

# 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 23 V

Tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro. \* **Add Protein 7**

### CHORIQUESO 22

A Hot skillet with melted cheese, home-made spicy pork **chorizo or vegan chilorio (gluten)**, 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. \* **Add chicken 7**

### OAXACAN SALAD 21

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

### TACOS DE PESCADO 23

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

### CEVICHE DE CAMARON 23

Cured shrimp, cucumber, onions, heirloom tomatoes, leche de tigre, fresh avocado, chili oil, corn chips.

### CHICHARRONES DE CALAMAR 21

Deep fried strips of lime marinated **squid steak**, in a rosemary corn batter, guajillo flakes, jalapeno-garlic and pineapple-mayo dressing.

### CEVICHE DE ATUN 21

Raw **Ahi tuna**, guajillo-soy vinaigrette, onions, avocado puree, heirloom tomatoes, cucumber, radishes, sesame seeds, cilantro, corn chips. \***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, fresh avocado, pickled onion, cilantro, side of beans, and corn tortillas.

\* **Add two jumbo tiger prawns 11**

### DEL MAR 59

Pan fried sablefish, haddock, jumbo scallop, shrimp, Spanish octopus, 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 vegan chilorio (gluten) 6**

## Traditionals

a taste of home

### HUARACHE 25

Hand made 8" Thick tortilla, beans, your choice of protein: **chicken pastor, asada beef, chorizo, or vegan chilorio (gluten)**; avocado puree, sour cream, feta, onions, pickled cabbage, radishes, daily salsa.

### ENCHILADAS 23

Three corn tortillas with pulled **chicken**, cheese, sour cream, onion, tomato, and avocado. Salsa:

**Salsa Verde:** green tomatillo sauce.

**Salsa Roja:** tomatoes and guajillo sauce.

**Mole:** sesame seeds, dry chilies, and cacao. +\$2

### COCHINITA PIBIL 27

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

### BARBACOA 27

Slow braised **beef** sirloin, dried chiles, served in a stone mortar with banana leaves, cilantro, onions, daily sauce, fried serrano, corn tortillas.

### TETELITA CON HUITLACOCHE 25 V

Hoja santa & corn masa pocket, stuffed with **Mexican corn-truffle**, white mushrooms, corn kernels; with pickled onion, avocado puree, mole negro, sweet potato puree, rice.

## 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 seeds, dry chiles, cacao).

### MOLE VERDE 23/33

**Portobello, or Tiger Prawns** in chimichurri, tomatillo rice, chopped pistachio, spinach, and herbal green mole.

### MOLE BLANCO 35

**Sablefish**, pasilla jam, mashed plantains, grilled peaches, beet crisps, and \***peanuts** mole (peanuts, almonds, grapes, chiles gueros, white chocolate). Sweet.

### 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.

# ZAPOTECAG

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**

**De la Tierra** Montelobos Mezcal, Aperol, Amaro Montenegro, Lime, Grapefruit, Rosemary 2.0 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**

**Cucumber Cooler** – Fresh lime, cucumber, mint, ginger beer **\$7**

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

**Spicy Jamaica** – Hibiscus infusion, lime, ginger beer **\$7**

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

## Vino

<u>Tinto</u>	6oz./btl.
2021 Prophecy, Pinot Noir (California)	\$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
<u>Blanco</u>	6oz./btl.
2022 Poplar Grove, Pinot Gris (British Columbia)	\$13/\$52
2023 Oyster Bay, Sauv. Blanc (New Zealand)	\$12/\$48
<u>Espumoso</u>	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**

**Negra Modelo Dark Lager** (Mexico) 355ml - **\$9**

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

**\*\*\*Lonetree Cider (Kelowna)** 355ml - **\$9**

## De barril

15oz Serving

**33 Acres** – Mezcal Gose - **\$8**

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

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

**Red Truck** - IPA - **\$8**

**Michelada** Petroleum Mix, Lime, Tajin Blend, Beer - **\$10**

## 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).