MARGARITAS made with 100% agave tequilas & fresh lime. All flavored tequilas are infused in house.

CAÑONITA patron silver, grand marnier 18 | pitcher 65
THE CLASSIC monte alban, orange liqueur 17 | pitcher 60
AGAVE PULIDO don fulano fuerte 100 proof, agave, lemon, lime 18
FRESCA monte alban, orange liqueur, choice of blackberry, prickly pear, mango, raspberry, strawberry, or watermelon 18 | pitcher 59
JALAPAÑO orange & jalapeño infused monte alban silver, cilantro, orange liqueur 18 | pitcher 66
PINEAPPLE pineapple & vanilla bean infused monte alban silver, orange liqueur 20 | pitcher 74
SANGRIA DE ROJO housemade sangria swirled with our classic margarita 17 | pitcher 60
DESERT LOTUS milagro blanco, prickly pear, serrano 17 | pitcher 63
POMEGRANATE corazón reposado, cointreau, pomegranate, pink grapefruit 17 | pitcher 63
ROASTED ROOSTER roasted poblano, red and yellow pepper infused Monte Alban 17 | pitcher 63
MARGARITA FLIGHT choice of three: the classic, pineapple, jalapeño, or roasted rooster 19
IPERFECTO! gran patrón platinum, grand marnier, cointreau 41

CÓCTELES crafted cocktails
TABLESIDE SMOKED TRES ARMEROS tres generaciones añejo, caramelized pineapple, black sea salt 28
PALOMA casamigos reposado, grapefruit, jarritos grapefruit soda 23
MOJITO citrus rum, orange liqueur, lime, mint 15 | pitcher 53 blackberry, raspberry, or watermelon 12
LA PASIÓN ojo de tigre mezcal, passion fruit, watermelon 18
COCO PINA bacardi light, coconut milk, pineapple, served in a coconut shell 26
SANGRIA presidente brandy, red or white wine, fruit 17 | pitcher 60
MOJITO FLIGHT choice of three: traditional, watermelon, blackberry, or raspberry 19

VINO wine selections
SPARKLING 5 oz | bottle
Tavistock, Prosecco, Veneto 14 | 52
Campe Viejo, Cava, Rosé, Rioja Spain 12 | 50
Campe Viejo, Cava, Brut Reserva, Rioja Spain 13 | 51
WHITE & ROSÉ 6 oz | 9 oz | bottle
Château d’Esclans, Whispering Angel, Rosé, Côtes de Provence 16 | 23 | 60
Tavistock, Pinot Grigio, Alto Adige 14 | 21 | 56
Echo Bay, Sauvignon Blanc, Marlborough, New Zealand 15 | 23 | 60
Tavistock, Sauvignon Blanc, Monterey 14 | 21 | 56
Tavistock, Chardonnay, Monterey 16 | 24 | 64
RED
Tavistock, Pinot Noir, Monterey 15 | 22 | 60
Marques de Riscal Reserva, Rioja, Spain 17 | 25 | 65
Tavistock, Red Blend, Bacaré, Central Coast 14 | 21 | 56
Tavistock, Malbec, Mendoza, Argentina 14 | 21 | 56
Tavistock, Cabernet Sauvignon, Central Coast 18 | 27 | 72

CERVEZAS
IMPORTED 12
Corona | Corona Light | Dos Equis Amber
Dos Equis Lager | Heineken | Modelo Especial
Negra Modelo | Pacifico draft beer
DOMESTIC 10
Bud Light | Michelob Ultra
Miller Lite | O’doül’s NA
Lagunitas IPA 12
SELTZER 10
High Noon pineapple or watermelon

BEVÍAS refreshments
AGUAS FRESCAS choice of blackberry, horchata, lemonade, limeade, mango, strawberry, prickly pear, raspberry, or watermelon 6
JARRITOS choice of pineapple, mandarin, or grapefruit 6
FLAVORED ICED TEAS choice of ginger, peach, or blueberry 6
BOTTLED WATER choice of S.Pellegrino or Acqua Panna small 6 | large 8
RED BULL choice of regular or sugar-free 7
APERTIVOS appetizers

ACH TUNA CRUDO’
blackened serrano aioli, lemon, mexican oregano flatbread 15

CRISPY CORN FLAUTAS
queso fresco, avocado-tomatillo salsa, pico de gallo roasted chicken or braised beef 17

SOPAS Y ENSALADAS

POZOLE VERDE
braised pork, hominy, green chile & tomatillos, shredded cabbage bowl 12 | cup 8

TORTILLA SALAD
romaine, bacon, corn, roasted vegetables, queso fresco, crispy tortilla, lime vinaigrette, choice of grilled chicken 17 or seared ahi tuna 22

PARA LA MESA for the table

CHIPS & SALSA
roasted tomato, chipotle, onion, cilantro 5 add guacamole 11

QUESO FUNDIDO
chihuahua & oaxaca cheese, epazote, flour tortilla 15 add housemade chorizo 4 | roasted chicken 4 house-pickled jalapeños 1

CAÑONITA CLÁSICOS tried-and-true recipes loved by natives and novices

MEXICO CITY ENCHILADAS choice of roasted chicken or braised beef; queso fresco, shredded lettuce, tomato, cilantro rice, black beans 26

CAÑONITA FAJITAS peppers, pico de gallo, guacamole, tortillas, choice, choice of grilled chicken breast 20 skirt steak or shrimp’ 28 veggies 18 choice of two 32

SMOKED CORN QUESADILLA cilantro rice, black beans, guacamole, pico de gallo, crema 20 cheese 15

COMPLIMENTOS sides

CRAB & SHRIMP CAKE 14
SEASONAL ROASTED VEGETABLES 10
GREEN CHILE POTATO GRATIN 10

OVEN-ROASTED MUSSELS & SHRIMP’
chorizo, smoked pasilla, cilantro grilled bread 20

CRAB & SHRIMP CAKE blackened serrano aioli, oaxaca sauce 22

CANCÚN AHI TUNA Ceviche’
mango aguas-chile, watermelon, almond, black sesame 19

RANCHERO CHICKEN SALAD baby greens, grilled chicken, bacon, queso fresco, buttermilk guajillo dressing 18

CAESAR SALAD’ romaine hearts, spiced pumpkin seeds, parmesan croutons, choice of grilled chicken 17 or seared ahi tuna 22

PLATOS FUERTES traditional entrées influenced by our chef’s travels through Mexico

SANTA ROSA BARBACOA guajillo chile rubbed pork served in a banana leaf, chipotle bbq sauce, cilantro rice, black beans, corn tortillas 30

VAQUERO BEER-RAISED SHORT RIB mushroom hominy, oaxaca chile reduction 32

CARNE RANCHERA grilled skirt steak, caramelized onion, serrano peppers, black beans, pico de gallo, poblano quesadilla 35

MICHOACAN PORK CARNITAS arbol-tomatillo sauce, chicharrones, queso fresco, rice 25

POLLO CON MOLE Poblano roasted vegetables, rice, sesame 28

SAN LUIS CHILE RELLENO cornmeal-crusted poblano, dried fruits & nuts, goat cheese, guajillio, cilantro rice, black beans 24

ARBOLE-GLAZED SALMON’ quinoa, dried fruits & nuts, mango salsa 30

MAHI-MAHI VERACRUZ peppers & onions, capers, rice, mariscos broth 30

CAZUELA DE MARISCOS’ mussels, clams, shrimp, calamari, mahi-mahi, salsa rustica, cilantro grilled bread 25

MUSHROOM ENCHILADAS corn tortilla, cheese, poblano sauce, rice, borracho beans 26

GUACAMOLE 11
MUSHROOM HOMINY 9
GRILLED SHRIMP SKEWERS 28

*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy. While we strive to use reasonable efforts to present the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

POSTRES desserts 12 each

MARGARITA TART lemon-lime curd, grand marnier meringue

CHURROS CON CAJETA cinnamon, sugar, caramel sauce

ANCHO-CHOCOLATE BROWNIE vanilla ice cream

NIEVES mango-passion fruit coulis, toasted pepita brittle

BREAKFAST BURRITO
20  cheese 15

Bottomless Mimosa or Bloody Mary 28 available 10 a.m. – 12 p.m.

STREET TAQUERIA Open Daily Tacos, Chicharrones, Sangria, Cervezas, & Margaritas

HAPPY HOUR Monday – Thursday | 2 - 5 p.m.

MAKE EVERY BITE MORE REWARDING Become a Preferred Guest loyalty club member and start earning points toward rewards. Ask your server for details.