

BREAKFAST

BREAKFAST SERVED FROM 8AM-10:50AM 7 DAYS A WEEK

STARTERS

TATER TOTS	\$7
salsa ranch (v)	
LOADED BREAKFAST TOTS	\$13.5
sunny side up egg, cheese sauce, chorizo, salsa fresca, lime crema, cilantro (p)	
CHIPS &	
SALSA FRESCA (ve)	\$9
SALSA DE QUESO (v)	\$10
GUAC (ve)	\$12

TACOS

ALL BREAKFAST TACOS COME ON A CORN TORTILLA AND SUNNY SIDE UP EGG

VEGAN SCRAMBLED	\$6
guacamole, potato, salsa verde, chimichurri, pickled onion (ve)	
POTATO & EGG	\$6
white cheddar and monterrey jack, chipotle mayo, salsa roja, pickled onion, cilantro (v)	
CHORIZO & EGG	\$7
white cheddar and monterrey jack, potato, salsa verde, pickled onion, cilantro (p)	

BURRITOS

TURN ANY BURRITO INTO A BOWL ADD CHEESE \$3, ADD GUAC \$5

EGG & CHEESE BURRITO	\$11
white cheddar and monterrey jack, potatoes, black beans, salsa fresca, chipotle mayo (v)	
VEGAN SCRAMBLED.....	\$11
scrambled tofu, potatoes, chimichurri, black beans, guacamole, kale slaw, salsa fresca (ve)	
CHORIZO & EGG BURRITO	\$11
potatoes, black beans, salsa fresca, lime crema, salsa verde (p)	

STARTERS

TATER TOTS.....	\$7
salsa ranch (v)	
VEGETARIAN LOADED TOTS	\$10
cheese sauce, salsa fresca, lime crema, cilantro (v) add chorizo \$5, add beans \$3	
CHIPS &	
SALSA FRESCA (ve)	\$9
SALSA DE QUESO (v)	\$10
GUAC (ve)	\$10
TORTILLA SOUP	\$12
lime crema, tortilla chips, avocado, feta	
CHICKEN WINGS	\$19.5
valentina butter sauce	
NACHOS (take & bake)	\$21
roasted jalapeños, white cheddar and monterey jack, feta, salsa fresca, chipotle crema (v) add chorizo \$5, add guac \$4	

TACOS

YAM	\$8
vegan sriracha mayo, cabbage, ponzu, pickled ginger (ve)	
LEMONGRASS CHICKEN	\$8.5
cabbage, pickled carrot & daikon, jalapeños, cilantro, tamarind mayo, sriracha	
CRISPY CHICKEN	\$8.5
cabbage, pickled vegetables, chimichurri, black chili mayo	
CHORIZO	\$8.5
fried poblanos, chipotle crema, pickled onion, crispy shallots, scallions (p)	
PACIFIC COD	\$8.5
cabbage, chipotle mayo, salsa fresca	
TUNA	\$9.5
seared albacore, kale slaw, wasabi mayo, wakame, pickled ginger, nori	

BURRITOS

TURN ANY BURRITO INTO A BOWL ADD CHEESE \$3, ADD GUAC \$2, SIDE SALSA DE QUESO \$5

SUPER VEG	\$15
tempura yam, cheese, spiced rice, black beans, cabbage, chipotle mayo, lime crema, salsa fresca (v)	
LEMONGRASS CHICKEN	\$18
crispy garlic rice, pickled carrot and daikon, jalapeños, tamarind mayo, sriracha, arugula slaw, cilantro, crispy shallots	
CHORIZO	\$17
spiced rice, black beans, red chorizo, arugula slaw, avocado verde, lime crema, pickled onion, feta (p)	
BARBACOA	\$18
black beans, spiced rice, pickled jalapeños, black chili mayo, arugula slaw, cilantro, salsa verde, crispy shallots	
FISH	\$18
black beans, spiced rice, cabbage, chipotle mayo, salsa fresca	
CRISPY CHICKEN	\$18
spiced rice, cabbage, black chili mayo, black chili oil, guacamole, sriracha, cilantro (ve)	
VEGAN KRISPY CHICKEN	\$17
karaage style crispy soy curls, spiced rice, cabbage, black chili oil, vegan black chili mayo, guacamole, sriracha, cilantro (ve)	
TUNA	\$19
spiced rice, sesame glaze, wasabi mayo, kale slaw, pickled ginger, wakame, nori	

GRINGAS

SERVED WITH CHEESE, LIME CREMA, AND SALSA FRESCA

BEAN (v).....	\$8
CARNITAS (p).....	\$8.5
CHICKEN	\$8.5
BARBACOA	\$9

SOFT & CRUNCHIES

SERVED WITH CABBAGE, SALSA VERDE, PICKLED ONION, CILANTRO

BEAN (v).....	\$8
CARNITAS (p).....	\$8.5
BARBACOA	\$9

ADD-ONS

SALSA DE QUESO	\$5
SALSA FRESCA	\$4
GUACAMOLE	\$4
CHORIZO	\$4

KIDS MENU

CHICKEN QUESADILLA	\$10
cheddar, monterey jack, salsa fresca, lime crema	
CHEESE QUESADILLA	\$9.5
cheddar and monterey jack	
FISH NUGGIES	\$9.5
tempura battered pacific cod, dipping sauce	

DESSERTS

DIABLO COOKIE	\$4.5
chocolate, ginger, cayenne	
CHURROS	\$8
dulce de leche	

COFFEE

AMERICANO	\$3.6
LATTE	\$4.6

COCKTAILS 2oz

CLASSIC LIME MARGARITA	\$14
cazadores blanco, cointreau, agave, fresh lime *substitute for mezcal +2	
JALAPENO MARGARITA	\$14
jalapeno infused cazadores blanco, cointreau, agave, fresh lime	
SURFRIDER MARGARITA	\$14.5
cazadores blanco, fresh lime, agave, house made curacao	
BLUEBERRY COCONUT MARGARITA	\$14
cazadores blanco, fresh lime, cointreau, blueberry coconut syrup	
POMEGRANATE SAGE MARGARITA	\$14
cazadores blanco, mezcal, fresh lime juice, cointreau, agave, pomegranate juice	
PALOMA	\$12.5
cazadores blanco, fresh lime, grapefruit soda	
EL CAESAR	\$12
cazadores blanco, house made clamato, house spices	
MICHELADA	\$12
lager, cazadores blanco, house made clamato, spice, tajin rim	
TRICKY SANGRIA	GLS \$9 / PITCHER \$25
red wine, brandy, triple sec, fresh citrus	

BOTTLES & CANS

PACIFICO (355ml)	\$8
NEGRO MODELO (355ml)	\$8
LUCKY (355ml)	\$5
GREEN HILL CIDER (355ml)	\$8
OLE PALOMA (355ml)	\$8
CINCO TEQUILA SODA (355ml)	\$8

DRAFT BEER

TACOFINO LAGER (16oz)	\$9
SELECTION OF ROTATING TAPS (16oz)	\$9

WINE

RED	GLS (5oz) \$11 / BOTTLE (750ml) \$40
WHITE	GLS (5oz) \$11 / BOTTLE (750ml) \$40

ASK YOUR SERVER FOR OUR CURRENT SELECTION

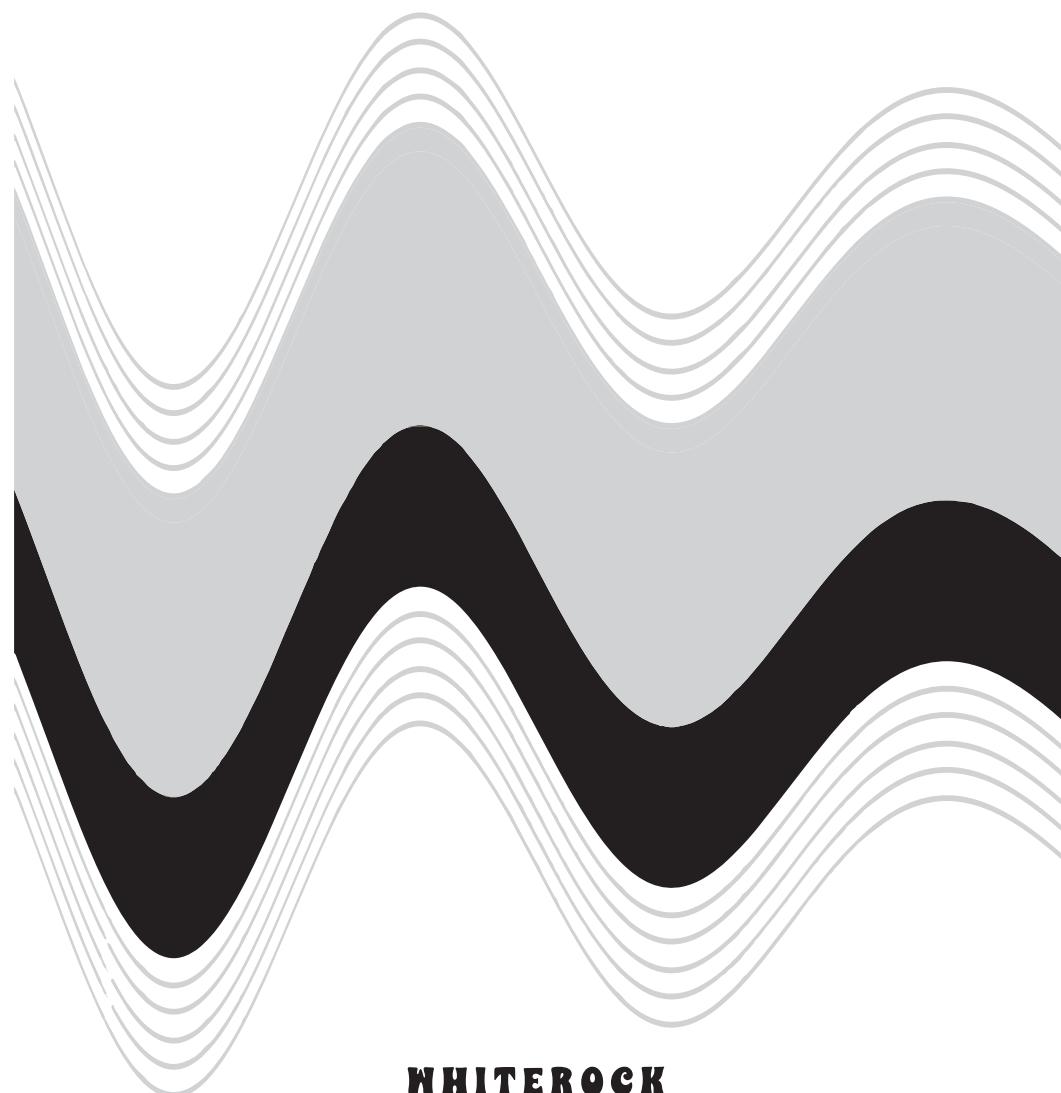
NON ALC

TOFINO KOMBUCHA	\$7.5
selection of flavours	
JARRITOS	\$5
selection of flavours	
GINGER BEER	\$6
cazadores blanco, fresh lime, agave, house made curacao	
STRANGE FELLOWS NEVERTHELESS	\$7
MINNERAGUA	\$5
BLUEBERRY COLLINS	\$6
blueberry syrup, coconut, fresh lime	

TACOFINO

(V) = VEGETARIAN (VE) = VEGAN (V*) = CAN BE MADE VEGAN (P) = PORK

WE KINDLY DECLINE SUBSTITUTIONS



WHITEROCK

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