

BRUNCH

available Friday, Saturday & Sunday 10 a.m. - 2 p.m.

Bottomless Mimosa or Bloody Mary 20 available 10 a.m. - 12 p.m.

CHURROS crisp mexican crullers, canela-sugar, cajeta 10

BREAKFAST BURRITO scrambled eggs, housemade chorizo, ranchero potatoes, guacamole, black beans, monterey jack cheese, pico de gallo, crema, choice of guajillo salsa or salsa verde 14

STEAK & EGGS* 8-oz grilled skirt steak, scrambled eggs, black beans, roasted serrano peppers, caramelized onions, housemade corn tortillas 26

LEVANTATE ENCHILADAS* two cheese and green chile enchiladas, scrambled eggs, pico de gallo, ranchero potatoes, black beans 15

BRAISED SHORT RIB CHILAQUILES* housemade corn tortilla chips, monterey jack and asadero cheeses, scrambled eggs, salsa roja, crema, pico de gallo 13

APERITIVOS *appetizers*

AHI TUNA CRUDO* lemon zest, blackened serrano aioli, smoked salt, micro greens, mexican oregano flatbread 16

OVEN-ROASTED MUSSELS & SHRIMP* chorizo, tequila, smoked pasilla oaxaca chile, grilled cilantro crostini 16

CRAB & SHRIMP CAKE whole grain mustard, lemon zest, tabasco, panko crust, pasilla oaxaca cream sauce, blackened serrano aioli 18

CEVICHE VERACRUZ shrimp, calamari and mahi mahi in escabeche, capers, red onions, cherry peppers, avocado, micro greens 18

CRISPY CORN FLAUTAS queso fresco, avocado-tomatillo salsa, pico de gallo, crema, lettuce, housemade tortillas *roasted chicken* 12 | *braised beef* 14

PARA LA MESA *for the table*

QUESO FUNDIDO chihuahua & oaxaca cheese melted with epazote, flour tortillas 13 add *housemade chorizo* 2 | *roasted chicken* 2
house-pickled jalapeños 1

CHIPS & SALSA roasted tomatoes, caramelized onions, chipotle, cilantro 5
add *guacamole* 11

SOPAS Y ENSALADAS

PORK POZOLE VERDE SOUP hominy, green chile, tomatillos, mexican oregano, shredded cabbage, radish, lime *bowl* 12 | *cup* 8

IXTAPA JUMBO LUMP CRAB SALAD baby greens tossed with a jalapeño escabeche dressing, roasted peppers in rajas, panko-crusting avocado, croutons 18

TORTILLA SALAD shredded romaine, crispy bacon, roasted corn, seasonal roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette, choice of *chicken* 16 | *seared ahi tuna* 20

CAESAR SALAD romaine hearts, spiced toasted pumpkin seeds, parmesan, croutons, Cañonita caesar dressing, choice of *grilled chicken* 16
seared ahi tuna 20

HAPPY HOUR

Monday - Thursday
2 - 5 p.m.



STREET TAQUERIA

Open at 11:30 a.m.

Tacos, Chicharrones, Sangria,
Cervezas, and Margaritas

GROUP DINING

We are pleased to offer private and semi-private options ideally suited for your corporate or social event. Ask the manager for details.

DID YOU KNOW?

The caesar salad was first created in 1924 by Caesar Cardini in Tijuana, México.

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 barbecue sauce, cilantro rice, black beans, housemade corn tortillas 28

VAQUERO BEER-BRAISED SHORT RIB negra modelo, creamy mushroom hominy, spiced tobacco onions, pasilla oaxaca chile reduction 30

CARNE RANCHERA grilled skirt steak with caramelized onions and serrano peppers, served with poblano quesadilla, black beans, pico de gallo, crema 33

MICHOACAN PORK CARNITAS crispy pork shoulder, garlic, onions, orange, white rice, arbol-tomatillo sauce, queso fresco, crispy chicharrones 23

ARBOL GLAZED SALMON chile arbol-honey glaze, sautéed quinoa, dried fruits and nuts, cilantro mojo, mango salsa 28

POLLO CON MOLE oven-roasted airline chicken, hearty mole poblano sauce, rice, seasonal roasted vegetables, toasted sesame seeds 26

SAN LUIS CHILE RELLENO roasted poblano, dried fruits, nuts, herbs, Cañonita cheese mix, goat cheese, cornmeal crusted, guajillo, cilantro rice, black beans 24

CAZUELA DE MARISCOS sautéed mussels, shrimp, calamari, mahi mahi, and clams cooked in a hearty seafood broth, salsa rustica, cilantro grilled bread 28

MAHI MAHI VERACRUZ pan-roasted mahi mahi, sautéed peppers, onions, capers, hearty marisco broth and rice 28

MUSHROOM ENCHILADAS roasted mushroom, balsamic, herbs, cheese, corn tortillas, poblano cream sauce, rice and vegetable medley, borracho beans 23

CAÑONITA CLÁSICOS

tried-and-true recipes loved by natives and novices

MEXICO CITY ENCHILADAS queso fresco, shredded lettuce, tomato, cilantro rice, black beans, choice of *roasted chicken* 25 | *braised beef* 26

CAÑONITA FAJITAS red, yellow and poblano peppers, pico de gallo, crema, guacamole, housemade corn or flour tortillas, choice of *grilled chicken breast* 23 | *skirt steak* or shrimp** 26 | *choice of two* 30

QUESADILLA smoked chicken breast, cilantro rice, black beans, guacamole, pico de gallo, crema, housemade tortillas 19

TACOS red onions, cilantro, lime, arbol-tomatillo salsa, housemade corn or flour tortillas, choice of *chicken tinga, carne asada, pork carnitas, grilled fish or herbed mushrooms* three 17 | *five* 24

CAÑONITA BURRITO monterey jack and asadero cheeses, red, yellow and poblano peppers, lettuce, tomatoes, chipotle barbecue sauce, crema, cilantro rice and black beans, choice of *roasted chicken breast* 22 | *carne asada* or shrimp* 25

COMPLIMENTOS

CRAB & SHRIMP CAKE 12

SEASONAL ROASTED VEGETABLES 8

GREEN CHILE POTATO GRATIN 8

GUACAMOLE 11

MUSHROOM HOMINY 8

GRILLED SHRIMP SKEWERS 14

POSTRES

MARGARITA TART
orange zest crust, margarita lemon-lime curd, brûléed, Grand Marnier meringue 11

CHURROS CON CAJETA
cinnamon, sugar, caramel sauce 10

ANCHO-CHOCOLATE BROWNIE
vanilla ice cream 10

NIEVES
a trio of seasonal sorbets or ice creams 10

MAKE EVERY BITE MORE REWARDING

Become a Preferred Guest loyalty club member and start earning points today toward rewards. Ask your server for details.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent 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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.