

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

MEXICO CITY QUESADILLAS

stone ground corn masa, poblano rajas, sautéed onions, potatoes, Cañonita cheese, oregano, arbol tomatillo salsa, crema, queso fresco, pico de gallo 12

ARBOL GLAZED SCALLOPS

seared scallops, pork belly al carbon, arbol-honey glaze, pasilla Oaxaca cream sauce, micro greens 17

CHIPS AND SALSA

roasted tomatoes, caramelized onions, chipotle, cilantro 5
add: *guacamole* 9

CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo, crema, lettuce, housemade tortillas *roasted chicken* 11 | *braised beef* 13

PÁTZCUARO DUCK RELLENO

orange-canela duck confit, manchamantel sauce, crema, pico de gallo 13

CEVICHE VERACRUZ*

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

DUCK MULITA

flour tortilla rolled with duck confit, sautéed carrots, cabbage, green onions and deep fried, served with a tangy chipotle dipping sauce 14

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

Monterey Jack and asadero cheeses, cilantro, flour tortillas 12
add: *housemade chorizo* 2 | *house-pickled jalapeños* 1 | *roasted chicken* 2

SOPAS Y ENSALADAS

TARASCAN CHICKEN TORTILLA SOUP

shredded chicken breast, kidney beans, ancho chile, crisp tortilla strips, queso fresco, crema, chives 9

PORK POZOLE VERDE SOUP

hominy, green chile, tomatillos, Mexican oregano, shredded cabbage, radish, lime 9

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 14

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

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 24

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 25

SEARED CABO AHI TUNA*

pasilla Oaxaca chile cream sauce, pico de gallo, green chile-potato gratin 24

VAQUERO BEER-BRAISED SHORT RIB

Negra Modelo, creamy mushroom hominy, spiced tobacco onions, pasilla Oaxaca chile reduction 23

POLLO MOLE POBLANO

oven-roasted jidori chicken breast, steamed white rice, seasonal roasted vegetables, toasted sesame seeds 23

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 20

CAZUELA DE MARISCOS*

stewed shrimp, mussels, clams, mahi mahi, calamari, roasted tomato-tomatillo salsa, grilled cilantro crostini 24

CAÑONITA SMOKED PORK CHOP 12 oz

brined, mesquite smoked, oven-roasted, pasilla Oaxaca reduction, seasonal roasted vegetables, mushroom hominy 27

MAR Y TIERRA

scallops and pork belly al carbon seared in a cast iron skillet, chorizo mashed potatoes, sautéed wild mushrooms, carbon barbecue sauce, micro greens 38

VERACRUZ MAHI MAHI*

sautéed peppers, olives, onions, garlic, marisco broth, steamed white rice, lime, cilantro 26

MEXICO CITY ENCHILADAS

queso fresco, shredded lettuce, tomato, cilantro rice, black beans *roasted chicken* 22 | *braised beef* 24

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

PORK A LA MICHOCACANA*

roasted tenderloin, manchamantel sauce, cranberry-tomatillo chutney, chorizo mashed potatoes, seasonal roasted vegetables 24

COMPLEMENTOS

SEASONAL ROASTED VEGETABLES 7

GREEN CHILE-POTATO GRATIN 7

WILD MUSHROOM SKILLET 9

HUITLACOCHÉ CORN BREAD 9

CHORIZO MASHED POTATOES 7

CRAB AND SHRIMP CAKE 10

MUSHROOM HOMINY 7

GRILLED SHRIMP SKEWERS 14

TEQUILA

PLATA

Plata, silver, blanco and white tequilas are bottled straight from the still or rested for no more than 60 days.

1800	12
Avión	13
Casa Dragones Blanco	13
Casa Dragones Joven	61
Casa Noble Crystal	12
Casamigos	12
Cazadores	12
Centinela	12
Clase Azul	17
Corralejo	12
Don Julio	12
El Jimador	11
El Tesoro	13
Fortaleza	15
Gran Centenario	11
Gran Patrón Platinum	33
Herradura	12
Jose Cuervo Platino	13
Maestro Dobel	13
Maestro Dobel Humito	13
Monte Alban	10
Patrón	12
Roca Patrón Silver	15
Sauza 901	12

REPOSADO

Reposados can be rested in wooden casks anywhere from 60 to 364 days. This process allows for richer and more complex flavors to develop, with hints of vanilla and spice producing a mellow character.

1800	12
Avión	13
Casa Noble	13
Casamigos	13
Cazadores	12
Centinela	12
Clase Azul	21
Corralejo	12
Don Julio	13
El Tesoro	13
Fortaleza	15
Gran Centenario	12
Herradura	13
Jose Cuervo Traditional	11
Maestro Dobel Diamante	14
Patrón	13
Roca Patrón	15

MORE TEQUILA ON OTHER SIDE >

DESAYUNO

BREAKFAST ON THE CANAL

8 - 11:30 a.m.

Start your day with our made-to-order, authentic Mexican breakfast dishes and drinks. Ask your server for details.



HAPPY HOUR

Every Day

3 - 6 p.m. and

9 p.m. - Close



CAÑONITA STREET TAQUERIA

Open at 11:30 a.m.

Tacos, Chicharrones, Sangria, Cervezas, and Margaritas

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.

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.

TEQUILA

AÑEJO

Añejos are aged in wooden casks between 1 to 6 years. Enjoy on the rocks or sipped neat.

1800	12
Avión	13
Casa Noble	13
Casamigos	15
Cazadores	13
Centinela	13
Clase Azul	61
Corralejo	13
Cuervo de la Familia	
Extra Añejo	25
Don Julio	15
Don Julio 1942	40
Don Julio Real	49
El Tesoro	13
Fortaleza	19
Gran Centenario	13
Gran Patrón Burdeos	100
Gran Patrón Piedra	
Extra Añejo	49
Herradura	13
Herradura Selección Suprema	49
Maestro Dobel	14
Maestro Dobel Diamante	19
Paradiso	25
Patrón	13
Roca Patrón	15

TEQUILA FLIGHTS

Plato, Reposado and Añejo sampling

Centinela	13
Don Julio	13
Fortaleza	19
Gran Centenario	13
High Roller	40
Don Julio Real	
Gran Patrón Platinum	
Herradura Suprema	
Maestro Dobel	19

MEZCAL

Mezcal can be made from more than 30 varieties of agave.

Casamigos	17
Illegal Joven	14
Illegal Reposado	17
Kimo Sabe Joven	14

< [MORE TEQUILA ON OTHER SIDE](#)

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
12 | *pitcher* 41

JALAPEÑO orange and jalapeño-infused Monte Alban Silver, cilantro, orange liqueur 12 | *pitcher* 41

SANGRIA DE ROJO housemade sangria swirled with our classic margarita 11 | *pitcher* 41

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

POMEGRANATE Cazadores Reposado, pomegranate schnapps, Cointreau, pink grapefruit 13 | *pitcher* 49

PINEAPPLE pineapple and Tahitian vanilla bean-infused Monte Alban Silver, agave, Cointreau 12 | *pitcher* 41

¡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

PAISANO Casa Migos Mezcal, Solerno Liqueur, plum bitters 15

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

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

APASIONADO Cuervo Tradicional Reposado, prickly pear, blackberry, basil 15

GUAVAJAJARA Barsol Pisco, peach schnapps, guava 15

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

MOJITO FLIGHT Traditional, Watermelon and Raspberry 15

CERVEZAS

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

IMPORTED 8

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

DOMESTIC 7

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

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 Venezia, Italy 10 | 15 | 40

Sauvignon Blanc, Monterey 13 | 19 | 52

Chardonnay, Santa Barbara 12 | 18 | 48

RED 6 oz | 9 oz | bottle

Pinot Noir, Santa Barbara 15 | 22 | 60

Red Blend, Bacarré, Paso Robles 12 | 18 | 48

Malbec, Mendoza, Argentina 13 | 19 | 52

Cabernet Sauvignon, Paso Robles 15 | 22 | 60

TAVISTOCK RESERVE PLATINUM COLLECTION

Cabernet Sauvignon, Alexander Valley - | - | 90

SPARKLING 5 oz | bottle

Cuvée Brut, Kenwood Yulupa, California 10 | 40

WHITE AND ROSÉ 6 oz | 9 oz | bottle

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

Kung Fu Girl Riesling, Evergreen Vineyard, Ancient Lakes of Columbia Valley, Washington 10 | 15 | 40

Vinho Verde, Gazela, Portugal 9 | 14 | 36

Sauvignon Blanc, Los Vascos, Chile 11 | 16 | 44

Chardonnay, San Pedro 1865 Single Vineyard, Chile 15 | 22 | 60

RED 6 oz | 9 oz | bottle

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

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

Cabernet Sauvignon, Las Mulas, Chile 11 | 16 | 44

Red Blend, Silk and Spice, Portugal 10 | 15 | 40

Cabernet Sauvignon, Daou Reserve, Paso Robles, CA - | - | 75

BEBIDAS

JARRITOS Pineapple, Mandarin, Grapefruit 5.25

AGUAS FRESCAS Blackberry, Horchata, Lemonade, Limeade, Mango, Strawberry, Prickly Pear, Raspberry, Watermelon 4.75

FLAVORED ICED TEAS Ginger, Peach, Blueberry 5.25

BOTTLED WATER San Pellegrino *sparkling* or Acqua Panna *still* 500ml 4.75 | 1L 7.50

RED BULL regular or sugar-free 5.25