

# ANTOJITOS

shareables and starters

## ENSENADA LUMP CRAB AND SHRIMP CAKE\*

whole grain mustard, lemon, Tabasco, panko crust, smoked pasilla Oaxaca chile cream sauce, blackened serrano aioli 15

## AHI TUNA CRUDO\*

ahi tuna carpaccio, lemon zest, blackened serrano aioli, smoked salt, micro greens, Mexican oregano flatbread 16

## OVEN ROASTED MUSSELS AND SHRIMP\*

chorizo, tequila, smoked pasilla Oaxaca chile, grilled cilantro crostini 16

## CHIPS AND SALSA

roasted tomatoes, caramelized onions, chipotle, cilantro 5  
add: *guacamole* 10

## CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo, crema, lettuce, housemade tortillas *roasted chicken* 12 | *braised beef* 14

## CEVICHE VERACRUZ\*

calamari, mahi mahi and shrimp in escabeche, red onions, capers, cherry peppers, avocado, micro greens 16

## TACO SAMPLER *five tacos*

red onions, cilantro, lime, arbol-tomatillo salsa, housemade corn or flour tortillas *chicken tinga, carne asada, pork carnitas, grilled fish and herbed mushrooms* 21

## QUESO FUNDIDO

Chihuahua & Oaxaca cheese melted with epazote, served with flour tortillas 13  
add: *housemade chorizo* 2 | *house-pickled jalapeños* 1 | *roasted chicken* 2



## CAÑONITA STREET TAQUERIA

Open at 11:30 a.m.

Tacos, Chicharrones, Sangria, Cervezas,  
and Margaritas

# SOPAS Y ENSALADAS

## TARASCAN CHICKEN TORTILLA SOUP

shredded chicken breast, kidney beans, ancho chile, crisp tortilla strips, queso fresco, crema, chives  
*bowl* 12 | *cup* 8

## PORK POZOLE VERDE SOUP

hominy, green chile, tomatillos, Mexican oregano, shredded cabbage, radish, lime  
*bowl* 12 | *cup* 8

## IXTAPA JUMBO LUMP CRAB SALAD

roasted poblano, red and yellow peppers, mesclun greens, panko crusted avocado croutons, jalapeño escabeche dressing 16

## CHICKEN TORTILLA SALAD

shredded romaine, crispy bacon, roasted corn, seasonal roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette 15

## GRILLED CHICKEN CAESAR SALAD

romaine hearts, spiced toasted pumpkin seeds, Parmesan, croutons, Cañonita Caesar dressing 15

## THE CAESAR SALAD

*was first created in 1924  
by Caesar Cardini  
in Tijuana, México*

## GROUP DINING

We are pleased to offer private and semi-private options ideally suited for your corporate or social event. Ask the manager for details.

## MAKE EVERY BITE MORE REWARDING

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

# 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 barbecue sauce, cilantro rice, black beans, housemade corn tortillas 25

## GRILLED SONORA FILET MIGNON\* 8 oz

Huitlacoche cornbread, seasonal roasted vegetables, pasilla Oaxaca chile reduction 39

## SEARED SALMON\*

arbol-honey glaze, quinoa-toasted almond salad, cilantro mojo, mango salsa 26

## SEARED CABO AHI TUNA\*

pasilla Oaxaca chile cream sauce, pico de gallo, green chile-potato gratin 26

## VAQUERO BEER-BRAISED SHORT RIB

Negra Modelo, creamy mushroom hominy, spiced tobacco onions, pasilla Oaxaca chile reduction 25

## POLLO MOLE POBLANO

oven-roasted jidori chicken breast, steamed white rice, seasonal roasted vegetables, toasted sesame seeds 24

## CARNE ASADA\* 12 oz

New York strip seared with our Cañonita rub, herbed butter, green chile-potato gratin, seasonal roasted vegetables 41

## SAN LUIS CHILE RELLENO

roasted poblano chile, apricots, cranberries, toasted almonds, marjoram, Cañonita cheese, goat cheese, guajillo sauce, cilantro rice, black beans, crema 22

## VERACRUZ MAHI MAHI\*

sautéed peppers, olives, onions, garlic, marisco broth, steamed white rice, lime, cilantro 27

## MEXICO CITY ENCHILADAS

queso fresco, shredded lettuce, tomato, cilantro rice, black beans *roasted chicken* 23 | *braised beef* 25

## CAÑONITA BURRITO

Monterey Jack and asadero cheeses, red, yellow and poblano peppers, lettuce, tomatoes, chipotle barbecue sauce, crema, cilantro rice, black beans *roasted chicken breast* 19 | *carne asada\* or shrimp* 23

## WILD MUSHROOM ENCHILADAS

slow-cooked borracho beans, steamed vegetable rice, poblano crema, pico de gallo 22

## COMPLEMENTOS

SEASONAL ROASTED VEGETABLES 8

GREEN CHILE-POTATO GRATIN 8

HUITLACOCHÉ CORN BREAD 9

CRAB AND SHRIMP CAKE 10

MUSHROOM HOMINY 8

GRILLED SHRIMP SKEWERS 14

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. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# MARGARITAS

A sacred Mexican concoction, our margaritas are made with 100% agave tequilas and fresh lime juice. All flavored tequilas are infused in-house.

**CAÑONITA** Patrón Silver, Grand Marnier  
14 | pitcher 53

**THE CLASSIC** Monte Alban, orange liqueur  
12 | pitcher 45

**AGAVE PULIDO** Roca Patrón Silver, agave, lemon, lime 16

**FRESCA** the Classic with choice of blackberry, prickly pear, mango, raspberry, strawberry or watermelon  
13 | pitcher 49

**JALAPEÑO** orange and jalapeño-infused Monte Alban Silver, cilantro, orange liqueur 12 | pitcher 45

**SANGRIA DE ROJO** housemade sangria swirled with our classic margarita 13 | pitcher 49

**DESERT LOTUS** Milagro Blanco, prickly pear, serrano, sour 14 | pitcher 53

**POMEGRANATE** Cazadores Reposado, pomegranate schnapps, Cointreau, pink grapefruit 14 | pitcher 53

**PINEAPPLE** pineapple and Tahitian vanilla bean-infused Monte Alban Silver, agave, Cointreau  
12 | pitcher 45

**¡PERFECTO!** Gran Patrón Platinum, Grand Marnier, Cointreau 37

**MARGARITA FLIGHT** The Classic, Jalapeño and Pineapple 15

# CÓCTELES

**COCO PIÑA** Bacardi Light, coconut milk, pineapple juice, served in a coconut shell 12

**ROASTED ROOSTER** roasted pepper infused, Monte Alban Silver Tequila, orange liqueur 14

**CUCUMBER MELON-TINI** Tito's Handmade Vodka, cucumber, watermelon, mint 12

**SANGRIA** Presidente Brandy, red or white wine, fresh fruit juice 9 | pitcher 27

**A.V. LEMON DROP** blueberry-citrus infused vodka, limoncello, lemonade, squeezed lemon 12

**LA PATRONA** Patron Reposado, orange liqueur, orange juice, tajin 16

**PALOMA** Casamigos Reposado, grapefruit, Jarrito's grapefruit soda 15

**MOJITO** citrus rum, triple sec, lime, mint 11  
add: fresh blackberries | raspberries | watermelon 1

**MOJITO FLIGHT** Traditional, Watermelon and Raspberry 15

# BEBIDAS

**JARRITOS** Pineapple, Mandarin, Grapefruit 5.25

**AGUAS FRESCAS** Blackberry, Horchata, Lemonade, Limeade, Mango, Strawberry, Prickly Pear, Raspberry, Watermelon 5

**FLAVORED ICED TEAS** Ginger, Peach, Blueberry 5.5

**BOTTLED WATER** San Pellegrino sparkling or Acqua Panna still 500ml 5 | 1L 7.75

**RED BULL** regular or sugar-free 5

# VINO

## TAVISTOCK RESERVE COLLECTION

We hope you enjoy these wines that we have carefully selected for your pleasure.

**SPARKLING** 5 oz | bottle

**Prosecco**, Veneto, Italy 13 | 52

**WHITE** 6 oz | 9 oz | bottle

**Pinot Grigio**, Delle Venezie, Italy 10 | 15 | 40

**Sauvignon Blanc**, Monterey, CA 13 | 19 | 52

**Chardonnay**, Monterey, CA 12 | 18 | 48

**RED** 6 oz | 9 oz | bottle

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

**Red Blend**, Bacarré, Central Coast, CA 12 | 18 | 48

**Malbec**, Mendoza, Argentina 13 | 19 | 52

**Cabernet Sauvignon**, Central Coast, CA 15 | 22 | 60

## TAVISTOCK RESERVE PLATINUM COLLECTION

**Cabernet Sauvignon**, Alexander Valley, CA - | - | 75

**SPARKLING** 5 oz | bottle

Jaume Serra Cristalino, **Cava Brut Rosé**, Catalunya, Spain 12 | 48

Kenwood Yulupa, **Cuvée Brut**, California 10 | 40

**WHITE AND ROSÉ** 6 oz | 9 oz | bottle

Torres De Casta Rosado, **Rosé**, Catalunya, Spain 10 | 15 | 40

Château d'Esclans, Whispering Angel, **Rosé**, Côtes de Provence, France 15 | 22 | 60

Gazela, **Vinho Verde**, Portugal 9 | 14 | 36

Kung Fu Girl, **Riesling**, Washington 10 | 15 | 40

Los Vascos, **Sauvignon Blanc**, Casablanca Valley, Chile 11 | 16 | 44

Kim Crawford, **Sauvignon Blanc**, Marlborough, New Zealand 15 | 22 | 60

Jordan, **Chardonnay**, Russian River Valley, CA 16 | 24 | 64

**RED** 6 oz | 9 oz | bottle

Red Diamond, **Pinot Noir**, California 12 | 18 | 48

Torres, Sangre de Toro, **Garnacha**, Catalunya, Spain 10 | 15 | 40

Marques de Riscal Reserva, **Rioja**, Spain 16 | 24 | 64

Torres, Salmos, **Priorat**, Spain - | - | 80

Las Mulass, Reserva, **Cabernet Sauvignon**, Central Valley, Chile 11 | 16 | 44

Caymus, **Cabernet Sauvignon**, Napa Valley, CA 20 | 30 | 80

Daou Reserve, **Cabernet Sauvignon**, Paso Robles, CA - | - | 70

# CERVEZAS

Make any beer a Michelada, served over ice with freshly squeezed lime.

**IMPORTED** 9

Bohemia	Modelo Especial
Corona	Modelo Especial <i>Draft</i>
Corona Light	Modelo Negra
Dos Equis Amber	Pacifico
Dos Equis Lager	Sol
Heineken	Tecate

**DOMESTIC** 8

Bud Light	Miller Lite
Budweiser	Sam Adams
Coors Light	St. Pauli N.A.
Michelob Ultra	