilantro-apple dressing.
NOT GLUTEN FREE

Tacos Estilo Baja (3) **\$28.95**

Wild caught haddock fillet, battered and deep fried served in corn tortillas with Mexican style coleslaw, guacamole & habanero mayo
NOT GLUTEN FREE

Tacos Dorados (5) **\$28.95**

Deep fried crunchy tacos filled with mennonite sourced chicken, topped with sour cream, fresco cheese and lettuce and a side of salsas and beans
NOT GLUTEN FREE

Adobo **\$29.95**

Braised beef brisket with pasilla and ancho adobo, paired with signature salsas, served with refried beans and corn tortillas

Cochinita Pibil **\$29.95**

Traditional slow cooked pork, marinated with achiote spice, served with refried beans, paired with salsas and corn tortillas

Barbacoa **\$30.95**

Ontariofarmraised lamb, slow braised with chile ancho, pasilla, guajillo, dark beer and Mexican spices. Topped with potatoes and with avocado. Served with refried beans and corn tortillas NOT GLUTEN FREE

Pulpo en Barbacoa **\$30.95**

Grilled octopuswith barbacoa sauce, topped with cactus salad and served with sikil pak salsa and tostadas
NOT GLUTEN FREE

Duck Confit **\$30.95**

Moulard duck legs served on a pear and guajillo peppers sauce, paired with salsas and corn tortillas

Arrachera **\$31.95**

AAA arrachera steak 6oz, served with a side of grilled cactus, pico de gallo, scallions seasonal salsas and plantain topped with sour cream and fresco cheese

Pollo en Pipian **\$31.95**

Farm raised chicken cooked with pumpkin seed, tomatillo with poblano sauce, served with rice, beans and corn tortillas

Mole Chicken **\$31.95**

From Nahuatl molli meaning sauce, this dish is made with different dried peppers, chocolate, **almonds, peanuts,** tomatoes and spices. Served with chicken and a side of rice and corn tortillas

Extras

Rice **\$7.50**

Beans **\$7.50**

PLEASE NOTE OUR KITCHEN USES NUTS IN SOME OF OUR MENU ITEMS

OUR MEATCOMESFROMUPPERCUTINSTLAWRENCEMARKET&ROYALBEELOBTHSOURCELOCALANTIBIOTICANDHORMONEFREE MEATS