

# 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 21 V

Tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro. \* **Add Protein 6**

### CHORIQUESO 21

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 6**

### ZAPO DIPS 13

Rosemary squid chips, sikil pak (mayan humus), pasilla jam.

### TACOS DE PESCADO 21

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

### CEVICHE AGUACHILE 21

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.

### TIRADITO DE ATUN 19

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, shrimps, Spanish octopus, squid chicharron, 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 sauce.

### 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.

### 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, with a dried chiles and beer birria broth, avocado puree, 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 chilies, cacao).

### MOLE VERDE 23/35

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

### MOLE MANCHAMANTELES 31

Four **jumbo tiger prawns**, pasilla jam mashed bananas, grilled peaches, leek strips, and fruity mole (pineapple, apples, pears, plantain, dry chiles, more fruits and spices).

### 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.

# ZAPOTECA

Cantina de Barrio 5pm to 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**

**Rosita** Cazadores Reposado, Sweet Vermouth, Dry Vermouth, Campari, Angostura - 3.0 oz. **\$17**

**De la Tierra** Montelobos Mezcal, Aperol, Amaro Montenegro, Lime, Grapefruit, Rosemary 2 oz. **\$15**

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

**Sangria Spritz** Aperol, Maraschino Liquor, 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**

## Aguas frescas

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

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

**Spicy Jamaica** – Hibiscus infusion, jalapeno, lime, syrup, soda **\$7**

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

## Vino

### Tinto

6oz./btl.

2021 Red Rooster, Pino 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 Land Lust, Riesling (Germany) **\$10/\$42**

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**

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

\*\*\*Windfall Jackpot Dry Cider (Vancouver) 473ml - **\$11**

## De barril

15oz Serving

33 Acres – Mezcal Gose - **\$8**

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

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

La Cerveceria – Salted Lime Lager - **\$8**

Michelada Petroleum Mix, Lime, Tajin Blend, Beer - **\$11**

## Others

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

French Pressed Coffee **\$5**

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