

ZAPOTECA

Mexican lunch open to 5 pm

Starters

TOTOPOS 19 V

Fresh made **Guacamole**, pumpkin seeds, feta cheese, pico de gallo, house made corn chips.

COSTILLITAS 17 V

Deep fried **corn "ribs"**, chipotle mayo, feta cheese, milled guajillo seasoning, and lime.

CHORIQUESO 23

A Hot skillet with melted cheese, home-made spicy pork **chorizo** or **vegan chilorio V**, side of pico de gallo, and corn tortillas.

SOPA DE TORTILLA 15 V

A bowl of homemade chile pasilla broth served with fried corn tortillas, mozzarella cheese, avocado, sour cream and pico de gallo. * **Add chicken 6**

OAXACAN SALAD 21

Crispy greens, cherry tomatoes, avocado, feta cheese, crispy tortillas, pumpkin seeds, pomegranate seeds, tamarind chipotle dressing, and grilled shrimps.).

TACOS DE PESCADO 23

Three 6" corn tortillas, gluten free battered **Canadian Haddock**, pickled purple cabbage, chipotle mayo, avocado, and cilantro.

CEVICHE DE CAMARON 23

Shrimps, cucumber, baby tomatoes, charred avocado, red onion, serrano-lime cucumber aguachile, cilantro, corn chips.

CHICHARRONES DE CALAMAR 21

Deep fried strips of **squid steak**, in a rosemary corn batter, guajillo seasoning, jalapeno and pineapple dressing.

CEVICHE DE ATUN 23

Raw **Ahi tuna**, guajillo-soy vinaigrette, onions, guacamole, heirloom tomatoes, cucumber, sesame seeds, corn tostaditas (***gluten**)

Mexican Brunch

open-2pm

CHILAQUILES 22

Homemade chips toasted with your choice of **salsa: verde or roja** and one **topping: barbacoa or chicken**, one egg, sour cream, feta cheese, onions, cilantro.

HUEVOS RANCHEROS 23

Two fried eggs served over crispy corn tortillas, **sirloin beef**, salsa verde and roja, pico de gallo, and beans.

OMELETTE CON SALMON 23

Large omelette with two eggs, mushrooms and potatoes al guajillo, smoked salmon, and creamy red bell pepper cream, tomatoes.

ZAPO SKILLET 22

Crispy deep-fried potatoes, chorizo, onions, two fried eggs, **black mole or red pepper sauce**. Served with tortillas.

REVUELTOS CON COCHINITA 21

Scrambled eggs, beans, home made gordita with pulled pork, sour cream, cilantro, pickled onions.

SIDES

Two strips of Bacon 5

One Fried Egg 3

Favorites

CARMELA (for two guests) 57

AAA Sirloin beef, grilled chicken, chorizo (Mexican pork sausage), salsa roja and mozza, jalapeno, charred avocado, pickled onion, cilantro, side of beans, and corn tortillas.

* **Add two jumbo tiger prawns 11**

ENCHILADAS 27

Five corn tortillas stuffed with pulled **chicken**, or **potatoes** with poblano and corn kernels **V**. Topped with cheese, sour cream, onion, tomato, and avocado. Smothered in your choice of salsa.

Salsa Verde: green tomatillo puree, onion, and cilantro.

Salsa Roja: spicy serrano, tomatoes, and onion. **V**

Mole: sweet, pumpkins seeds, dry chilies, and cacao.

Rainbow: Enjoy all three salsas for an add on of \$2.

QUESABIRRIAS 23

Three corn tortillas and chilli oil stuffed with barbacoa and melted cheese, onion, and cilantro, side of habanero salsa.

GRINGA 23

Flour tortilla, melted mozza, your choice of **cochinita, barbacoa, or vegetables**; cilantro, onion, pineapple, pineapple habanero salsa.

Side of pickled jalapenos. ***gluten**

Tacos

*Five 4" corn tortillas, salsa.

ASADA 21

Grilled **beef sirloin**, marinated in roasted tomato adobo, cilantro, and onions.

POLLO 19

Chicken breast marinated in pastor adobo, grilled pineapple, cilantro, onions.

CHORIZO 19

Home made grilled **pork sausage**, cilantro, and onions.

CHILORIO 17 V

Vegan Soy Protein, al pastor, pickled onions, cilantro, pico, avocado.

BARBACOA 19

Slow braised beef sirloin with beer, dried chiles, cilantro, and onions.

COCHINITA PIBIL 19

Slow braised pork shoulder with orange juice and axiote, cilantro, and pickled onions.

CHAMPINONES 17 V

Sautéed guajillo white mushrooms, peppers, sour cream, feta cheese, cilantro, and pickled onions.

Sides

PICO DE GALLO	5	GUACAMOLE 5oz.	8
BEANS	4	GUACAMOLE 1.5oz	3
SOUR CREAM	1	CORN CHIPS	4
HABANERO SALSA	2	ZAPOTECA RICE	4

We use gluten, shellfish, dairy, nuts, and other allergens. Cross contamination may occur.

Please notify server of any allergies before ordering. Some substitutions politely declined.

MEXICAN GRILL & SEAFOOD

Mexican Grill & Seafood

Cocktails

Margarita Tequila, Cointreau, Lime, Agave Syrup – 1.5 oz \$13

Grand Margarita Jalapeno-infused Tequila, Grand Marnier, Lime, Agave Syrup, jalapeno – 2.0 oz \$16

Paloma Tequila, Grapefruit Soda, Grapefruit Juice, Lime– 1.5 oz \$13

Jamaica Classico Mezcal, Cointreau, Jamaica Extract, Cinnamon, Splash of Orange – 1.5 oz. \$15

East Beach Bird Rum, Campari, Giffard Banane du Bresil, Pineapple, Lime, Ancho Chipotle Syrup, Tiki Bitters - 2.25 oz. \$15

Pasilla Sour Pisco, Ancho Reyes, Lime, Pasilla, Egg White, Bitters - 2.0 oz. \$15

De la Tierra Mezcal, Aperol, Amaro Montenegro, Lime, Grapefruit, Rosemary 2.0 oz. \$15

Sangria Spritz Aperol, Maraschino Liqueur, Acidified Wine Syrup, White Wine, Grapefruit Soda,– 1.5 oz. \$14

Carajillo Martini Vodka, Licor 43, Khalua, Coffee, Sea Salt, Angostura Chocolate - 2.25 oz. \$16

Wine List

Red 6oz./9oz./btl.

2020 Lab, blended (Portugal), \$11/\$16/ --

2020 Casillero del Diablo, Cab Sav (Chile) \$12/\$17/\$39

2016 Monasterio, Carinena-temp-garnacha (Spain) \$14/\$20/\$48

2019 Prophecy, Pino Noir (California) --/--/\$47

2019 Cono Sur Reserva Especial, Carmenere (Chile) --/--/\$42

White 6oz./9oz./btl.

2019 Santa Carolina, Sav. Blanc (Chile) \$11/\$16/ --

2019 Gray Monk, Sav. Pinot Gris (BC). \$13/18/\$44

2018 Kim Crawford, Sav. Blanc (NZ) \$--/--/\$48

Sparkling btl.

Codorniu – Clasico, Brut (Spain) \$39

Veuve Cliquot, Brut (France) \$120

***Okanagan Apple Cider 335ml \$7



Happy Hour
2-5pm Mon-Fri

*NO HOLIDAYS



\$11 Feature Cocktail: Grand Margarita

\$9 cocktails:

Margarita, Sangria Spritz, or Paloma.

\$9 glass of wine 6 oz:

House Red (blend), or House White (sav. Blanc)

\$7 Beer: Corona

\$5 Shots or Highballs: Max. 2 mixers, *Ask Server.

\$13 Tapas:

COSTILLITAS DE MAIZ V

PAPAS BRAVAS

TOSTADITAS

***MINI NACHOS V**

* Add chorizo, cochinita, pollo, or barbacoa 6

Beers

Corona Pale Lager (Mexico) 330ml - \$8

Dos Equis Lager (Mexico) 355ml - \$8

Modelo Especial Lager (Mexico) 355ml - \$9

Pacifico Lager (Mexico) 355ml - \$8

Negra Modelo Dark Lager (Mexico) 355ml - \$9

Stella Artois Lager (Belgium) 330ml - \$9

* Add Michelada The Mexican Beer Cocktail. + \$3

Mocktails

Strawberry Limeade – Lime, Strawberries, Sparkling \$8

Virgin Paloma – Lime, Grapefruit, fresca, salt \$8

Spicy Jamaica – Hibiscus infusion, lime, ginger beer \$8

Horchata Water – Rice, Milk, Cinnamon \$7

Cucumber Cooler – Cucumber pulp, lime, Ginger beer \$8

Blue Mojito – Lime, Blueberries, Mint, Sparkling \$9

Others

Soft Drinks Coke (Diet), Ice Tea, 7-Up –1 can \$4

Sparkling Water Perrier – \$5

French Pressed Coffee – \$5

Prices do not include 5% GST, 7% PST SUGAR or 10% PST (Alcohol).