

ZAPOTECA

Mexican dinner 4pm to close

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", chipotle mayo, feta cheese, milled guajillo seasoning, and lime.

HONGOS AL GUAJILLO 17 V

A Hot skillet with sautéed wild **mushrooms**, seasoned with guajillo and garlic, pico de gallo. Cilantro, and corn tortillas.

CHORIQUESO 21

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

OAXACAN SALAD 21

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

CEVICHE AGUACHILE 21

Shrimps, Canadian Haddock, cucumber, green apple, guacamole, red onion, serrano-lime cucumber aguachile, cilantro, flour chicharron (*gluten).

CHICHARRONES DE CALAMAR 21

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

TIRADITO DE ATUN 21

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

TACOS DE PESCADO 21

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

MEJILLONES ZAPO 25

One-pound tequila-fired PEI **mussels**, your choice of either: **aguachile, poblano and corn, roasted red bell pepper**, or **black mole**; served with jalapeno corn bread (*gluten).

Traditionals

CAMARONES VERDES 31

Four jumbo tiger prawns, salsa verde, baby potatoes, grilled green onions, chips, guacamole.

CHILORIO VEGANO 23 V

Our homemade vegan chilorio, **soy protein** and, pastor adobo, grilled pineapple, fresh avocado, cilantro, picked onions, habanero salsa, and corn tortillas. *gluten

BIRRIA DE HUITLACOCHÉ 25 V

Huitlacoche (**Mexican corn-truffle**), white mushrooms, charred corn kernels, with a dried chiles and beer birria broth, served in a stone mortar with banana leaves, cilantro, onions, feta, jalapeno dressing, and corn tortillas. *beer gluten

COCHINITA PIBIL 29

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

BARBACOA 29

Slow braised **beef** sirloin and **pork** shoulder with beer, and dried chiles, served in a stone mortar with banana leaves, cilantro, onions, habanero sauce, corn tortillas. * beer gluten

HALIBUT AL PASTOR 33

Six-ounce pan seared **halibut** pastor, guajillo risotto, grilled pineapple, cilantro, onion, grilled pineapple dressing, and avocado puree.

ENCHILADAS 27

Five corn tortillas stuffed with pulled **chicken**, or **potatoes-poblano-corn** kernels V, 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. *gluten

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

SOFRITO DE MARISCOS 35

Grilled **Spanish Octopus, Scallops, Shrimps**, roasted tomato-guajillo salsa, cheese, baby potatoes, onions, bacon, pickled purple cabbage, corn tostaditas.

ARRACHERA STEAK 33

Eight-ounce AAA **flank steak**, cooked to medium, served with grilled garlic shrimps, Zapoteca rice, broccolini, salsa verde, side of beans, guacamole, and corn tortillas.

Molcajetes

Served in a hot stone mortar to share for two guests.

CARMELA 55

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.

QUESO FUNDIDO 39 V

Mix of mozzarella, feta, parmesan, and Mexican oregano, peppers, mushrooms, broccolini, avocado, jalapeno, cilantro, and pickled onions. Side of pico de gallo, and tortillas.

DEL MAR 57

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

* Add two jumbo tiger prawns 11

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

ZAPOTECA

Mexican Grill & Seafood 4pm to close

Cocktails

Tequila

Margarita Tequila, Cointreau, Lime, Agave Syrup - 1.5 oz. **\$12**

Pamela Espolon Blanco, Grand Marnier, Agave, Pineapple juice, Jalapeno- 1.5 oz. **\$12**

Grand Margarita Espolon Blanco, Grand Marnier, Lime, Agave - 2 oz. **\$14**

Diablo Espolon Reposado, Crème de Cassis, Lime, Ginger Beer – 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**

Mexican blood Mezcal, liquor 43, bloody orange, lime juice, cinnamon– 1.5 oz. **\$14**

Rum

Pinata White Rum, Rice Milk, Vanilla, Cinnamon, Coconut, Fresh Pineapple juice – 2 oz. **\$14**

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

Vodka

Cucumber Martini Vodka, Cucumber, Lime, Mint – 1.5 oz **\$14**

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

Mocktails

Strawberry Limeade – Lime, strawberries, sparkling **\$7**

Virgin Pinata Rice milk, vanilla, coconut, fresh pineapple **\$7**

Virgin Paloma – Lime, grapefruit, soda, 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**

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

Wine List

Red

6oz./9oz./btl.

2020 Lab, blend (Portugal), Full-bodied, Very aromatic with notes of ripe black and red fruits, along with flavours of spice and liquorice. Pairs well with Sofrito, Papas Bravas, and/or Chicharrones. **\$10/\$15/ --**

2020 Casillero del Diablo, Cab Sav (Chile) This medium-bodied wine is firm with smooth tannins and an elegant long, pleasant finish. Great spicy dishes or meat: Cochinita, Barbacoa, Carmela. **\$11/\$16/\$38**

2016 Monasterio, Carinena-tempranillo-garnacha (Spain)

Expect full bodied and intense flavors of cherries, red currants and balsamic touches on the palate that lead to a long and enjoyable finish.

Pair it with a Carmela or anything with Mole. **\$13/\$19/\$47**

2019 Prophecy, Pino Noir (California) Light and juicy, bouquet of toasted oak and ripe raspberry. Plush and smooth, pair it with any of the salads, a Queso Fundido, Del Mar, vegetables, or Carmela. **--/--/\$46**

2019 Cono Sur Reserva Especial, Carmenere (Chile) Medium bodied and flavourful, long on red fruit and savoury, hints of cocoa and spice on the palate and very long finish. Amazing with all Moles, Chicken Enchiladas, or Halibut al Pastor. **--/--/\$41**

White

6oz./9oz./btl.

2019 Santa Carolina, Sav. Blanc (Chile) Vibrant and fruity, peach and grapefruit aroma, pairs well with seafood tacos. **\$10/\$15/ --**

2019 Gray Monk, Sav. Pinot Gris (BC) Flavourful, fruity, and fresh, very versatile with seafood, salads, and Enchiladas Verdes. **\$12/17/\$43**

2018 Kim Crawford, Sav. Blanc (NZ) Fruity with plenty of weight and length on the palate, with passion fruit, melon and grapefruit flavours, crisp acidity, and complexity. Pairs brilliantly with Mussels, Del Mar, and Halibut al Pastor. **\$--/--/\$47**

Sparkling

btl.

Codorniu – Clasico, Brut (Spain)

\$38

Veuve Cliquot, Brut (France)

\$119

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**

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