

# ZAPOTECA

Mexican brunch Open to 4pm

## 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, feta cheese, lime.

### CHORIQUESO 19

A Hot skillet with melted cheese, home-made 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 19 V

House made tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro. \* **Add chorizo, or pollo 5**

### 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**

## Brunch

### CHILAQUILES 19

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 19

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 19

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 19

Grilled AAA Sirloin, with homemade seasoning.

### CHORIZO 17

Spicy pork sausage, Guanajuato style.

### POLLO 17

Chicken breast marinated in pastor adobo, and grilled pineapple.

### BARBACOA 17

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

### CARNITAS 17

Slow cooked pork shoulder in Mexican spices.

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

### PESCADO 19

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

### CAMARON 19

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

\**Vegetarian tacos*

### VEGAN CHILORIO 15 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 17 V

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

## Sides

PICO DE GALLO	3	GUACAMOLE 5oz.	6
BEANS	2	GUACAMOLE 1.5oz	2
SOUR CREAM	1	CORN CHIPS	3
HABANERO SALSA	2	ZAPOTECA RICE	3

## Favorites

### CARMELA (for two guests) 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.

\* **Add two jumbo tiger prawns 8**

### 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 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 21

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

### QUESABIRRIAS 19

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

### GRINGA 19

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

# TAZAPOTECA

## Mexican Grill & Seafood

### Cocktails

#### Tequila

- Margarita** Tequila, Cointreau, Lime, Agave Syrup - 1.5 oz. \$11  
**Grand Margarita** Espolon Blanco, Grand Marnier, Lime, Agave - 2 oz. \$13  
**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

#### Rum

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

#### Vodka

- Señorita** Vodka, bloody orange, lime juice, white wine, piconcillo 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



**Happy Hour**  
**2-5pm Mon-Fri**

**\* NO HOLIDAYS**



**\$10 Feature Cocktail: Grand Margarita**

**\$7 cocktails:**

Margarita, Red Sangria, or Paloma.

**\$7 glass of wine 6 oz:**

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

**\$6 Beer: Corona**

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

**\$11 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), \$9/\$13/ --

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) \$9/\$13/ --

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

### 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

### Mocktails

**Strawberry Limeade** – Lime, Strawberries, Sparkling \$5  
**Virgin Pinata** Rice Milk, Vanilla, Coconut, Fresh Pineapple \$6

**Virgin Paloma** – Lime, Grapefruit, fresca, 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

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

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