

ZAPOTECA

Mexican dinner 4pm to close

Starters

TOTOPOS 15 V

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

COSTILLITAS DE

MAIZ 13 V

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

HONGOS AL

GUAJILLO 17 V

A Hot skillet with sautéed wild **mushrooms**, seasoned with guajillo and garlic, served with 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 5**

CHORIQUESO 19

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

CEVICHE 19

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 17

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**

TACOS DE PESCADO 19

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

Traditionals

MIXIOTE DE MAR 29

A Traditional slow braised maguey leaf package, stuffed with **haddock, shrimps**, potatoes, and carrots, guajillo-pasilla-chipotle sauce, Zapoteca rice.

CHILORIO VEGANO 23 V

Our homemade vegan chilorio, made on base of **soy** protein and, chilorio adobo, pico de gallo, cilantro, side of refried pinto beans, and corn tortillas. ***gluten**

CARNITAS DE CERDO 27

Slow cooked **pork** shoulder, over corn chips, side of guacamole, pico de gallo, jalapenos, and warm corn tortillas.

BARBACOA 27

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

HALIBUT AL PASTOR 31

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

ENCHILADAS 25

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, tomatoes, and onion. **V**

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

***gluten**

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

LANGOSTA PASILLA 37

Grilled **Lobster tail** and **Scallops**, pasilla jam, over a bed of black risotto with hints of mild spicy sauce, radishes, fried cilantro.

ARRACHERA STEAK 31

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. * **Add a lobster tail 19**

Molcajetes

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

CARMELA 51

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 35 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 53

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 8**

***Add a lobster tail 19**

Sides

PICO DE GALLO 3
BEANS 2
SOUR CREAM 1
HABANERO SALSA 2

GUACAMOLE 5oz. 6
GUACAMOLE 1.5oz 2
CORN CHIPS 3
ZAPOTECA RICE 3

PIZAPOTECAG

Mexican Grill & Seafood 4pm to close

Cocktails

Tequila

Margarita Tequila, Cointreau, Lime, Agave Syrup - 1.5 oz. \$11

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

Grand Margarita Espolon Blanco, Grand Marnier, Lime, Agave - 2 oz. \$13

Diablo Espolon Reposado, Crème de Cassis, Lime, Ginger Beer - 2 oz. \$14

Paloma Tequila, Grapefruit Soda, Grapefruit Juice, Lime, Salt - 1.5 oz. \$12

Mezcal

Jamaica Classico Mezcal, Cointreau, Jamaica Extract, Cinnamon, Splash of Orange - 1.5 oz. \$13

Mexican blood Mezcal, liquor 43, bloody orange, lime juice, cinnamon - 1.5 oz. \$13

Rum

Pinata White Rum, Rice Milk, Vanilla, Cinnamon, Coconut, Fresh Pineapple juice - 2 oz. \$13

Blueberry Mojito Dark & White Rum, Mint, Lime, Sugar, blueberries, Sparkling Water - 2.0 oz. \$15

Vodka

Cucumber Martini Vodka, Cucumber, Lime, Mint - 1.5 oz \$13

Señorita Vodka, bloody orange, lime juice, white wine, piloncillo syrup, - 1.5 oz. \$13

Gin

Blueberry Fizz Gin, Blueberries, Lime Juice, Egg Whites - 1.5 oz. \$13

Whiskey/Pisco

Xolo Sour Bourbon or Pisco, lime Juice, Egg White - 1.5 oz. \$13

Wine

Red Sangria Red wine, pomegranate, lime, grapefruit, brandy - 1.5 oz. \$12

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

Mocktails

Strawberry Limeade - Lime, strawberries, sparkling \$5

Virgin Pinata Rice milk, vanilla, coconut, fresh pineapple \$6

Virgin Paloma - Lime, grapefruit, soda, salt \$5

Spicy Jamaica - Hibiscus infusion, lime, ginger beer \$5

Horchata Water - Rice, milk, cinnamon \$5

Cucumber Cooler - Cucumber pulp, lime, ginger beer \$5

Blue Mojito - Lime, blueberries, mint, sparkling \$6

Others

Soft Drinks Coke (Diet), Ice Tea, 7-Up - 1 can \$3.50

Sparkling Water Perrier \$5

French Pressed Coffee \$3

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

Wine List

Red

6oz./9oz./btl.

2020 Lab, blended (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. \$9/\$13/ --

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. \$9/\$13/ --

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 - \$7

Dos Equis Lager (Mexico) 355ml - \$7

Modelo Especial Lager (Mexico) 355ml - \$8

Pacifico Lager (Mexico) 355ml - \$8

Negra Modelo Dark Lager (Mexico) 355ml - \$8

Stella Artois Lager (Belgium) 330ml - \$8

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

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