

ZAPOTECA

Cantina de Barrio 5pm to 10 pm

Bienvenidos

to start or share

TOTOPOS 17 V

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

COSTILLITAS 17 V

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

NACHOS 23 V

Tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro. * **Add Protein 7**

CHORIQUESO 22

A Hot skillet with melted cheese, home-made spicy pork **chorizo**, pico de gallo, and corn tortilla.

TORTILLA SOUP 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 7**

OAXACAN SALAD 21

Crispy greens, heirloom cherry tomatoes, avocado, feta cheese, crispy tortillas, pumpkin seeds, pomegranate seeds, tamarind chipotle dressing, and grilled **shrimp**.

TACOS DE PESCADO 23

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

CEVICHE DE CAMARON 23

Cured shrimp, cucumber, onions, heirloom tomatoes, leche de tigre aguachile, charred avocado, chips.

CHICHARRONES DE CALAMAR 21

Deep fried strips of **squid steak**, in a rosemary corn batter, guajillo flakes, jalapeno-garlic and pineapple-mayo dressing.

CEVICHE DE ATUN 21

Raw **Ahi tuna**, guajillo-soy vinaigrette, onions, avocado puree, heirloom tomatoes, cucumber, sesame seeds, crispy tostaditas. ***gluten**

Molcajetes

hot stone mortar to share for two guests (downstairs only)

CARMELA 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.

DEL MAR 59

Pan fried sablefish, haddock, jumbo scallop, shrimp, Spanish octopus, roasted tomatillo salsa, grilled pineapple, fresh avocado, jalapeno, pickled onions, and cilantro. Served with crispy tostaditas and side of Zapoteca rice.

QUESO FUNDIDO 39 V

Mix of mozzarella, feta, parmesan, and Mexican oregano, sautéed wild **mushrooms, peppers**, seasoned with guajillo and garlic, broccolini, avocado, jalapeno, cilantro, and pickled onions. Side of pico de gallo, and tortillas.

* **Add two jumbo tiger prawns 11**

Traditionals

a taste of home

HUARACHE 23

Hand made 10" Thick tortilla, beans, your choice of protein: **chicken pastor, asada beef, or chorizo**; charred avocado, sour cream, feta, radishes, cilantro, daily salsa.

ENCHILADAS 23

Three corn tortillas with pulled **chicken**, cheese, sour cream, onion, tomato, and avocado. Salsa:

Salsa Verde: green tomatillo, onion, and cilantro.

Salsa Roja: spicy serrano, tomatoes, and onion.

Mole: sweet pumpkins seeds, dry chiles, and cacao. +\$2

COCHINITA PIBIL 27

Slow braised **pork** shoulder with orange juice and axiote, served in a stone mortar with banana leaves, pickled onions, habanero salsa, grilled pineapple, corn tortillas.

BARBACOA 27

Slow braised **beef** sirloin with beer, and dried chiles, served in a stone mortar with banana leaves, cilantro, onions, daily sauce, fried serrano, corn tortillas.

TETELITA CON HUITLACOCHÉ 23 V

Hoja santa and corn masa pocket stuffed with sweet potatoes puree, **Mexican corn-truffle**, white mushrooms, corn kernels, cooked in birria, with avocado puree, and mole negro.

Mole

Oaxacan most popular sauces

MOLE NEGRO 33

Eight-ounce **AAA flank steak**, cooked to medium, mashed sweet potatoes, crispy carrots, broccolini black mole (sesame and pumpkins seeds, dry chiles, cacao).

MOLE VERDE 23/35

Butter-garlic-mezcal **Vegetarian, or Sablefish** (ask server), Zapoteca Rice, chopped pistachio, brussels sprouts, and herbal green mole (herbs and greens).

MOLE BLANCO 31

Four **jumbo tiger prawns**, pasilla jam, mashed plantains, grilled peaches, leek strips, and ***peanuts** mole (peanuts, almonds, grapes, chiles gueros, white chocolate).

Choco Mole 13

Chocolate-mole cake, mole ganache.

Flan 9

The traditional Mexican custard, made in base of yolks, milk, and cheeses.

Please inform server of any allergies when ordering. Some substitutions politely declined.

NOZAPOTECAG

Cantina de Barrio 5pm-Close

Cocteles

Margarita Cazadores Blanco Tequila, Cointreau, Lime, Agave Syrup - 2.0 oz. **\$14**

Grand Margarita Jalapeno-infused Espolon Blanco Tequila, Grand Marnier, Lime, Agave Syrup, jalapeno – 2.25 oz. **\$16**

Paloma Cazadores Reposado, Grapefruit Soda, Grapefruit Juice, Lime, Soda – 1.5 oz. **\$13**

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

Sangria Spritz Aperol, Maraschino Liqueur, Citric Acid, Wine and Citrus Oleo Saccharum, Cava, Soda, Spanish Bitters – 2.0 oz. **\$13**

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

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

Tropical Kingbird Bacardi 8, Campari, Giffard Banane du Bresil, Pineapple, Lime, Ancho Chipotle Syrup, Tiki Bitters - 2.25 oz. **\$15**

Sacred Old Fashioned Cazadores Reposado, Montelobos Joven, Agave, Hoja Santa Gomme, Angostura, Mole Bitters - 2.0 oz. **\$16**



Happy Hour
2-5 pm & 10 pm-Close
*NO HOLIDAYS



\$11 Feature Cocktail (Ask Server)

\$9 Margarita

\$9 glass of wine 6 oz:

House Red (Cab. Sauv.), or House White (Sav. Blanc)

\$6 Beer: Red Truck IPA

\$11 x 3 tacos:

Cochinita, barbacoa, pollo, asada, champiñones, or chorizo

\$11 MINI NACHOS V

* Add chorizo, cochinita, pollo or barbacoa 7

\$11 COSTILLITAS DE MAIZ V

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

Vino

Tinto

6oz./btl.

2021 Red Rooster, Pinot Noir (British Columbia) **\$14/\$56**

2016 Monasterio, Tempranillo Blend (Spain) **\$13/\$53**

2021 Casillero del Diablo, Cab. Sauv. (Chile) **\$12/\$48**

2019 Luigi Bosca, Malbec (Argentina) **\$15/\$60**

Blanco

6oz./btl.

2022 Poplar Grove, Pinot Gris (British Columbia) **\$13/\$52**

2023 Oyster Bay, Sauv. Blanc (New Zealand) **\$12/\$48**

Espumoso

btl.

N/V Villa Conchi – Cava, Brut (Spain) **\$46**

Cervezas

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

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

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

Negra Modelo Dark Lager (Mexico) **\$9**

Pacifico Lager (Mexico) 355ml - **\$8**

***Lonetree Cider (Kelowna) 355ml - **\$9**

De barril

15oz Serving

33 Acres – Mezcal Gose - **\$8**

Superflux – Colour and Shape IPA- **\$9**

Powell Brewing – Ode to Citra Pale Ale - **\$8**

Red Truck - IPA - **\$8**

Michelada Petroleum Mix, Lime, Tajin Blend, Beer - **\$10**

Aguas frescas

Strawberry Limeade – Fresh lime, strawberry syrup, sparkling **\$7**

Cucumber Cooler – Fresh lime, cucumber, mint, ginger beer **\$7**

Virgin Paloma – Lime, grapefruit, soda, salt **\$7**

Spicy Jamaica – Hibiscus infusion, lime, ginger beer **\$7**

Horchata Water – Rice, milk, cinnamon **\$6**

Others

Soft Drinks Pepsi (Diet), Ice Tea, 7-up, Ginger Ale **\$4**

French Pressed Coffee **\$4/8**