

SEASONAL FEATURES

Appetizers

Jicama, Orange and Strawberry Salad ... \$10.50

A salad made of fresh greens mixed with jicama, oranges, strawberries and pumpkin seeds. Tossed with our cilantro dressing and topped with feta cheese.

Sopes ... \$7.50

Two little masa boats filled with refried black beans, your choice of chicken, shredded beef, pork carnitas, or sautéed veggies. Topped with lettuce, pickled red onions, green salsa, sour cream and feta cheese.

Chipotle Mussels ... \$15.00

Fresh Saltspring Island mussels sautéed with white wine, onions and a chipotle cream sauce. Garnished with cilantro and served with bread.

• add fries ... \$1.75

Nachos Carlitos ... \$11.75

These nachos are created by one of our long time cooks (Carlos!). Tortilla chips covered with cheese, pork carnitas, black beans, cilantro, salsa verde and pickled red onions.

Entrées

California Burrito \$15.95

Carne asada, guacamole, cheese, pico de gallo, sour cream and french fries all wrapped up into a flour tortilla! Served with refried beans & rice

Burrito Divorciado ... \$15.45

A large flour tortilla filled with pork carnitas, refried beans, Mexican rice and guacamole. Topped with half ranchero sauce and half chile verde sauce. Garnished with sour cream and cilantro.

Baja Shrimp Street Tacos ... \$15.50

Three corn tortilla street tacos filled with Negra Modelo beer battered shrimp and shredded cabbage. Topped with a cilantro-avocado crema and served with salsa verde and a lime wedge.

Baja Fish Tacos ... \$14.75

Two soft corn tortillas filled with red snapper dipped in a Negra Modelo beer batter, fried and garnished with red and green cabbage and our chipotle cream sauce. Served with black beans, pico de gallo and salad.

Garlic & Chile Shrimp Tacos ... \$16.25

Two soft corn tortillas filled with shrimp sautéed in garlic, butter and crushed chiles. Topped with cilantro, fresh green salsa, cheese and avocado slices. Served with salad and black beans.

Dessert

Buñuelo Ice Cream bowl ... \$5.50

A tortilla bowl dusted with cinnamon and sugar, filled with vanilla bean ice cream and topped with Mexican caramel sauce, chocolate sauce and shaved almonds.

Horchata ... \$3.00

Our house made Horchata is a traditional Mexican beverage made with rice and condensed milk. It is sweetened with vanilla and sugar and garnished with a cinnamon stick.



SEASONAL DRINK FEATURES

Cocktails

Spicy Watermelon-ade Margarita ... \$8.95

Fresh watermelon & jalapeños muddled together with Hornitos blanco tequila & triple sec topped with fresh lemonade.

Pomegranate & Grapefruit Margarita ... \$8.75

Blanco tequila, pomegranate juice, fresh organic ruby red grapefruit juice, fresh squeezed lemon & lime juice and triple sec. Shaken and served on the rocks.

Cucumber Margarita ... \$9.25

Silver tequila, melon liqueur, triple sec, fresh cucumbers, fresh squeezed lemon & lime juice, & simple syrup.

Guava & Orange Mezcal Margarita ... \$9.50

Mezcal, agave nectar, fresh guava and orange juice, shaken and served on the rocks. Garnished with a sal de gusano (worm salt) rim and an orange slice.

Blackberry Margarita ... \$9.75

Silver tequila, Chambord, fresh muddled blueberries, fresh squeezed lemon & lime juice, and triple sec.

Paloma ... \$9.50

Silver tequila, Saint Germain Eldeflower liqueur, fresh organic ruby red grapefruit juice topped with Jarritos grapefruit soda.

Low Rider ... \$8.25

House made red sangria, topped with a frozen lime margarita.

Featured Craft Beer

We love to support our local craft beer community! ... \$ MP

Ask your server about our rotating taps and featured bottles!

Featured Wine

6OZ \$7.95 // 9OZ \$10.75 // HALF-LITRE \$20.25 // BTL \$28.75

Santa Julia Pinot Grigio

A mix of floral, tropical and citrus aromas with fresh lemon, grapefruit, green apple and spicy flavours.

Santa Ema Sauvignon Blanc

Aromas of fresh citrus and tropical fruits accompanied by notes of apples and pears.

Santa Ema Rosé

A fresh rosé with a bright, clear raspberry red and intense aromas of red fruits.

Santa Ema Pinot Noir

Aromas of red and black cherries, strawberries and delicate floral notes.

Santa Julia Malbec

Fresh and fruity on the palate with notes of red berries, liquorice and violet characters.

Santa Ema Cabernet Sauvignon

Aromas of red fruits such as plums and blackberries mixed with toasted notes.

Caliterra Reserva Cabernet Sauvignon

Notes of ripe blackberries with dark chocolate and subtle oak spices. Juicy full bodied and well balanced.

Bubbles

Anna de Codorniu Cava ... Glass \$7.75 // Bottle \$32.95

Mimosa: Orange or Organic Grapefruit ... \$6.95

