

MARGARITAS made with 100% agave tequilas & fresh lime. All flavored tequilas are infused in house.

CAÑONITA patrón silver, grand marnier 18 | pitcher 65

THE CLASSIC monte alban, orange liqueur 17 | pitcher 60

AGAVE PULIDO don fulano fuerte 100 proof, agave, lemon, lime 18

FRESCA monte alban, orange liqueur, choice of **blackberry**, **prickly pear**, **mango**, **raspberry**, **strawberry**, or **watermelon** 18 | pitcher 59

JALAPEÑO orange & jalapeño infused monte alban silver, cilantro, orange liqueur 18 | pitcher 66

PINEAPPLE pineapple & vanilla bean infused monte alban silver, orange liqueur 20 | pitcher 74

SANGRIA DE ROJO housemade sangria swirled with our classic margarita 17 | pitcher 60

DESERT LOTUS milagro blanco, prickly pear, serrano 17 | pitcher 63

POMEGRANATE corazón reposado, cointreau, pomegranate, pink grapefruit 17 | pitcher 63

ROASTED ROOSTER roasted poblano, red and yellow pepper infused Monte Alban 17 | pitcher 63

MARGARITA FLIGHT choice of three: **the classic**, **pineapple**, **jalapeño**, or **roasted rooster** 19

¡PERFECTO! gran patrón platinum, grand marnier, cointreau 41

CÓCTELES crafted cocktails

TABLESIDE SMOKED TRES ARMEROS tres generaciones añejo, caramelized pineapple, black sea salt 28

PALOMA casamigos reposado, grapefruit, jarritos grapefruit soda 23

MOJITO citrus rum, orange liqueur, lime, mint 15 | pitcher 53 **blackberry**, **raspberry**, or **watermelon** +2

LA PASIÓN ojo de tigre mezcal, passion fruit, watermelon 18

COCO PIÑA bacardi light, coconut milk, pineapple, served in a coconut shell 16

SANGRIA presidente brandy, red or white wine, fruit 17 | pitcher 60

MOJITO FLIGHT choice of three: **traditional**, **watermelon**, **blackberry**, or **raspberry** 19

BEBIDAS refreshments

AGUAS FRESCAS choice of **blackberry**, **horchata**, **lemonade**, **limeade**, **mango**, **strawberry**, **prickly pear**, **raspberry**, or **watermelon** 6

JARRITOS choice of **pineapple**, **mandarin**, or **grapefruit** 6

FLAVORED ICED TEAS choice of **ginger**, **peach**, or **blueberry** 6

BOTTLED WATER choice of **S.Pellegrino** or **Acqua Panna** small 6 / large 9

RED BULL choice of **regular** or **sugar-free** 7

VINO wine selections

SPARKLING 5 oz | bottle

Tavistock, **Prosecco**, Veneto 14 | 52

Campo Viejo, Cava, **Rosé**, Rioja Spain 12 | 50

Campo Viejo, Cava, **Brut Reserva**, Rioja Spain 13 | 51

WHITE & ROSÉ 6 oz | 9 oz | bottle

Château d'Esclans, *Whispering Angel*, **Rosé**, Côtes de Provence 16 | 23 | 60

Tavistock, **Pinot Grigio**, Alto Adige 14 | 21 | 56

Echo Bay, **Sauvignon Blanc**, Marlborough, New Zealand 15 | 23 | 60

Tavistock, **Sauvignon Blanc**, Monterey 14 | 21 | 56

Tavistock, **Chardonnay**, Monterey 16 | 24 | 64

RED

Tavistock, **Pinot Noir**, Monterey 15 | 22 | 60

Marques de Riscal Reserva, **Rioja**, Spain 17 | 25 | 65

Tavistock, **Red Blend**, *Bacarré*, Central Coast 14 | 21 | 56

Tavistock, **Malbec**, Mendoza, Argentina 14 | 21 | 56

Tavistock, **Cabernet Sauvignon**, Central Coast 18 | 27 | 72

CERVEZAS

IMPORTED 12

Corona | Corona Light | Dos Equis Amber

Dos Equis Lager | Heineken | Modelo Especial

Negra Modelo | Pacifico *draft beer*

DOMESTIC 10

Bud Light | Michelob Ultra

Miller Lite | O'doul's NA

Lagunitas IPA 12

SELTZER 10

High Noon **pineapple** or **watermelon**

CAÑONITA[®]
MEXICO CITY SOUL FOOD

APERITIVOS appetizers

AHI TUNA CRUDO*

blackened serrano aioli, lemon, mexican oregano flatbread 15

CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo *roasted chicken* or *braised beef* 17

SOPAS Y ENSALADAS

POZOLE VERDE

braised pork, hominy, green chile & tomatillos, shredded cabbage *bowl 12 | cup 8*

TORTILLA SALAD

romaine, bacon, corn, roasted vegetables, queso fresco, crispy tortilla, lime vinaigrette, choice of *grilled chicken* 17 or *seared ahi tuna* 22

PARA LA MESA for the table

CHIPS & SALSA

roasted tomato, chipotle, onion, cilantro 5
add *guacamole* 11

CAÑONITA CLÁSICOS tried-and-true recipes loved by natives and novices

MEXICO CITY ENCHILADAS

choice of *roasted chicken* or *braised beef*, queso fresco, shredded lettuce, tomato, cilantro rice, black beans 26

CAÑONITA FAJITAS peppers, pico de gallo, guacamole, tortillas, crema, choice of *grilled chicken breast* 23 *skirt steak** or *shrimp** 28 *veggies* 18 choice of two 32

SMOKED CHICKEN QUESADILLA

cilantro rice, black beans, guacamole, pico de gallo, crema 20 *cheese* 15

COMPLIMENTOS sides

CRAB & SHRIMP CAKE 14

SEASONAL ROASTED VEGETABLES 10

GREEN CHILE POTATO GRATIN 10

OVEN-ROASTED MUSSELS & SHRIMP*

chorizo, smoked pasilla, cilantro grilled bread 20

CRAB & SHRIMP CAKE

blackened serrano aioli, oaxaca sauce 22

CANCÚN AHI TUNA CEVICHE*

mango agua-chile, watermelon, almond, black sesame 19

RANCHERO CHICKEN SALAD

baby greens, grilled chicken, bacon, queso fresco, buttermilk guajillo dressing 18

CAESAR SALAD*

romaine hearts, spiced pumpkin seeds, parmesan croutons, choice of *grilled chicken* 17 or *seared ahi tuna* 22

QUESO FUNDIDO

chihuahua & oaxaca cheese, epazote, flour tortilla 15
add *housemade chorizo* 4 | *roasted chicken* 4
house-pickled jalapeños 1

TACOS choice of *chicken tinga*, *carne asada**, *pork carnitas*, *grilled fish*, *herbed mushroom*, *corn or flour tortilla*, arbol-tomatilla salsa *three* 20 | *five* 28

CAÑONITA BURRITO

choice of *roasted chicken breast*, *carne asada**, or *shrimp* poblano peppers, lettuce, tomato, asadero cheese, chipotle, crema, rice & beans 28

GUACAMOLE 11

MUSHROOM HOMINY 9

GRILLED SHRIMP SKEWERS 18

BRUNCH Friday, Saturday, & Sunday 10 a.m. – 2 p.m. *Bottomless Mimosa or Bloody Mary* 28 available 10 a.m. – 12 p.m.

CHURROS

cinnamon, sugar, caramel sauce 11

BREAKFAST BURRITO

scrambled eggs, chorizo, ranchero potatoes, guajillo salsa or salsa verde 16

LEVANTATE ENCHILADAS*

two cheese and green chile enchiladas, scrambled eggs, pico de gallo, ranchero potatoes, black beans 16

PLATOS FUERTES traditional entrées influenced by our chef's travels through Mexico

SANTA ROSA BARBACOA

guajillo chile rubbed pork served in a banana leaf, chipotle bbq sauce, cilantro rice, black beans, corn tortillas 30

VAQUERO BEER-BRAISED SHORT RIB

mushroom hominy, oaxaca chile reduction 32

CARNE RANCHERA

grilled skirt steak, caramelized onion, serrano peppers, black beans, pico de gallo, poblano quesadilla 35

MICHOACAN PORK CARNITAS

arbol-tomatillo sauce, chicharrónes, queso fresco, rice 25

POLLO CON MOLE POBLANO

roasted vegetables, rice, sesame 28

SAN LUIS CHILE RELLENO

cornmeal-crusting poblano, dried fruits & nuts, goat cheese, guajillo, cilantro rice, black beans 24

ARBOL-GLAZED SALMON*

quinoa, dried fruits & nuts, mango salsa 30

MAHI-MAHI VERACRUZ

peppers & onions, capers, rice, marisco broth 30

CAZUELA DE MARISCOS*

mussels, clams, shrimp, calamari, mahi-mahi, salsa rustica, cilantro grilled bread 35

MUSHROOM ENCHILADAS

corn tortilla, cheese, poblano sauce, rice, borracho beans 26

*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

STEAK & EGGS*

8 oz. grilled skirt steak, scrambled eggs, black beans, roasted serrano peppers, caramelized onions, corn tortillas 30

BRAISED SHORT RIB CHILAQUILES*

corn tortilla chips, asadero cheese, scrambled eggs, salsa roja, crema, pico de gallo 20

POSTRES desserts 12 each

MARGARITA TART

lemon-lime curd, grand marnier meringue

CHURROS CON CAJETA

cinnamon, sugar, caramel sauce

ANCHO-CHOCOLATE BROWNIE

vanilla ice cream

NIEVES

mango-passion fruit coulis, toasted pepita brittle



ALL TORTILLAS ARE MADE IN HOUSE



HAPPY HOUR

Monday – Thursday | 2 – 5 p.m.



STREET TAQUERIA

Open Daily

Tacos, Chicarrones, Sangria, Cervezas, & Margaritas

MAKE EVERY BITE MORE REWARDING

Become a Preferred Guest loyalty club member and start earning points toward rewards. Ask your server for details.

f @canonitalv