

ZAPOTECA

Mexican brunch Open to 4pm

Starters

TOTOPOS 17 V

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

COSTILLITAS DE MAIZ 15 V

Deep fried **corn** "ribs" seasoned with spices, chipotle mayo, feta cheese, lime.

CHORIQUESO 21

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

SOPEs 17 V

Three handmade crispy thick tortillas, pinto beans, feta cheese, lettuce, pickled onions, and side of salsa roja. * **Add grilled chicken, or chorizo 6**

NACHOS 21 V

House made tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro. * **Add chorizo, or pollo 6**

CEVICHE 21

Shrimp, Tuna, lime, roasted tomatillo sauce, pico de gallo, cucumber, radishes, avocado, and a soy-guajillo sauce. Served with corn chips. ***gluten**

CHICHARRONES DE CALAMAR 19

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

MEJILLONES AL AGUACHILE 25

One-pound tequila fired **PEI mussels**, herb chimichurri, serrano- lime cucumber aguachile, served with jalapeno corn bread (***gluten**).

TUNA CARPACCIO 21

Raw **Ahi tuna** layers, onions, avocado, chiles vinaigrette, sesame seeds, cucumber, crispy tostaditas. ***gluten**

Brunch

CHILAQUILES 21

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

HUEVOS RANCHEROS 21

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

GRAND MADAME 19

Corn jalapeño cheese bread, guajillo wild mushrooms, bell pepper, two fried eggs, and red bell peppers cream dressing. Potatoes. **V** ***gluten**

ZAPO SKILLET 21

Crispy deep-fried potatoes, chorizo, onions, two fried eggs, creamy red pepper sauce. Served with tortillas.

Tacos

Choose One Type Per Order

**Meat tacos Five 4" corn tortillas, topped with your choice of protein, cilantro, onion, sauce, and lime.*

ASADA 21

Grilled AAA Sirloin, with homemade seasoning.

CHORIZO 19

Spicy pork sausage, Guanajuato style.

POLLO 19

Chicken breast marinated in pastor adobo, and grilled pineapple.

BARBACOA 19

Slow braised pork shoulder and beef sirloin with beer, and dried chiles.

CARNITAS 19

Slow cooked pork shoulder in Mexican spices.

**Seafood tacos three 6" corn tortillas, pickled purple cabbage, chipotle mayo, avocado, and cilantro.*

PESCADO 21

Canadian Haddock marinated in lime and garlic, either with crispy beer corn batter, or grilled.

CAMARON 21

Lime and garlic prawns, either with corn batter, or grilled.

**Vegetarian tacos*

VEGAN CHILORIO 17 V

Five 4" corn tortillas, our homemade vegan chilorio, made on base of **soy** protein and dried chiles, pico de gallo, cilantro, and pickled onions, side of beans

CHAMPINONES 19 V

Five 4" corn tortillas, sautéed guajillo wild mushrooms, sour cream, feta cheese, pickled onions, cilantro, guacamole.

Sides

PICO DE GALLO	4	GUACAMOLE 5oz.	7
BEANS	3	GUACAMOLE 1.5oz	3
SOUR CREAM	1	CORN CHIPS	4
HABANERO SALSA	2	ZAPOTECA RICE	4

Favorites

CARMELA (for two guests) 53

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 8**

ENCHILADAS 27

Five corn tortillas stuffed with pulled **chicken**, or mashed **potatoes** with poblano **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 pepper, tomatoes, and onion. **V**.

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

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

BURRITO 23

Flour tortilla, beans, rice, melted mozza, pico, guacamole, choice of **chicken, chorizo, asada, or vegetables**, and chipotle mayo. ***gluten**

QUESABIRRIAS 21

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

GRINGA 21

Flour tortilla, melted mozza, cilantro, onion, pineapple, jalapenos, and **chicken**, served with chipotle mayo. ***gluten**

ZAPOTECA

Mexican Grill & Seafood

Cocktails

Tequila

- Margarita** Tequila, Cointreau, Lime, Agave Syrup - 1.5 oz. \$12
Grand Margarita Espolon Blanco, Grand Marnier, Lime, Agave - 2 oz. \$14
Paloma Tequila, Grapefruit Soda, Grapefruit Juice, Lime, Salt – 1.5 oz. \$13

Mezcal

- Jamaica Classico** Mezcal, Cointreau, Jamaica Extract, Cinnamon, Splash of Orange – 1.5 oz. \$14

Rum

- Blueberry Mojito** Dark & White Rum, Mint, Lime, Sugar, blueberries, Sparkling Water – 2.0 oz. \$16

Vodka

- Señorita** Vodka, bloody orange, lime juice, white wine, piconcillo syrup, – 1.5 oz. \$14

Gin

- Blueberry Fizz** Gin, Blueberries, Lime Juice, Egg Whites – 1.5 oz. \$14

Whiskey/Pisco

- Xolo Sour** Bourbon or Pisco, lime Juice, Egg White – 1.5 oz. \$14

Wine

- Red Sangria** Red wine, pomegranate, lime, grapefruit, brandy – 1.5 oz. \$13

**** Make it Double (+1 oz)- +\$4.25 ** ** Make it Premium- +\$5 ****
 Add jalapeno or strawberry \$1



Happy Hour
2-5pm Mon-Fri

***NO HOLIDAYS**



\$11 Feature Cocktail: Grand Margarita

\$9 cocktails:

Margarita, Red Sangria, 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

MINI NACHOS V

TOSTADITAS V

* Add chorizo, or pollo 6

Wine List

Red 6oz./9oz./btl.

- 2020 Lab, blended (Portugal), \$10/\$15/ --
 2020 Casillero del Diablo, Cab Sav (Chile) \$11/\$16/\$38
 2016 Monasterio, Carinena-tempranillo-garnacha (Spain)
 \$13/\$19/\$47
 2019 Prophecy, Pino Noir (California) --/--/\$46
 2019 Cono Sur Reserva Especial, Carmenere (Chile) --/--/\$41

White 6oz./9oz./btl.

- 2019 Santa Carolina, Sav. Blanc (Chile) \$10/\$15/ --
 2019 Gray Monk, Sav. Pinot Gris (BC). \$12/17/\$43
 2018 Kim Crawford, Sav. Blanc (NZ) \$--/--/\$47

Sparkling btl.

- Codorniu – Clasico, Brut (Spain) \$38
 Veuve Cliquot, Brut (France) \$119

*****Okanagan Apple Cider 335ml \$7**

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 \$7
Virgin Pinata Rice Milk, Vanilla, Coconut, Fresh Pineapple \$7
Virgin Paloma – Lime, Grapefruit, fresca, salt \$7
Spicy Jamaica – Hibiscus infusion, lime, ginger beer \$7
Horchata Water – Rice, Milk, Cinnamon \$6
Cucumber Cooler – Cucumber pulp, lime, Ginger beer \$7
Blue Mojito – Lime, Blueberries, Mint, Sparkling \$8

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).