

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

CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo, crema, lettuce, housemade tortillas, choice of *roasted chicken* 12
braised beef 14

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

PARA LA MESA

for the table

FIVE TACO SAMPLER

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

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

BRUNCH ON THE CANAL

Friday - Sunday
10 a.m. - 2 p.m.

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

SEARED CABO AHI TUNA*

pasilla oaxaca chile cream sauce, pico de gallo, green chile potato gratin 26

VAQUERO BEER-BRAISED SHORT RIB

negra modelo, creamy mushroom hominy, spiced tobacco onions, pasilla oaxaca chile reduction 30

CARNE ASADA* 12 oz

new york strip seared with our Cañonita rub, herbed butter, green chile potato gratin, seasonal roasted vegetables 46

MEXICO CITY ENCHILADAS

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

CAÑONITA BURRITO

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

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

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 higher risk if these foods are consumed raw or undercooked.

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.