

# 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" 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.

### SOPA DE TORTILLA 13

A bowl of homemade chile pasilla broth served with fried corn tortillas, mozzarella cheese, avocado, sour cream and pico de gallo. \* **Add chicken 6**

### 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.

### 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 and pineapple dressing.

### TUNA CARPACCIO 21

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

### TACOS DE PESCADO 21

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

### OAXACAN SALAD 19

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

## Traditionals

### CAMARONES VERDES 31

Four jumbo black 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, corn dressing, spicy sauce, 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, corn dressing, spicy sauce, and corn tortillas. \* **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, spicy sauce, and corn tortillas. \* **gluten**

### HALIBUT AL PASTOR 33

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

### 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, tomatoes, and onion. **V**

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

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

### RISOTTO DE MAR 35

Grilled **Spanish octopus** and **Scallops** over a bed of black risotto, parmesan, liquor 43, with hints of mild spicy sauce, fried cilantro.

### 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 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.

### QUESO FUNDIDO 37 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 55

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**

## 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

# 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, 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. **\$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).