

COCKTAILS

*all cocktails are two standard drinks

MARGARITA \$11

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 - \$28

share it with friends - six ounces

WINE GLS \$7/ BTL \$32

SANTA EMA/ SAUV BLANC

DESTINO/ MALBEC

BOTTLED BEER + CANS

LUCKY LAGER \$4

PACIFICO \$7

NEGRA MODELO \$7

TECATE TALL CAN \$6

LONETREE CIDER \$6

GLUTENBERG BLONDE \$8

DRAFT BEER

sleeve \$6.5 growler \$24

RED TRUCK LAGER

TOFINO PALE ALE

SEASONAL ROTATING TAP

YELLOW DOG IPA

NON ALCOHOLIC

JARRITOS, \$3

Mexican cola, mango, mandarin, lime, grapefruit

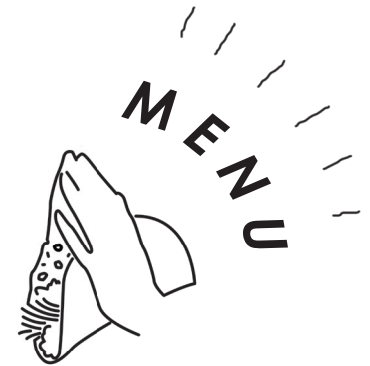
VIRGIN MARG - \$5

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



BAJA SQUASH SOUP \$6

queso fresco, cilantro, corn chips (v)

SALSA & CHIPS \$6

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)

SPICED 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

PINEAPPLE CARNITAS \$12

pork & black beans, banana ketchup, cabbage, black chili oil, spiced rice, chipotle mayo

BEEF BRISKET BARBACOA \$13

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

CRISPY SQUID \$12

pork and white beans, spiced 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 1 FOR \$3

(v) - vegetarian

(v*) - can be made vegan

(vg) - vegan

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

