



# Botanas

## Appetizers



Tres Amigos Platter

### **Chips and Salsa** 🌶️ \$8.00

Homemade tortilla chips. Served with your choice of salsa.

### **Chips and Pico de Gallo** ✓ 🌶️ \$12.00

Homemade tortilla chips. Served with pico de gallo (Fresh salsa made from chopped tomato, onion, cilantro and lime).

### **Chips and Guacamole** ✓ 🌶️ \$16.00

Our traditional freshly made avocado dip. Served with our homemade tortilla chips.

### **Tres Amigos Platter** ✓ 🌶️ \$15.00

Our homemade chips. Served with guacamole, pico de gallo and your choice of salsa.

### **Banchos Nachos** 🌶️

Homemade tortilla chips with melted mozzarella cheese, refried beans, sour cream, tomato, cilantro, jalapeños and your choice of salsa.

**Vegetarian \$21.00**

**Chicken \$24.00**

**Chorizo \$24.00**

**Steak \$26.00**

**Add Guacamole \$3.50**

**Double The Cheese \$5.00**

### **Choriqueso** 🌶️ \$21.00

Delicious Mexican style chorizo pork sausage with melted mozzarella cheese, garnished with cilantro, served with pico de gallo, your choice of salsa and four corn tortillas (Substitute corn for flour tortillas \$1.00).

### **Tacos Botaneros** 🌶️ \$15.00

Eight crispy taquitos stuffed with poached chicken breast and topped with cheese, sour cream, spicy guacamole and your choice of salsa.



Tacos Botaneros



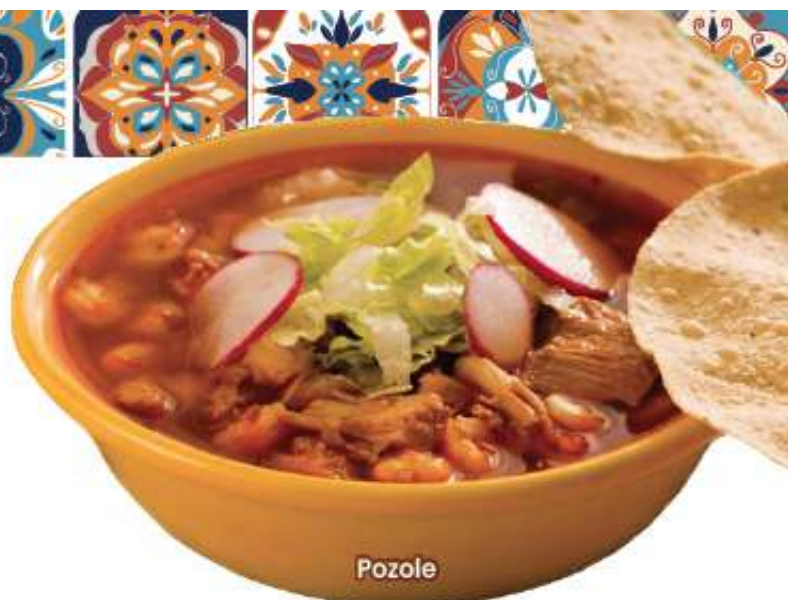
Choriqueso





# Sopas y Ensaladas

## Soups and Salads



Pozole

### Tortilla Soup \$9.00

Homemade tomato broth soup with chicken and crispy corn tortilla strips. Garnished with avocado, cheese, onions and sour cream.

### Pozole \$17.00

A traditional hearty soup built on a base of hominy and tender pork. Topped with lettuce, radishes, onion, oregano and lime. Served with three tostadas shells.

### Consomme de Pollo \$8.00

Traditional chicken broth soup with shredded chicken, fiesta rice, cilantro, onion and lime.

### Aztec Salad \$16.00

A fresh salad made with romaine lettuce, a mix of beans, avocado, tortilla strips and our homemade vinaigrette.

**Add Grilled Chicken \$6.00**

**Add Grilled Steak \$7.00**



Aztec Salad



Vegetarian Options



Chilangos Favourite



Gluten Free

We can also accommodate vegan requirements. Ask your server for details.





# Antojitos

From the Streets of Mexico



Tacos Dorados

## **Tamal Verde** **\$7.00**

A delicious tamal made with corn masa, stuffed with pork and salsa verde, steamed in a corn husk.

## **Sopes** **\$14.00**

Three hand-made corn tortillas with refried beans, lettuce, onions, cheese, sour cream and your choice of salsa.

**Add:**

**Scrambled Eggs \$4.50**

**Chipotle Chicken or Pork Chorizo Sausage \$6.00**

**Grilled Steak \$7.00**

## **Pambazo** **\$17.00**

One of Mexico City's favourites. Hot sandwich filled with potatoes and pork chorizo sausage, dipped in warm guajillo pepper salsa, grilled and topped with lettuce, cheese and sour cream. Served with your choice of salsa and a side of chips.

## **Tacos Dorados** **\$15.00**

Four crispy tacos stuffed with poached chicken breast and topped with lettuce, cheese, sour cream, tomato and your choice of salsa. *Add guacamole \$3.50*



Pambazo





### **Gorditas 🌶️ \$17.00**

Two hand-made gorditas made with corn dough, stuffed with pork, cilantro, onions, radishes and cheese. Served with cactus salad and your choice of salsa.



Gorditas



Torta de Milanesa

### **🌶️ Torta de Milanesa 🍷 \$19.00**

Sandwich stuffed with breaded chicken breast, onions, tomato, refried beans, avocado, jalapeños and spicy mayonnaise. Served with chips and your choice of salsa.

### **Tostadas de Tinga 🌶️ \$17.00**

Chipotle shredded chicken in a mild chipotle sauce served on two crispy corn tortillas, topped with lettuce, cheese, sour cream and your choice of salsa.



Tostadas de Tinga







# From Abuela's Kitchen

## Entrées



Enmoladas

### **Enchiladas Verdes** **\$23.50**

Three corn tortillas filled with chicken in a green salsa, topped with melted mozzarella cheese, sour cream and onions. Served with fiesta rice and refried beans.

### **Enchiladas Poblanas** **\$23.50**

Three corn tortillas filled with chicken in a roasted poblano cream sauce, topped with melted mozzarella cheese, sour cream, roasted poblano slices and corn. Served with fiesta rice and refried beans.

### **Enchiladas Suizas** **\$24.00**

Three corn tortillas filled with chicken in a red salsa, topped with melted havarti jalapeño cheese, sour cream and onions. Served with fiesta rice and refried beans.

### **Carne a la Tampiqueña** **\$26.00**

Two enchiladas verdes topped with melted mozzarella cheese, sour cream and onions. Served with a grilled carne asada (beef cutlet), refried beans, fiesta rice, and our homemade guacamole.

### **Enmoladas** **\$23.00**

Three corn tortillas filled with chicken, smothered with delicious mole sauce topped with sour cream, cheese and onions. Served with fiesta rice and refried beans.

*Mole, our national dish with more than 20 ingredients including chile pasilla, chile mulato, cinnamon, cookies, toasted almonds and chocolate!*

### **Chile Relleno** **\$21.00**

Whole poblano pepper stuffed with mozzarella cheese, covered in egg batter and simmered in tomato sauce. Served with vegetarian rice, refried beans and three corn tortillas.



Enchiladas Poblanas



Chile Relleno





# Tacos

## A la Parrilla

## From the Heart of Mexico City

All orders consist of four soft corn tortillas with your choice of 8 oz of meat and topped with onions, cilantro and your choice of salsa.



### Bistec \$21.00

Tasty, grilled steak

### Al Pastor \$20.00

Pork marinated with spices and pineapple

### Chorizo \$20.00

Delicious, mild Mexican-style pork sausage

### Pollo \$20.00

Grilled marinated chicken

### Nopales \$18.00

Cactus, onions, avocado, cilantro & cheese

### Add ons

Fiesta Rice \$3.00

Guacamole 2 oz \$3.50

Melted Mozzarella Cheese \$3.00

Substitute Corn for Flour Tortillas \$1.00

### Baja Fish Tacos \$22.00

Three fish tacos (battered cod), topped with our homemade coleslaw, pico de gallo, chipotle dressing and your choice of salsa.



### Quesabirria Tacos \$22.00

Four tacos stuffed with slow cooked beef (Birria style) and mozzarella cheese, griddled until crispy, topped with cilantro and onions. Served with your choice of salsa and a side of birria broth to dip your quesabirria tacos.







# Alambres

## Mexican Style Fajita

Make your own tacos with your choice of steak or chicken mixed with grilled peppers and onions with melted mozzarella cheese. Served with fiesta rice, refried beans, lime, sour cream, lettuce, your choice of salsa and corn or flour tortillas.

**Steak** 🌱 \$27.00

**Chicken** 🌱 \$26.00

**Veggie** 🌱 \$23.00



Steak Alambre



Salsa Chipotle (Mild)  
Salsa verde (Medium)  
Salsa morita (Smoky)  
Salsa taquera (Hot)

## Extra Sides



Fiesta Rice:	\$3.00	Pico de Gallo 8 oz:	\$8.00	Side of Chips:	\$3.00
Vegetarian Rice:	\$3.00	Extra Salsa 2 oz:	\$2.00	Medium Chips:	\$6.00
Refried Beans:	\$3.00	Extra Salsa 8 oz:	\$5.00	Large Chips:	\$8.00
Guacamole 2 oz:	\$3.50	Tortillas:	\$1.00	Sour Cream:	\$1.00
Guacamole 8 oz:	\$10.00	Grilled Chicken 5 oz:	\$6.00	Extra Cheese:	\$3.00
Pico de Gallo 3 oz:	\$3.50	Grilled Steak 5 oz:	\$7.00		

🌱 Vegetarian Options 🍷 Chilangos Favourite 🌱 Gluten Free

We can also accommodate Vegan requirements. Ask your server for details.







# Burritos and Quesadillas

**From the North of Mexico**



Burrito

## **Steak Burrito \$21.00**

12" flour tortilla stuffed with steak, fiesta rice, refried beans, sour cream, mozzarella cheese, lettuce, tomato and cilantro. Served with chips and your choice of salsa.

## **Chipotle Chicken Burrito \$20.50**

12" flour tortilla stuffed with chipotle chicken, fiesta rice, refried beans, sour cream, cheese and lettuce. Served with chips and your choice of salsa.

## **Vegetarian Burrito ✓ \$19.50**

12" flour tortilla stuffed with mixed grilled peppers, vegetarian rice, refried beans, lettuce, tomato, sour cream and mozzarella cheese. Served with chips and your choice of salsa.

*Add guacamole to any burrito \$3.50*

## **Fiesta Bowl ✓ \$19.50**

Your choice of chipotle chicken, steak, or grilled vegetables, served in a bowl with fiesta rice, refried beans, lettuce, tomato, sour cream and cheese. Served with chips and your choice of salsa.

**Steak Fiesta Bowl \$19.50**

**Chicken Fiesta Bowl \$19.00**

**Veggie Fiesta Bowl \$18.50**

## **Flour Tortilla Quesadillas**

12" flour tortilla stuffed with your choice of filling. Served with sour cream and your choice of salsa.

## **Veggie & Cheese \$16.00**

(mix of grilled peppers, onions and cheese)

## **Chipotle Chicken & Cheese \$17.00**

## **Chorizo and Cheese \$17.00**

## **Steak and Cheese \$18.00**

## **Gringa \$19.00**

Two 8" flour tortillas stuffed with pastor meat (pork marinated with spices), ham and melted mozzarella cheese, topped with pineapple salsa. Served with spicy guacamole.



Gringa





# Summer menu

## SUNSHINE STARTERS

### Mango Salsa and Chips V🌱 \$16.00

Our tropical salsa made with fresh mangos, served with homemade tortilla chips.

### 🌶️ Elotes V🌱 \$6.00

Mexican style corn on the cob.

## TACO 'BOUT SUMMER

### Shrimp Tacos \$24.00

Three flour tortillas stuffed with battered shrimp, topped with coleslaw, mango salsa, chipotle dressing and your choice of salsa.

### 🌶️ Street Market Tacos 🍷🌱 \$24.50

Four corn tortillas stuffed with your choice of chorizo, steak or chicken topped with our homemade fries, cilantro, onions, spicy guacamole and your choice of salsa.

## TRY ONE OF OUR SUMMER DRINKS

### 🌶️ Spicy Pineapple Margarita \$13.00 (1 oz Tequila)

Sweet, spicy, and made for patio sippin.

### Mezcalita \$15.00 (2 oz Mezcal)

An authentic Mexican cocktail—Mezcal, orange, and spice in perfect harmony.

### Summer White Wine \$9.00 (6 oz Wine)

From Sandbanks Winery – A refreshing white wine with floral aromas and tropical fruit, perfect with spicy dishes.

### Sangria \$11.00 (1.5 oz Rum)

Bacardi rum mixed with berries, Sandbanks wine, citrus juice & Sprite.

June to  
September







# Postres

## Desserts

### Churro Bites \$6.50

Ten Mexican style donuts tossed in cinnamon sugar. Served with chocolate dipping sauce.

### Flan Napolitano \$7.00

Sweet custard made with eggs and milk then glazed with a hint of sweet caramel.

### Chipotle Chocolate Cake \$7.00

A delicious vegan/gluten free chocolate cake, garnished with a hint of chipotle and berries.

### Pastel de Tres Leches \$8.00

A must have at a Mexican party! Homemade, traditional three milk cake with peaches.

### Xango \$9.00

Our delicious deep fried cheese cake tossed in cinnamon sugar, served with vanilla ice cream and caramel.



# Bebidas

## Non-Alcoholic Drinks

### Coke products \$4.00

Fountain pop: Coke, Diet Coke, Gingerale, Sprite & Nestea (Free refills)

Bottles: Coke, Diet Coke, Gingerale, Nestea (380 ml)



### Tea \$3.50

Orange Pekoe, Chamomile, Earl Grey, Mint

### Coffee \$3.50

### Café de Olla \$4.00

Mexican style coffee with cinnamon and brown sugar

### Mexican Hot Chocolate \$5.00







# Margaritas

Tequila 40% Alc. Vol.

**Margaritas - 1 oz \$12.00 | 2 oz \$15.00**

All our margaritas are made with "Jose Cuervo"  
Tequila Silver & Agave.

**Lime** (frozen or on the rocks)

**Spicy Lime Jalapeño** (on the rocks)

**Mango** (frozen)

**Strawberry** (frozen)

**Strawberry & Lime** (frozen)

**Passion Fruit** (frozen)

**Hibiscus** (on the rocks)

**Virgin** (no alcohol) **\$8.00**

**Margarita Flight - 2 oz \$22.00**

Four handcrafted margaritas: lime margarita (frozen),  
strawberry margarita (frozen), mango margarita (frozen)  
and spicy lime jalapeño (on the rocks).

**Margarona - 1 oz \$15.00 | 2 oz \$18.00**

A Coronita floating on a margarita of your choice:  
lime, strawberry or mango.

**Margarita Pitchers - 4 oz \$27.00**

Lime, mango and strawberry (frozen only).







# Cocktails

Tequila 40% Alc. Vol. Rum 40% Alc. Vol. Vodka 40%

## **Charro Negro - Tequila 1 oz \$11.00**

Iced white tequila, lime juice and Coca-Cola.

## **Cuba Libre - Rum 1 oz \$10.00**

White Bacardi Rum, Coca-Cola & lime juice.

## **Tequila Sunrise - Tequila 2 oz \$15.00**

A classic cocktail blending grenadine with "Sauza" Tequila Silver and orange juice, served on the rocks.

## **Mojito - Rum 2 oz \$14.00**

A refreshing cocktail made with rum, mint leaves, and fresh squeezed lime juice.

## **Pineapple Mojito - Rum 2 oz \$15.00**

A mix of the classic mojito with a sweet pineapple flavour.

## **Paloma - Tequila - 2 oz \$15.00**

A classic Mexican cocktail made with grapefruit Jarrito, tequila and lime, served on the rocks.

## **Strawberry Daiquiri - Rum 1 oz \$11.00 | 2 oz \$14.00**

A refreshing blended drink with strawberries and gold rum.

## **Piña Colada - Rum 1 oz \$11.00 | 2 oz \$14.00**

Our delicious mix of coconut cream and pineapple juice and rum to refresh your senses.

## **Virgin (no alcohol) \$7.00**

## **Caesar - Vodka 1.5 oz \$10.00**

Smirnoff Vodka, Clamato juice, Worcestershire, Cholula hot sauce, Extreme Bean, lime wedge and spices.

## **Sangria - Rum 1.5 oz \$11 Glass | 4oz \$29 Pitcher**

Bacardi rum mixed with berries, Sandbanks wine, citrus juice & Sprite.







# Cerveza

## Beer

### Bottle:

#### Domestic \$6.50

Molson Canadian 5% Alc./Vol.

Coors Light 4% Alc./Vol.

Alexander Keith's 5% Alc./Vol.



#### Imported

There are many great Mexican beers,

here are a handful of our favourites:

**Corona Light 3.99% Alc./Vol. \$7.00**

**Corona 4.6% Alc./Vol. \$7.50**

**Dos Equis Lager XX 4.5% Alc./Vol. \$8.00**

**Modelo Especial 4.6% Alc./Vol. \$8.50**

**Sol 4.5% Alc./Vol. \$8.00**

**Negra Modelo 5.3% Alc./Vol. \$9.00**

**Corona Sunbrew non alcoholic \$6.00**



#### Michelada - 5.3% Alc./Vol. 12 oz \$12.00

Dos Equis lager beer with our homemade michelada mix,

Tajin on the rim and tamarind candy lollipop.

### Draft:

#### Domestic



Coors  
Light

Molson Canadian 5% Alc./Vol.

Coors Light 4% Alc./Vol.

**Glass 18 oz \$9.25**

**Pitcher 60 oz \$23.00**

#### Premium



Rickard's Red 5.2% Alc./Vol.

**Glass 18 oz \$9.75**

**Pitcher 60 oz \$24.75**

#### Imported



Dos Equis Lager 4.5% Alc./Vol.

Stella Artois 5.2% Alc./Vol.

Corona 4.6% Alc./Vol.

**Glass 18 oz \$10.75**

**Pitcher 60 oz \$29.75**







# Vinos

## Wine

### White

**Pinot Grigio** 12.5% Alc./Vol.

6 oz \$9.00

1/2 L \$23.00

Bottle \$36.00



**Riesling** 11.3% Alc./Vol.

6 oz \$9.00

1/2 L \$23.00

Bottle \$36.00



### Rose

**Rosé** 12% Alc./Vol.

6 oz \$9.00

1/2 L \$23.00

Bottle \$36.00



### Red

**Baco Noir** 12.8% Alc./Vol.

6 oz \$9.00

1/2 L \$23.00

Bottle \$36.00



**Merlot** 13% Alc./Vol.

6 oz \$9.00

1/2 L \$23.00

Bottle \$36.00



A selection of VQA wines from  
Sandbanks Estate Winery and  
Niagara Estate Winery.







# Tequila

All Tequila 40% Alc. Vol.

## Blanco (Plata or Silver) 1 oz

Traditional tequila is often bottled straight from distillation.

**El Jimador \$8.00**

**Cazadores \$8.00**

**Sauza \$8.00**

**Jose Cuervo \$9.00**

**Casa Amigos \$9.00**

**Dejado \$9.00**

**Tromba Blanco \$9.00**

**Herradura \$10.00**

**Patron \$13.00**

**Don Julio \$14.00**



## Joven (Gold or Oro Tequila) 1 oz

This tequila is a blend of Blanco and a small amount of Añejo (aged).

**Sauza \$9.00**

**Jose Cuervo \$10.00**



## Reposado

### (Rested Tequila) 1 oz

Aged in oak barrels from 2 to 12 months.

**1800 \$9.00**

**Cazadores \$10.00**

**Jose Cuervo \$11.00**

**Olmea Altos \$11.00**

**Corralejo \$11.00**

**Patron \$14.00**

**Don Julio \$15.00**

**Clase Azul \$25.00**



## Añejo (Aged Tequila) 1 oz

Aged in oak barrels for a minimum of one year to no more than three years.

**1800 \$10.00**

**Patron \$15.00**



## Extra Añejo (Extra Aged) 1 oz

This tequila has been aged for more than three years in oak barrels.

**Grand Mayan \$17.00**

**Jose Cuervo Reserva \$18.00**



# Mezcal

A selection of the most popular Mezcal from Oaxaca, Mexico.

100% Agave Espadin,  
40-45% Alc./Vol.  
(Imported) 1 oz

**Sombra \$9.00**

**Agua Santa \$10.00**

**Señorio \$10.00**

**Casa Amigos \$11.00**

