

## COCKTAILS

\*all cocktails are two standard drinks

### MARGARITA \$10

el jimador blanco, cointreau, fresh lime, agave

\*coconut mint or spicy jalapeno

### PALOMA \$10

el jimador blanco, fresh lime, mexican grapefruit soda

### MEXICAN MULE \$10

el jimador blanco, fresh ginger juice, fresh lemon, fresh lime, soda

### EL MATADOR \$10

el jimador reposado, pineapple cocount cream, coconut syrup

### CAIPIRINHA - \$9

cachaça, fresh lime, fine sugar

### EL CESAR - \$9

el jimador blanco, house made clamato, spice

\*Make it a Michelada

### PITCHER SANGRIA - \$22

brandy, triple sec, fresh citrus, red wine

### PITCHER MARGARITA - \$25

share it with friends - six ounces

## WINE GLS \$6/ BTL \$29

SANTA EMA/ SAUV BLANC

DE MONSERAN/GARNACHA

## BOTTLED BEER + CANS

LUCKY LAGER \$4

PACIFICO \$7

NEGRA MODELO \$7

TECATE TALL CAN \$6

LONETREE CIDER \$6

GLUTENBERG BLONDE \$8

### DRAFT BEER

sleeve \$6 growler \$22

RED TRUCK LAGER

TOFINO PALE ALE

SEASONAL ROTATING TAP

YELLOW DOG IPA

## NON ALCOHOLIC

JARRITOS, \$3

Mexican cola, mango, mandarin, lime, grapefruit

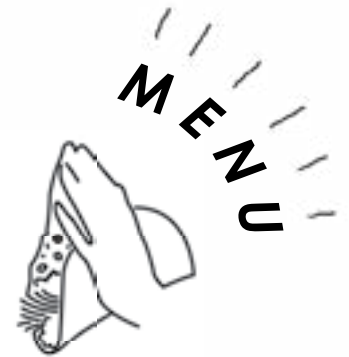
VIRGIN MARG - \$5

GINGER BEER - \$5

fresh ginger juice, fresh lemon, lime, topped with sprite

VIRGIN CESAR - \$5

GUAYAKI YERBA MATE \$4



# BURRITO BAR



→ TACOFINO ←

1025 Mainland St, Vancouver, BC V6B 5P9

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## STARTERS



### MEXICAN CORN SOUP \$6

queso fresco, cilantro, chips (v)

### SALSA & CHIPS \$5

add guac \$4

### GRILLED ROMAINE SALAD \$8

roasted corn chipotle salsa, cilantro, cotija

### NACHOS \$16

salsa fresca, aged cheddar, monterey jack, feta, jalapeño, cilantro, chipotle crema, (v)

add guacamole + \$4

add carnitas + \$4



### BLACK BEANS \$4 (vg)

### GREEN RICE \$3 (vg)

### TATER TOTS \$6 \*LUNCH ONLY

ranch dip (v\*)

### TATER TOTS \$9 \*DINNER ONLY

nacho cheese, salsa fresca, lime crema, cilantro (v)

add carnitas + \$4



### LAMB TAQUITOS \$6 \*DINNER ONLY

roasted tomatillo salsa, chipotle ranch

## TACOS



### LEMONGRASS CHICKEN \$6

cabbage, pickled carrot & daikon, jalapeños, cilantro, tamarind mayo, sriracha

### SOFT AND CRUNCHY CARNITAS \$6

white cheddar & monterey jack, cabbage, cilantro, pickled onion, salsa verde

### FISH \$6

crispy cod, cabbage, salsa fresca, chipotle mayo

### SMOKED TUNA \$7

slaw, pickled onion and tomatillo, serrano, cilantro, avocado jalapeño mayo

### CRISPY TOFU \$6

roasted sweet potatoes, pickled onion, crispy kale, serrano, smoked mayo, cilantro (v\*)

## BURRITOS



### CAULIFLOWER \$10

white beans, slaw, pickled carrot and daikon, cilantro, salsa verde, crispy rice, spicy not - so - fish sauce (vg)

### LEMONGRASS CHICKEN \$12

garlic rice, pickled carrot and daikon, jalapeños, tamarind mayo, sriracha, arugula, cabbage and green onion mix, cilantro, crispy shallots

### TATER TOT CARNITAS \$11

pork & white beans, kimchi, sriracha, crema, arugula, cabbage and green onion mix, cilantro

### BEEF BRISKET BARBACOA \$12

sweet + savoury black beans, green rice, jalapenos, arugula, cabbage and green onion, cilantro, black chili mayo, salsa verde, crispy shallots

### CRISPY SQUID \$12

pork and white beans, green rice, kimchi, red and green cabbage slaw, cilantro, maggi mayo

### SMOKED TUNA WRAP \$12

slaw, iceberg, pickled onion and tomatillos, cilantro, avocado jalapeno mayo, serrano

### BLUE CORN CRISPY CHICKEN WRAP \$11

iceberg, pickled onions, serrano, cilantro, chili buttermilk ranch

## DESSERTS



### BANANA CHURROS \$6

cinnamon sugar

### DIABLO COOKIES 3 FOR \$5

(v) - vegetarian

(v\*) - can be made vegan

(vg) - vegan

\*All burritos can be made into bowls. We kindly refuse substitutions.

