

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 14

AHI TUNA TOSTADA*

jicama, avocado, toasted sesame seeds, chipotle vinaigrette, serrano pesto, house-baked cilantro flatbread crackers 15

OVEN ROASTED MUSSELS AND SHRIMP*

chorizo, tequila, smoked pasilla Oaxaca chile, grilled cilantro crostini 15

COCHINITA PIBIL EMPANADAS

slow-roasted achiote pork, chipotle barbecue sauce, pico de gallo, cilantro crema 10

PAPAS BRAVAS

crispy potato wedges, smoked tomato sauce, blackened serrano chile aioli 10

CHIPS AND SALSA

roasted tomatoes, caramelized onions, chipotle, cilantro 5

CHIPS AND GUACAMOLE

Mexican avocado, serrano chile, red onions, cilantro, lime, sea salt 9

CRISPY CORN FLAUTAS

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

PÁTUCUARO DUCK RELLENO

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

SHRIMP AND CALAMARI COCKTAIL*

cucumber, jicama, red pepper, scallion, serrano aguachile, house-baked cilantro flatbread crackers, served chilled 15

QUESO FUNDIDO

Monterey Jack and asadero cheeses, cilantro, flour tortillas 12

add: housemade chorizo 2 | *house-pickled jalapeños* 1 | *grilled chicken* 2

CAÑONITA CLÁSICOS

tried-and-true recipes loved by natives and novices

MEXICO CITY ENCHILADAS

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

CAÑONITA FAJITAS

red, yellow and poblano peppers, pico de gallo, sour cream, guacamole, housemade corn or flour tortillas *smoked chicken breast* 21 | *skirt steak** 23

TACOS

red onions, crema, cilantro, lime, housemade corn or flour tortillas
choice of: smoked chicken, braised beef, herbed mushrooms, shredded pork or grilled fish *three* 17 | *five* 21

QUESADILLA

cilantro rice, black beans, guacamole, pico de gallo, sour cream, housemade tortillas *smoked chicken breast* 17 | *braised beef short rib* 18

ROASTED CHICKEN BURRITO

Monterey Jack and asadero cheeses, red, yellow and poblano peppers, lettuce, tomatoes, chipotle barbecue sauce, crema, cilantro rice, black beans 18

WILD MUSHROOM ENCHILADAS

slow-cooked borracho beans, steamed vegetable rice, poblano crema, pico de gallo 21

CHILE-RUBBED SHRIMP BURRITO*

Monterey Jack and asadero cheeses, red, yellow and poblano peppers, lettuce, tomatoes, salsa verde, cilantro rice, black beans, crema 22

SOPAS Y ENSALADAS

MEXICAN CHOPPED SALAD

grilled chicken, roasted vegetables, smoked panela and Manchego cheeses, roasted tomato-garlic vinaigrette 13

PORK POZOLE VERDE SOUP

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

TARASCAN CHICKEN TORTILLA SOUP

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

IXTAPA JUMBO LUMP CRAB SALAD

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

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 tamale, 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, papas bravas, smoked tomato-roasted serrano aioli 24

VAQUERO BEER-BRAISED SHORT RIB

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

POLLO MOLE POBLANO

oven-roasted airline chicken breast, steamed white rice, roasted vegetables, toasted sesame seeds 22

CARNE ASADA NORTEÑA*

grilled skirt steak, poblano quesadilla, black beans, pico de gallo, crema 31

POBLANO CHILE RELLENO

roasted vegetable and cheese stuffed, guajillo sauce, crema, cilantro rice, black beans 18

CAZUELA DE MARISCOS*

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

ACHIOTE POLLO

plantain and cheese stuffed, pan-roasted airline chicken breast, quinoa-toasted almond salad, peach-habanero barbecue sauce, pineapple salsa 24

SAN LUIS POTOSÍ PORK CHOP* 12 oz

creamy mushroom hominy, smoked pasilla Oaxaca chile reduction, peach-habanero marmalade 25

VERACRUZ MAHI MAHI*

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

PORK A LA MICHOACANA*

roasted tenderloin, tomato-roasted red pepper sauce, cranberry-tomatillo chutney, Manchego potatoes gratin, roasted vegetables 24

POSTRES

PEACH BUÑUELOS 9 | TRES LECHEs 9 | FRESH FRUIT EMPANADAS 8

FLAN DE CAFÉ 8 | WARM ANCHO-DARK CHOCOLATE BROWNIE SUNDAE 9

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,
Grilled Street Corn,
Sangria, 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.

SIGN UP TO JOIN OUR MAILING LIST and receive your exclusive welcome offer from Cañonita. Be among the first to hear about special events, dinners, promotions and more. canonita.com/signup

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

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
Cabo Wabo	12
Casa Noble Crystal	12
Cazadores	12
Centinela	12
Chinaco	11
Corazón	12
Corralejo	12
Casamigos	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
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
Cabo Wabo	13
Casa Noble	13
Casamigos	13
Cazadores	12
Centinela	12
Chinaco	13
Corazón	12
Corralejo	12
Don Julio	13
El Tesoro	13
Fortaleza	15
Gran Centenario	12
Gran Centenario Rosangel	12
Herradura	13
Jose Cuervo Traditional	11
Patrón	13
Roca Patrón	15

MORE TEQUILA ON OTHER SIDE >

TEQUILA

AÑEJO

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

1800	12
Avión	13
Cabo Wabo	15
Casa Noble	13
Casamigos	15
Cazadores	13
Centinela	13
Chinaco	15
Corazón	13
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
Paradiso	25
Patrón	13
Roca Patrón	15

TEQUILA FLIGHTS

Plato, Reposado and Añejo sampling

Cabo Wabo	13
Chinaco	14
Don Julio	13
Gran Centenario	13
Patrón XO Café	13
High Roller	40
Don Julio Real	
Gran Patrón Platinum	
Herradura Suprema	

TEQUILA LIQUEURS

Agavero	12
Patrón XO Café	10
La Crema 1921	10

MEZCAL

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

Illegal Joven	14
Illegal Reposado	17
Lo Verás 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 15

UVA NEGRA black grape-infused Monte Alban Silver, topped with Chambord 13

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

PEACH-CHIPOTLE peach, chipotle, and Tahitian vanilla bean-infused Monte Alban Silver, peach schnapps
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

VIVA LOS DANGEROUS Lo Verás Joven Mezcal, ginger, orange liqueur, agave, lime juice 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

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

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

DOMESTIC 7

Bud Light	Miller Lite
Budweiser	Samuel Adams
Coors Light	Boston Lager
Michelob Ultra	St. Pauli N.A.

VINO

TAVISTOCK RESERVE COLLECTION

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

SPARKLING

Prosecco, Veneto



13 52

WHITE

Pinot Grigio, Delle Venezia 10 15 40
Sauvignon Blanc, Monterey 13 19 52
Chardonnay, Santa Barbara 14 21 56

RED

Pinot Noir, Santa Barbara 15 22 60
Red Blend, Bacarré, Santa Barbara 14 21 56
Malbec, Mendoza 13 19 52
Cabernet Sauvignon, Paso Robles 15 22 60

SPARKLING

Segura Viudas, Brut Reserva, Spain 10 40
Domaine Carneros, Brut, Carneros 15 60

WHITE AND ROSÉ

Torres, De Casta Rosé, Catalunya 10 15 40
SeaGlass, Riesling, Monterey 10 15 40
Torres, Verdejo, Rueda 10 15 40
Los Vascos, Sauvignon Blanc, Casablanca 11 16 44
L.A. Cetto, Chardonnay, Mexico 11 16 44

RED

Red Diamond, Pinot Noir, California 12 18 48
Torres, Sangre de Toro, Garnacha, Catalunya 10 15 40
Concha Xplorador, Merlot, Chile 11 16 44
Las Mulas, Cabernet Sauvignon, Chile 11 16 44
L.A. Cetto, Cabernet Sauvignon, Mexico 12 18 48

BEBIDAS

JARRITOS Pineapple, Mandarin, Grapefruit 5.25

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

FLAVORED ICED TEAS Ginger, Peach, Blueberry 5.25

SAN PELLEGRINO OR ACQUA PANNA
sparkling, still 500ml 4.75 | 1L 7.50

RED BULL regular or sugar-free 5.25