

Almuerzo

Brunch Menu

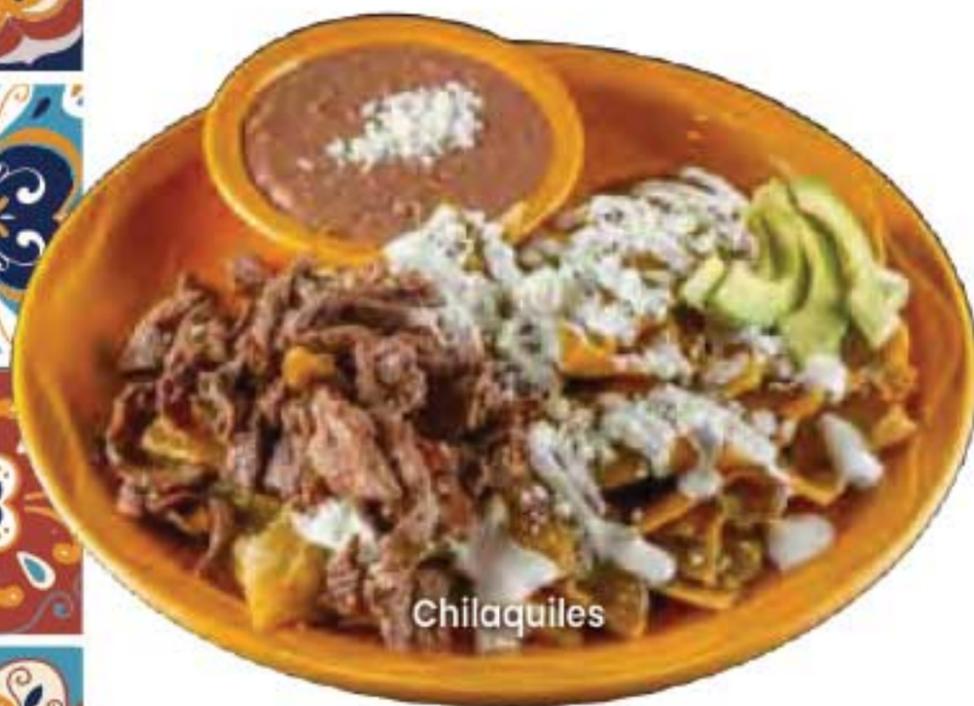
Available 11am to 3pm

Huevos Rancheros \$16.00

Two fried eggs on a crispy tortilla with refried beans, pico de gallo, guacamole and topped with your choice of salsa (red-mild or green-medium).

Huevos Divorciados \$17.00

Two fried eggs served over corn crispy tortillas; one topped with mild red salsa and the other with medium green salsa, divided by chilaquiles of your choice. Served with refried beans.



Chilaquiles

Desayuno colonial \$19.00

Breaded chicken breast, served with two sopes: (handmade corn tortillas with refried beans topped with onions, cheese, red and green salsa), papas con rajas (potatoes, poblano pepper strips and sautéed onions) and guacamole.

Café de olla \$4.00

Concha \$3.00

Mexican sweet bread, vanilla or chocolate



Café de olla



Concha



Huevos Divorciados

Huevos con chorizo \$17.00

Three scrambled eggs with chorizo (mild Mexican-style pork sausage). Served with refried beans, and three warm corn tortillas.

Chilaquiles

Crispy corn tortilla chips with your choice of salsa (red-mild or green-medium) topped with your choice of protein and sour cream, fresh cheese and onions. Served with refried beans and avocado slices.

Eggs \$17.00

Breaded Chicken \$18.00

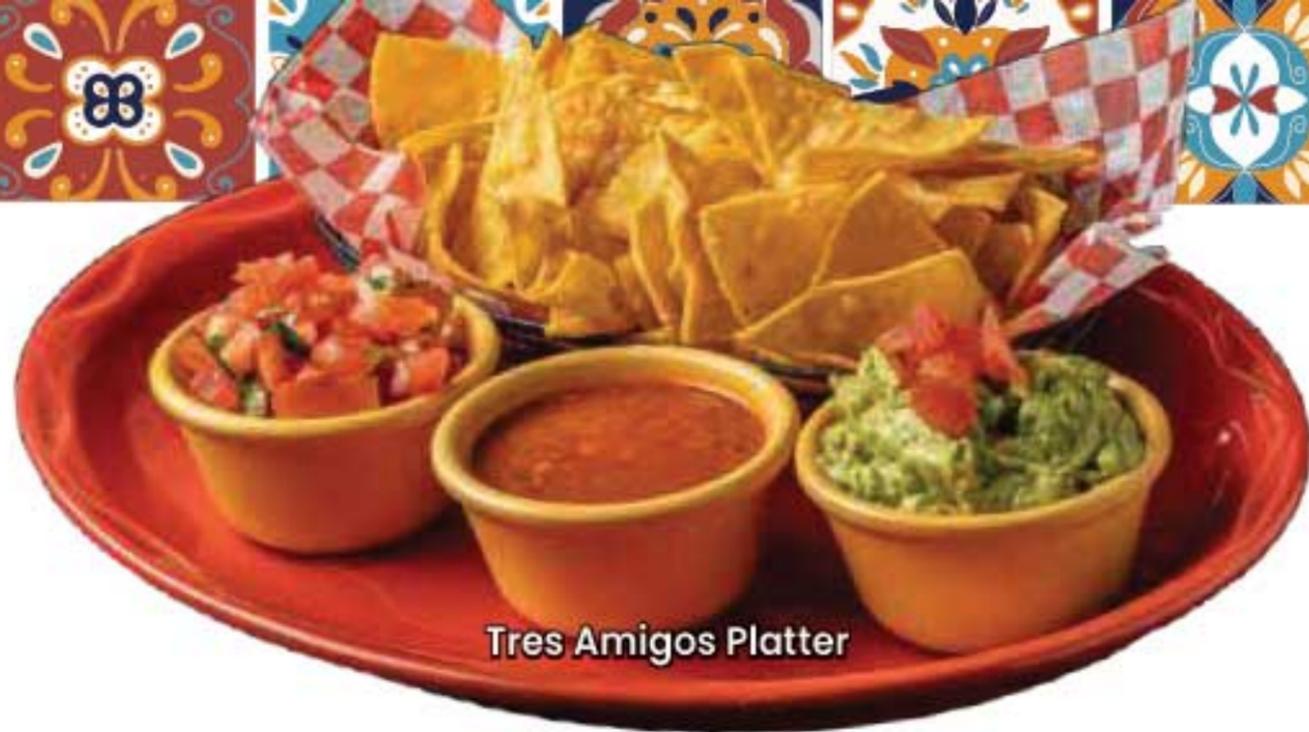
Steak \$19.00



Desayuno Colonial

Botanas

Appetizers



Tres Amigos Platter

Chips and Salsa 🌶️ \$9.00

Homemade tortilla chips. Served with your choice of salsa.

Chips and Pico de Gallo ✓ 🌶️ \$13.00

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

Chips and Guacamole ✓ 🌶️ \$17.00

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

Tres Amigos Platter ✓ 🌶️ \$16.00

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 \$23.00

Chicken \$26.00

Chorizo \$26.00

Steak \$27.00

Add Guacamole \$3.50

Double the Cheese \$5.00

Choriqueso 🌶️ \$22.00

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 🌶️ \$16.50

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



🌶️ Salsa morita
🌶️ Salsa verde
🌶️ Salsa taquera



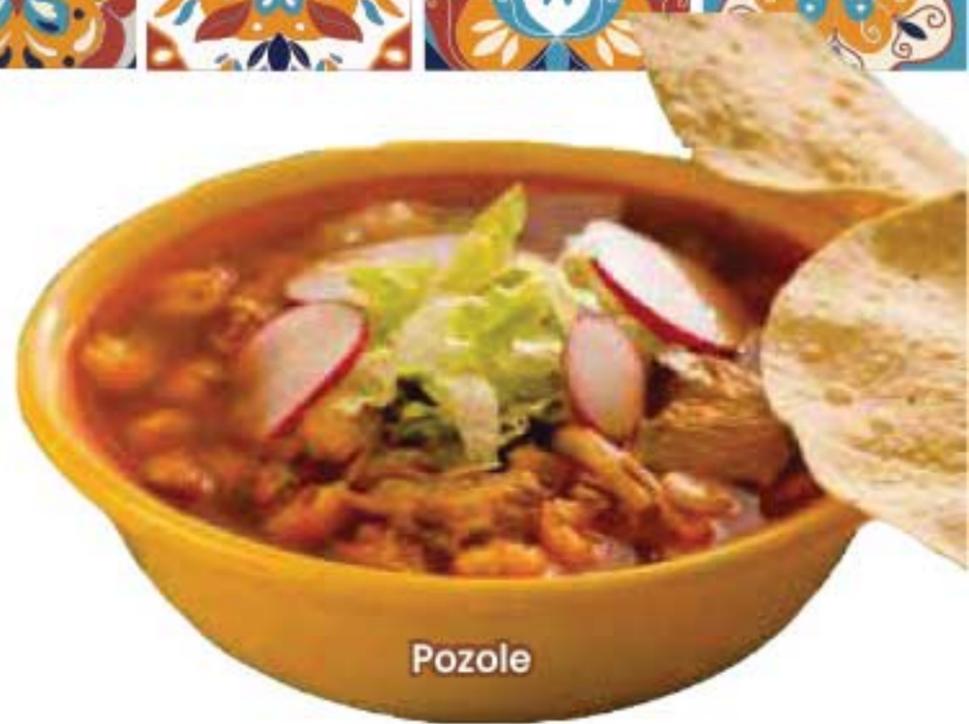
Tacos Botaneros



Choriqueso

Sopas y Ensaladas

Soups and Salads



Pozole

Tortilla Soup \$9.50

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

Pozole \$19.50

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.

Consome de Pollo \$9.00

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

Aztec Salad \$17.00

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

Add Grilled Chicken \$7.00

Add Grilled Steak \$8.00



Aztec Salad



Vegetarian Options



Chilangos Favourite



Gluten Free



ALLERGY

Please inform your server of any allergies before ordering. We can also accommodate vegan requirements. Ask your server for details.

From Abuela's Kitchen

Entrées

Enchiladas Verdes **\$24.50**

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 **\$24.50**

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 **\$25.00**

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.

Chile Relleno **\$22.00**

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.



Carne a la tampiqueña

Carne a la Tampiqueña **\$29.00**

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 **\$24.00**

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!
 (may contain almonds and peanuts).

Milanesa de pollo **\$25.50**

Breaded chicken breast, served with papas con rajas (a mixture of potatoes, poblano pepper strips and onions) and house salad with your choice of dressing (balsamic or poblano avocado).

Add Tortillas for \$1.00



Enchiladas Poblanas



Chile Relleno



Milanesa de pollo

Antojitos

From the Streets
of Mexico



Tacos Dorados

Tamal Verde \$8.00

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



Pambazo

Pambazo \$18.00

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 \$17.00

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

Sopes \$15.00

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

Add:

Scrambled Eggs \$4.50

Chipotle Chicken \$7.00

(chipotle shredded chicken in a mild chipotle sauce with sautéed onions)

Grilled Steak \$8.00

Chorizo \$7.00

(mild Mexican-style pork sausage)



 **Torta de Milanesea**  **\$23.00**

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



Torta de Milanesea

Gorditas  **\$18.50**

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

Tostadas de Tinga  **\$18.50**

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



Tostadas de Tinga



Salsa morita

Salsa verde

Salsa taquera



Tacos

Authentic Tacos from Across Mexico

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 🌱 \$24.00

Tasty, grilled steak.

Al Pastor 🌱 \$22.00

Pork marinated with spices and pineapple.

Chorizo 🌱 \$22.00

Delicious, mild Mexican-style pork sausage.

Pollo 🌱 \$23.00

Grilled marinated chicken.

Nopales 🌱 ✓ \$20.00

Cactus, onions, avocado, cilantro & cheese.

Quesabirria Tacos 🍲 🌱 \$26.00

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.



Baja Fish Tacos 🍲 \$24.00

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



Add ons

Fiesta Rice \$3.50

Guacamole 2 oz \$3.50

Melted Mozzarella Cheese \$3.00

Papas con rajas 🌱 ✓ \$3.50

(potatoes, poblano pepper strips and sautéed onions)

Substitute Corn for Flour Tortillas \$1.00





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 \$29.00

Chicken \$28.00

Veggie \$24.00



Steak Alambre



Salsa morita

Salsa verde

Salsa taquera

Extra Sides



Fiesta Rice:	\$3.50	Pico de Gallo 8 oz:	\$8.00	Side of Chips:	\$3.00
Vegetarian Rice:	\$3.50	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 (3 pieces):	\$1.00	Sour Cream:	\$1.00
Guacamole 8 oz:	\$10.00	Grilled Chicken 5 oz:	\$7.00	Extra Cheese:	\$3.00
Pico de Gallo 3 oz:	\$3.50	Grilled Steak 5 oz:	\$8.00	Half Avocado:	\$3.50



ALLERGY

Please Inform your server of any allergies before ordering. We can also accommodate Vegan requirements. Ask your server for details.

Vegetarian Options Chilangos Favourite Gluten Free



Burritos and Quesadillas

From the North of Mexico



Steak Burrito \$22.50

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 \$21.50

12" flour tortilla stuffed with chipotle shredded chicken in a mild chipotle sauce with sautéed onions, fiesta rice, refried beans, sour cream, cheese and lettuce. Served with chips and your choice of salsa.

Vegetarian Burrito ✓ \$20.50

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 ✓🌱

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.

Veggie Fiesta Bowl \$19.50

Steak Fiesta Bowl \$21.50

Chicken Fiesta Bowl \$20.50

(chipotle shredded chicken in a mild chipotle sauce with sautéed onions)

Flour Tortilla Quesadillas

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

Chorizo and Cheese \$18.00

Steak and Cheese \$19.00

Veggie & Cheese \$17.00

(mix of grilled peppers, onions and cheese)

Chipotle Chicken & Cheese \$18.00

(chipotle shredded chicken in a mild chipotle sauce with sautéed onions)

🌶️ Gringa \$21.00

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.



Postres

Desserts

Churro Bites \$7.50

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

Flan Napolitano \$8.00

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

Chipotle Chocolate Cake \$8.00

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

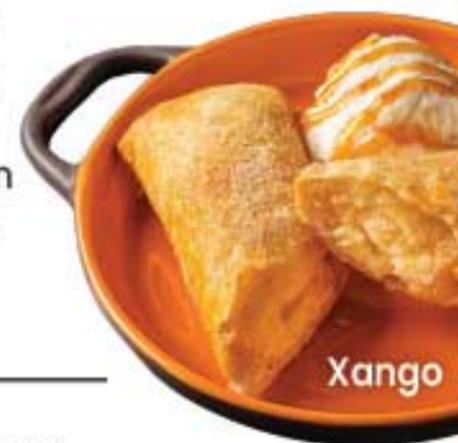


Pastel de Tres Leches \$9.00

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

Xango \$10.00

Our delicious deep fried cheesecake tossed in cinnamon sugar. Served with vanilla ice cream and caramel.



Bebidas

Non-Alcoholic Drinks

Coke products \$4.00

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

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



Imported Mexican Pop:

Mexican Coca-Cola \$4.75

Real sugar cane

Sidral Mundet (Apple) \$4.50

Jarritos \$4.75

Mango, Lime, Pineapple, Mandarin, Guava and Grapefruit



Limonada \$6.00

Fresh squeezed lime juice with club soda.

Agua Frescas - 500ml \$6.00

Horchata: Our refreshing drink made from rice, almonds, milk, cinnamon and sugar.

Jamaica: Our traditional hibiscus flower drink.

Tamarindo: Our popular sweet and tangy drink made from tamarind fruit.

Dasani Bottled Water \$3.50

Mineragua \$4.00

Club Soda

Tea \$3.50

Orange Pekoe, Chamomile, Earl Grey and Mint

Coffee \$3.50

Café de Olla \$4.00

Mexican style coffee with cinnamon and brown sugar.

Orange Juice or Apple Juice \$4.00

Milk or Chocolate Milk \$4.00

Mexican Hot Chocolate \$5.00



Margaritas

Tequila 40% Alc. Vol.

Margaritas - 1 oz \$12.50 | 2 oz \$15.50

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)

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 \$16.00 | 2 oz \$19.00

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

Margarita Pitchers - 4 oz \$28.00

Lime, mango and strawberry (frozen only).





Cocktails

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

Charro Negro - Tequila 1 oz \$12.00

Iced white tequila, lime juice and Coca-Cola.

Cuba Libre - Rum 1 oz \$11.00

White Bacardi Rum, Coca-Cola & lime juice.

Tequila Sunrise - Tequila 2 oz \$16.00

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

Mojito - Rum 2 oz \$15.00

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

Pineapple Mojito - Rum 2 oz \$16.00

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

Paloma - Tequila - 2 oz \$16.00

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

Strawberry Daiquiri - Rum 1 oz \$12.50 | 2 oz \$15.50

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) \$8.00

Caesar - Vodka 1.5 oz \$12.00

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

Sangria - Rum 1.5 oz \$12.50 Glass | 4oz \$32.00 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.

Premium \$7.00

Rickard's Red 5.2% 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 4.5% Alc./Vol. \$8.50
Sol 4.5% Alc./Vol. \$8.00
Negra Modelo 5.3% Alc./Vol. \$9.00
Corona Cero 0.0% Alc./Vol. \$6.00



Michelada - 5.8% Alc./Vol. 12 oz \$12.00

Mexico City-style beer cocktail with Clamato and our house blend, served with a Tajín rim and topped with a tamarind lollipop for a sweet-spicy finish.

Draft:

Domestic 
Coors Light 4% Alc./Vol.
18 oz Glass \$9.75
Pitcher 60 oz \$24.00



Premium 
Michelob Ultra 4% Alc./Vol.
18 oz Glass \$10.50
Pitcher 60 oz \$26.00

Imported    
Dos Equis Lager 4.5% Alc./Vol.
Stella Artois 5.2% Alc./Vol.
Corona 4.6% Alc./Vol.
Modelo 4.5% Alc./Vol.
18 oz Glass \$11.50
Pitcher 60 oz \$30.50





Vinos

Wine

White

Pinot Grigio 12.5% Alc./Vol.

6 oz \$9.50

1/2 L \$24.00

Bottle \$37.00



Riesling 12% Alc./Vol.

6 oz \$9.50

1/2 L \$24.00

Bottle \$37.00



Rose

Rosé 12% Alc./Vol.

6 oz \$9.50

1/2 L \$24.00

Bottle \$37.00



Red

Baco Noir 12.8% Alc./Vol.

6 oz \$9.50

1/2 L \$24.00

Bottle \$37.00



Merlot 13% Alc./Vol.

6 oz \$9.50

1/2 L \$24.00

Bottle \$37.00



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 | Dejado \$9.00 |
| Cazadores \$8.00 | Tromba Blanco \$9.00 |
| Sauza \$8.00 | Herradura \$10.00 |
| Jose Cuervo \$9.00 | Patron \$13.00 |
| Casa Amigos \$9.00 | 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**
- Olmecca 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**

