

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 METADOR \$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, red wine

PITCHER MARGARITA - \$25

share it with friends - six ounces

WINE GLS \$6/ BTL \$29

SANTA EMA/ SAUV BLANC

DE MONSERAN/GRANACHA

BOTTLED BEER + CANS

LUCKY LAGER \$4

PACIFICO \$7

NEGRO MODELO \$7

TECATE TALL CAN \$6

LONETREE CIDER \$6

GLUTENBERG BLONDE \$8

DRAFT BEER \$6

RED TRUCK LAGER

TOFINO PALE ALE

STRANGE FELLOWS ROTATING TAP

YELLOW DOG IPA

NON ALCOHOLIC

JARRITOS, \$3

Mexican cola, mango, mandarin, lime, grapefruit

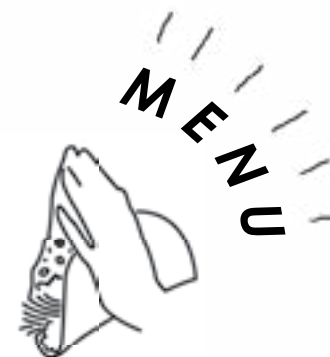
VIRGIN MARG - \$5

GINGER BEER - \$5

fresh ginger juice, fresh lemon, fresh lime, sprite

VIRGIN CESAR - \$5

GUAYAKI YERBA MATE \$4



BURRITO BAR



→ TACOFINO ←

1025 Mainland St, Vancouver, BC V6B 5P9

778 379 8226

STARTERS

BAJA SQUASH SOUP \$6

lime crema, kale, corn tortilla (v)

SALSA & CHIPS \$5

add guac \$4

SPICED ARUGULA SALAD \$8

caramelized pecans, apple, pear, buttermilk dressing

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



CHEESY CHICKEN SKEWERS \$7 *DINNER ONLY

chili lime valentina

PEPPER SHRIMP \$13 *DINNER ONLY

spicy peanut sauce

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 Jerusalem artichokes, pickled onion, 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.