

TO START

GUACAMOLE AND CHIPS
habanero salsa, salsa verde, and grilled tomatillo arbol salsa (v)(ve)14

CACTUS TOSTADA
two fresh made corn tostadas, black beans, cactus salsa, crema, feta (v)8

CHICKEN WINGS
sweet chipotle sauce14

QUESO FUNDIDO
house cheese blend, mexican oregano (served with flour tortillas) (v)
add carnitas +414

SMOKED TUNA CEVICHE
charred serrano, onion, garlic, cilantro, cucumber14

ESQUITES
chipotle mayo, fresh lime, feta, cilantro (v)6

TORTILLA SOUP
avocado, sour cream, feta, tortilla strips ...8

NACHOS
aged cheddar & monterey jack cheese, roasted jalapeños, chipotle crema, salsa fresca, feta, cilantro (v)
add guacamole +4
add carnitas +418

DESSERT

CHURROS
cinnamon sugar, dulce de leche (v)
7

DIABLO COOKIE
chocolate, cayenne, ginger (v)
3



BURRITOS

CRISPY CHICKEN
spiced rice, cabbage, guacamole, black chili mayo, black chili oil, sriracha, cilantro -14.5-

GRILLED LEMONGRASS CHICKEN
crispy rice, cabbage, pickled onion, tamarind mayo, edamame chimichurri, jalapeño -14.5-

ACHIOTE CAULIFLOWER
fermented carrots, crispy rice, black garlic vegan mayo, cabbage, edamame chimichurri (ve) -13-

EL DIABLO PRAWN
lime rice, roasted corn, pickled tomatillo salad, chipotle mayo, arugula, cheese, served with a warm prawn bisque -15-

BEAN AND CHEESE
lime crema, salsa fresca, cabbage, sriracha (v) -13-

WAGYU STEAK
spiced rice, cheese blend, grilled cactus, salsa fresca, salsa roja -17-

GRILLED PORK AL PASTOR
black beans, grilled tomatillo arbol salsa, cabbage, grilled pineapple, crispy shallots -14.5-

TACOS

SERVED ON 6 INCH FLOUR TORTILLAS

LEMON GRASS CHICKEN
cabbage, pickled carrot & daikon, tamarind mayo, sriracha, jalapeños, cilantro7.5

CARNITAS
tomatillo arbol salsa, kale and radicchio slaw, chicharon7.5

SQUASH
mole verde, black garlic vegan mayo, pickled jalapeño, sunflower seeds (ve)7

PACIFIC COD
cabbage, chipotle mayo, salsa fresca7.5

GRILLED PORK AL PASTOR
grilled pineapple, avocado salsa, pickled onions7.5

WAGYU STEAK
pickled tomatillo salad, kale and radicchio slaw, salsa verde.8.5

BROCCOLINI
tomato arbol jam, not-so-fish sauce, crispy chickpeas (ve)7

ASADERO CHEESE
edamame puree, lime, pickled onion, sunflower seeds, cilantro (v)7

LAMB BIRRIA QUESADILLA
cheese blend, charred and pickled onions, cilantro, consommé (served on 12" flour tortilla)15

ve = vegan, v = vegetarian,
v* = can be made vegan

LUNCH MENU UNTIL 3PM

MARGARITAS

20z

CLASSIC LIME

cazadores blanco, cointreau, fresh lime, agave12.5

JALAPEÑO

jalapeño infused cazadores blanco, cointreau, fresh lime, agave12.5

STRAWBERRY SERRANO

strawberry and serrano infused cazadores blanco, cointreau, fresh lime, strawberry syrup12.5

HIBISCUS LAVENDER

cazadores reposado, cointreau, lemon juice, hibiscus syrup, lavender bitters14.5

MEZCAL GINGER PINEAPPLE

sombra mezcal, ginger pineapple cordial, habanero bitters, fresh lime14.5

20z

NOT MARGS

20z

PALOMA

cazadores blanco, grapefruit , fresh lime, grapefruit juice
12.5

GRAPEFRUIT GIN MULE

wallflower gin, ginger syrup, fresh lime, grapefruit juice, hopped grapefruit bitters, soda
12.5

EL CESAR

cazadores blanco, house made clamato, spice
*make it a michelada with strathcona lager

11

WINE

GLS
50z BTL

SANTA RITA, SAUVIGNON BLANC	7	32
ALAMOS, MALBEC	7	32
SIERRA SALINAS BOBAL, ROSÉ	7	32
CAVA FREIXENET, BRUT		43

SANGRIA

GLS
80z PIT
240z

TRICKY SANGRIA	8	25
ROSÉ SANGRIA	8	25

DRAFT BEER

70z

PLEASE SEE BEER BOARD FOR
OUR CURRENT SELECTION

7.5

BOTTLES & CANS

PACIFICO (355ML)	7
TECATE (473ML)	6
NEGRA MODELO (355ML)	7
MODELO ESPECIAL (355ML)	7
GREENHILL CIDER (355ML)	7
LUCKY (355ML)	4
OLÉ MARGARITA OR PALOMA (355ML)	8
CINCO TEQUILA SODA & LIME (355ML)	8

NON ALCOHOLIC

JARRITOS

mexican cola, lime, mandarin, grapefruit, guava, pineapple, mango3.5

HIBISCUS LAVENDER COLLINS

hibiscus syrup, fresh lemon, lavender bitters, soda5

PINEAPPLE GINGER COLLINS

ginger pineapple cordial, habanero bitters, fresh lime5

TOFINO KOMBUCHA

seasonal flavours7.5

DAILY DRINK FEATURES

MONDAY

margaritas

10

TUESDAY

tecate with tajin rim

5

WEDNESDAY

wine

1
OFF

THURSDAY

can of lucky & tequila shot

7

SATURDAY

sangria pitcher

22

SUNDAY

el cesar or michelada

7

TO START

GUACAMOLE AND CHIPS

habanero salsa, salsa verde, and grilled tomatillo arbol
salsa (v)(ve)14

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two fresh made corn tostadas, black beans, cactus
salsa, crema, feta (v)8

CHICKEN WINGS

sweet chipotle sauce14

SMOKED TUNA CEVICHE

charred serrano, onion, garlic, cilantro, cucumber14

ESQUITES

chipotle mayo, fresh lime, feta, cilantro (v)6

QUESO FUNDIDO

house cheese blend, mexican oregano
(served with flour tortillas) (v) add carnitas +414

TORTILLA SOUP

avocado, sour cream, feta, tortilla strips8

NACHOS

aged cheddar and monterey jack cheese, roasted
jalapeños, chipotle crema, salsa fresca, feta, cilantro (v)
guacamole +4 carnitas +4.....18



DINNER MENU FROM 3PM

DESSERT

CHURROS

cinnamon sugar, dulce de leche (v)

7

DIABLO COOKIE

chocolate, cayenne, ginger (v)

3

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TACOS

SERVED ON 6 INCH
FLOUR TORTILLAS

LEMON GRASS CHICKEN

cabbage, pickled carrot & daikon, tamarind mayo,
sriracha, jalapeños, cilantro7.5

CARNITAS

tomatillo arbol salsa, kale and radicchio slaw, chicharon
.....7.5

SQUASH

mole verde, black garlic vegan mayo, pickled jalapeño,
sunflower seeds (ve)7

PACIFIC COD

cabbage, chipotle mayo, salsa fresca7.5

GRILLED PORK AL PASTOR

grilled pineapple, avocado salsa, pickled onions7.5

WAGYU STEAK

pickled tomatillo salad, kale and radicchio slaw, salsa
verde8.5

BROCCOLINI

tomato arbol jam, not-so-fish sauce, crispy chickpeas
(ve)7

ASADERO CHEESE

edamame puree, lime, pickled onion, sunflower seeds,
cilantro (v)7

LAMB BIRRIA QUESADILLA

cheese blend, charred and pickled onions, cilantro,
consomme (served on 12" flour tortilla)15

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20z

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seasonal flavours7.5

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ACHIOTE CAULIFLOWER

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EL DIABLO PRAWN

lime rice, roasted corn, pickled tomatillo salad, chipotle mayo, arugula, cheese, served with a warm prawn bisque15

BEAN AND CHEESE

lime crema, salsa fresca, cabbage, sriracha (v)13

WAGYU STEAK

spiced rice, cheese blend, grilled cactus, salsa fresca, salsa roja17

GRILLED PORK AL PASTOR

black beans, grilled tomatillo arbol salsa, cabbage, grilled pineapple, crispy shallots ...14.5

DESSERT

DIABLO COOKIE

chocolate, cayenne, ginger (v)3



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NACHOS

aged cheddar & monterey jack cheese, roasted jalapeños, chipotle crema, salsa fresca, feta, cilantro (v) add guacamole +4 add carnitas +418

KIDS MENU

comes with chips & cookie

CHEESE QUESADILLA

cheddar, monterey jack (v) -8.5-

CHICKEN QUESADILLA

salsa fresca, cheddar, monterey jack, lime crema -8.5-

FISH NUGGIES

tempura pacific cod, sauce on side -8.5-

TACOS

SERVED ON 6 INCH FLOUR TORTILLAS

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cabbage, pickled carrot & daikon, tamarind mayo, sriracha, jalapeños, cilantro7.5

CARNITAS

tomatillo arbol salsa, kale and radicchio slaw, chicharon7.5

SQUASH

mole verde, black garlic vegan mayo, pickled jalapeño, sunflower seeds (ve)7

PACIFIC COD

cabbage, chipotle mayo, salsa fresca7.5

GRILLED PORK AL PASTOR

grilled pineapple, avocado salsa, pickled onions7.5

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pickled tomatillo salad, kale and radicchio slaw, salsa verde8.5

BROCCOLINI

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TAKE OUT MENU

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