



Located in the Grand Canal Shops at the Venetian Resort Hotel Casino
3377 Las Vegas Blvd South, Las Vegas NV 89119

"Mexico City Soul Food" best describes the unique and genuine flavors of our food and drink, all made from the heart. Inspired by Mexico City soul food, at Canonita it is about discovery. Choosing to be genuine rather than authentic, we offer flavors that are familiar, unique, robust, fresh, and clean. The roasted Santa Rosa pork barbacoa, the freshest ceviche bursting with color and flavor, fresh corn tamales stuffed with lobster and goat cheese, all better than you have ever had before. The luscious desserts complete your journey. You will truly taste and feel the love.

It's hard to decide which is more vibrant, the ambiance or the food. With its festive dining room reminiscent of a Mexico City street scene and its more serene and romantic waterfront patio, Canonita fits your mood. Experience the gracious hospitality and the sense of family gathering we love in Mexico. We are eager to help you discover what food and drink from the soul can be.

Sunday thru Thursday from 11:30 am to 10:00 pm
Friday and Saturday from 11:30 am to 11:00 pm

SPECIAL EVENT SPACE & CAPACITIES

Area	Seated Dinner	Reception
Main Dining Room	15 to 55 Guests	15 to 100 Guests
Canal Viewing Area	15 to 100 Guests	15 to 150 Guests
Entire Restaurant	200 Guests	400 Guests

The restaurant is available for corporate or social events. Our team of catering professionals is available to provide expert planning services and a wide range of options including a la carte dining, tequila dinners, receptions and custom menus

To plan your next event please contact group sales at 702-414-3776

Best Mexican Restaurant Las Vegas Review Journal (2002 and 2004)
Nominated Best Mexican Restaurant by AOL City Guide (2007)

<http://www.eatinglv.com/2009/11/taqueria-canonita/>



CAÑONITA

~ MEXICO CITY SOUL FOOD ~

FIESTA PACKAGE

Starter – served sharing style

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made, Oven Roasted Salsa & Guacamole

Entree – guests' selection of:

Tres Tacos

Choice of: Fish or Mushroom

Cilantro Rice, Black Beans



Chicken Burrito

Sautéed Peppers, Cheese

Chipotle BBQ Sauce, Cilantro Rice, Black Beans



Beef Quesadillas

Guajillo Slaw, Guacamole

Pico de Gallo, Cilantro Rice, Black Beans

Dessert

Tamarind Cheesecake

Pepitas, Nut Crust, Passion Fruit Sauce

Beverage – 2 hours unlimited beverage package

Canonita Sangria & Margaritas

Domestic Beer

Soft Drinks

INTERIOR SEATING ONLY FOR 30 GUESTS OR LESS

\$60.00 per person. Price does not include gratuity, tax and admin fee



CAÑONITA

~ MEXICO CITY SOUL FOOD ~



Dinner Menu I

Starter – served sharing style

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made Guacamole and Oven Roasted Salsa

Salad

Caesar Salad

Romaine Hearts, House-made Caesar Dressing, Toasted Pepitas

Entree – guests' selection of:

Wild Mushroom Enchiladas

Poblano Cream Sauce, White Rice
Borracho Beans, Pico De Gallo



Shrimp Burrito

Sautéed Peppers, Cheese, Salsa Verde
Cilantro Rice, Black Beans



Chicken Fajitas Tejanas

Chicken Fajitas, Sautéed Peppers
Cilantro Rice, Black Beans



Mexico City Enchiladas

Beef Enchiladas, Lettuce, Queso Fresco
Tomatoes, Cilantro Rice, Black Beans, Chef's Sauce

Dessert

Tamarind Cheesecake

Pepitas, Nut Crust Passion Fruit Sauce

\$45.00 per person

Price does not include gratuity, tax and admin fee

EVENT ENHANCEMENTS:

Sharing Style Appetizers

- *Sampler of Tacos and Empanadas @ \$5.00 per person*
- *Pitchers of House Made Red & White Sangria @ \$17.50 per person based on two hours*
- *House Made Sangria, Margaritas and Beer @ \$25.00 per person based on two hours*

Prices do not include gratuity, tax and admin fee

See additional beverage information on the last two pages.

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CAÑONITA

~ MEXICO CITY SOUL FOOD ~

Dinner Menu II

Starter – served sharing style

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made Guacamole and Oven Roasted Salsa

Soup or Salad – guests' selection of:

Tarascan Soup

Chicken, Tortilla Strips, Queso Fresco

*

Mexican Chopped Salad

Mixed Greens, Roasted Vegetables

Smoked Panela Cheese, Sherry-Cumin Vinaigrette

Entree – guests' selection of:

Battered Chile Relleno

Egg-battered Cheese, Potato & Onion-filled Poblano Chile

Roasted Tomato Cumin Sauce, Cilantro Rice, Black Beans

*

Pescado Veracruz

Catch of the Day, Marisco Broth, Sautéed Chiles, White Rice

*

Santa Rosa Pork Barbacoa

Cilantro Rice, Black Beans, Chipotle Barbecue Sauce

*

Vaquero Beef Rib

Negra Modelo Braised Short Rib, Cheese Polenta

Pasilla Oaxaca Sauce, Chimichurri

Dessert

Tres Leches

Sponge Cake Soaked with 3 Milks, Fresh Strawberries, Strawberry Coulis, Italian Meringue

\$50.00 per person

Price does not include gratuity, tax and admin fee

EVENT ENHANCEMENTS:

Sharing Style Appetizers

- *Sampler of Tacos and Empanadas @ \$5.00 per person*
- *Pitchers of House Made Red & White Sangria @ \$17.50 per person based on two hours*
- *House Made Sangria, Margaritas and Beer @ \$25.00 per person based on two hours*

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~ MEXICO CITY SOUL FOOD ~



Dinner Menu III

Starter – served sharing style

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made Guacamole and Oven Roasted Salsa

Starter – guests' selection of:

Posole Verde

Plump Hominy, Diced Pork, Green Chile, Tomatillos, Mexican Oregano, Shredded Cabbage, Red Radish



Manchego Spinach Salad

Chipotle-bacon Vinaigrette, Sliced Spanish Manchego
Smoked Bacon, Shredded Green Apples

Entree – guests' selection of:

Chiapaneco Citrus Glazed Salmon

Tamarind Orange Glazed Salmon, Orange Habanero Salsa
Sweet Potato Hash



Pollo con Mole Poblano

Roasted Half Chicken, Pollo Mole, White Rice
Roasted Vegetables



Santa Rosa Pork Barbacoa

Cilantro Rice, Black Beans, Chipotle Barbecue Sauce



Carne Asada Norteña

Outside Skirt Steak, Sweet Corn Tamales
Roasted Serranos, Garlic, Lime, Cilantro

Add Marinated Grilled Shrimp Skewers @ \$14.00 per order

Dessert

Fresh Baked Empanadas

Cinnamon Apple and Guava-filled Empanadas Covered with Powdered Sugar

\$55.00 per person

Price does not include gratuity, tax and admin fee

EVENT ENHANCEMENTS:

Sharing Style Appetizers

- *Sampler of Tacos and Empanadas @ \$5.00 per person*
- *Pitchers of House Made Red & White Sangria @ \$17.50 per person based on two hours*
- *House Made Sangria, Margaritas and Beer @ \$25.00 per person based on two hours*

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CAÑONITA

~ MEXICO CITY SOUL FOOD ~

Dinner Menu IV

Starter

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made Guacamole and Oven Roasted Salsa

Salad

Manchego Spinach Salad

Baby Spinach, Chipotle-bacon Vinaigrette
Sliced Spanish Manchego, Crispy Smoked Bacon
Shredded Green Apples

Entree – guests' selection of:

Pan-Seared Mahi

Mahi Fillet, Sautéed Garlic Greens, Pepitas Mole
Roasted Corn and Avocado Salsa



Pollo con Mole Poblano ~ Roasted Half Chicken
Pollo Mole, White Rice, Roasted Vegetables



Sonora Filet Mignon

Huitlacoche-Truffle Tamale, Roasted Vegetables
Pasilla Oaxaca Sauce

Add Marinated Grilled Shrimp Skewers @ \$14.00 per order

Dessert

Cinnamon Chocolate Brownie

Warm Cinnamon Brownie, Vanilla Ice Cream
Cajeta Sauce, Candied Pecans

60.00 per person

All prices subject to 20% taxable service charge and 8.1% tax

EVENT ENHANCEMENTS:

Sharing Style Appetizers

- *Sampler of Tacos and Empanadas @ \$5.00 per person*
- *Pitchers of House Made Red & White Sangria @ \$17.50 per person based on two hours*
- *House Made Sangria, Margaritas and Beer @ \$25.00 per person based on two hours*

Prices do not include gratuity, tax and admin fee

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CAÑONITA

~ MEXICO CITY SOUL FOOD ~

Dinner Menu V

Starter

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made Guacamole and Oven Roasted Salsa

Soup

Tarascan Soup ~ Chicken, Tortilla Strips, Queso Fresco

Salad

Mexican Chopped Salad ~ Greens, Roasted Vegetables
Smoked Panela Cheese, Sherry-Cumin Vinaigrette

Entree – guests' selection of:

Mazatlan Ahi Tuna ~ Seared Ahi Tuna, Ancho Chile, Zucchini
Bell Pepper, Roasted Tomato Ratatouille, Herb Quinoa

*
Pollo con Mole Poblano ~ Roasted Half Chicken
Pollo Mole, White Rice, Roasted Vegetables

*
Pork A La Michoacana
Seared Pork Tenderloin, Mashed Yucca, Cascabel Glaze
Sautéed Brussels Sprouts

*
Carne Asada Norteña ~ Outside Skirt Steak
Sweet Corn Tamales, Roasted Serranos, Garlic. Lime, Cilantro

Add Marinated Grilled Shrimp Skewers @ \$14.00 per order

Dessert – please select one:

Cinnamon Chocolate Brownie

Warm Cinnamon Brownie, Vanilla Ice Cream, Cajeta Sauce, Candied Pecans

Fresh Baked Empanadas

Cinnamon Apple and Guava-filled Empanadas Covered with Powdered Sugar

\$65.00 per person

Price does not include gratuity, tax and admin fee

EVENT ENHANCEMENTS:

Sharing Style Appetizers

- *Sampler of Tacos and Empanadas @ \$5.00 per person*
- *Pitchers of House Made Red & White Sangria @ \$17.50 per person based on two hours*
- *House Made Sangria, Margaritas and Beer @ \$25.00 per person based on two hours*

Prices do not include gratuity, tax and admin fee

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CAÑONITA

~ MEXICO CITY SOUL FOOD ~

Dinner Menu VI

Starter

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made Guacamole and Oven Roasted Salsa

Appetizer – served sharing style

Chef's Appetizer Platter

Soup

Posole Verde

Plump Hominy, Diced Pork, Green Chile, Tomatillos
Mexican Oregano, Shredded Cabbage, Red Radish

Salad

Manchego Spinach Salad

Baby Spinach, Chipotle-bacon Vinaigrette
Sliced Spanish Manchego, Crispy Smoked Bacon
Shredded Green Apples

Entree – guests' selection of:

Pan Seared Mahi

Mahi Fillet, Sautéed Garlic Greens, Pepitas Mole
Roasted Corn and Avocado Salsa

*

Pollo con Mole Poblano ~ Roasted Half Chicken

Pollo Mole, White Rice, Roasted Vegetables

*

Pork A La Michoacana ~ Seared Pork Tenderloin

Mashed Yucca, Cascabel Glaze, Sautéed Brussels Sprouts

*

Sonora Filet Mignon

Huitlacoche-Truffle Tamale, Roasted Vegetables, Pasilla Oaxaca Sauce

Add Marinated Grilled Shrimp Skewers @ \$14.00 per order

Dessert

Cinnamon Chocolate Brownie

Warm Cinnamon Brownie, Vanilla Ice Cream, Cajeta Sauce, Candied Pecans

\$75.00 per person

Price does not include gratuity, tax and admin fee

EVENT ENHANCEMENTS:

Sharing Style Appetizers

- *Sampler of Tacos and Empanadas @ \$5.00 per person*
- *Pitchers of House Made Red & White Sangria @ \$17.50 per person based on two hours*
- *House Made Sangria, Margaritas and Beer @ \$25.00 per person based on two hours*

Prices do not include gratuity, tax and admin fee

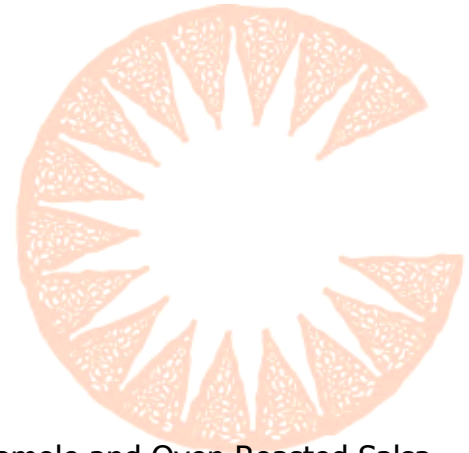
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CAÑONITA

~ MEXICO CITY SOUL FOOD ~



Lunch Menu

Starter

Chips, Salsa & Guacamole

Stone Ground Corn Chips served with our House-made Guacamole and Oven Roasted Salsa

Appetizer

Please select two

Tarascan Soup



Posole Verde Soup



Mexican Chopped Salad



Caesar Salad

Entree – guests' selection of:

Mexico City Enchiladas

Chicken Enchiladas, Lettuce, Queso Fresco, Tomatoes, Cilantro Rice, Black Beans, Chef's Sauce



Fajitas Tejanas

Beef Fajitas, Sautéed Peppers, Cilantro Rice, Black Beans

Dessert

Tres Leches

Sponge Cake Soaked with 3 Milks, Fresh Strawberries, Strawberry Coulis, Italian Meringue

\$35.00 per person

Price does not include gratuity, tax and admin fee

EVENT ENHANCEMENTS:

Sharing Style Appetizers

- *Sampler of Tacos and Empanadas @ \$5.00 per person*
- *Pitchers of House Made Red & White Sangria @ \$17.50 per person based on two hours*
- *House Made Sangria, Margaritas and Beer @ \$25.00 per person based on two hours*

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CAÑONITA

~ MEXICO CITY SOUL FOOD ~

Cocktail Reception

For 25 or more guests

Appetizers – served butler style

Please select 8:

Pork Empanadas	Pork Quesadillas
Black Bean Empanadas	Chicken Quesadillas
Mushroom Empanadas	Shrimp Quesadillas
Shrimp Skewers	Beef Quesadillas
Chicken Skewers	Cheese Quesadillas
Jerked Chicken Sopes	Tuna Ceviche Tostadas
Beef Adobado Sopes	Shrimp Ceviche Tostadas
Short Rib Clayudas	Veracruz Ceviche Tostadas
Mushroom Clayudas	Mini Crab Cakes
Vegetable BBQ Clayudas	

Beverage Service

Unlimited well brands, house select margaritas, sangria, imported and domestic beer and soft drinks.

1 ½ hour reception \$79.00 per person
2 hour reception \$89.00 per person
3 hour reception \$105.00 per person
Prices do not include gratuity, tax and admin fee

EVENT ENHANCEMENTS:

Chips, Salsa, and Guacamole \$8.00 per person

Chef's Made to Order Taco Station

Fish – Grilled Delicate White Fish

Tacos Al Carbon - Grilled Beef and Chicken

Pork Carnitas

Served with Fresh, House-made Corn Tortillas and Assorted Condiments

\$10.00 per person for 1½ hours, \$15.00 per person for 2 hours, \$20.00 per person for 3 hours

Passed Desserts or Dessert Stations available upon request.

Beverage Service

Upgrade package to premium brands \$5.00 per person per hour additional

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CAÑONITA

~ MEXICO CITY SOUL FOOD ~

Consumption Beverage Options

Well Brands @ \$9.00 Each

Vodka: Smirnoff
Gin: Bombay Dry
Rum: Bacardi
Tequila: Azul
Whiskey: Jack Daniels
Scotch: Dewars
Bourbon: Jim Beam
Brandy: Presidente

Call Brands @ \$10.50 Each

Vodka: Absolut Vodka
Gin: Tanqueray
Rum: Captain
Tequila: Herradura Silver
Whiskey: Crown Royal
Scotch: Chivas
Bourbon: Makers Mark
Brandy: Courvoisier VS

Premium Brands @ \$12.00 Each and up

Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: Bacardi Select
Tequila: Patron Silver
Whiskey: 40 Creek
Scotch: J.W. Black
Bourbon: Woodford
Cognac: Remy VS

Super Premium & After Dinner Drinks

-Please inquire with your catering sales manager for a menu

Cerveza

Imported @ \$7.00 Each

Corona, Corona Light, Modelo Especial, Negra Model, Pacifico, XX Lager, XX Amber
Bohemia, Tecate, Heineken, Amstel Light

Domestic @ \$6.00 Each

Coors Light, Budweiser, Bud Light, Miller Light, Michelob Ultra, Samuel Adams Boston Lager,
St. Pauli Girl (Non-Alcoholic Beer)

Wine Service- Available by the glass or bottle; please inquire with catering sales manager for updated wine list

Prices do not include gratuity, tax and admin fee

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CAÑONITA

~ MEXICO CITY SOUL FOOD ~

Consumption Beverage Options

Soft Drinks

Pepsi

Diet Pepsi

Sierra Mist

Ginger Ale

Club Soda

Tonic

Fresh Juices

Cranberry

Grapefruit

Pineapple

Freshly Squeezed Orange Juice

Jarritos (Mexican Sodas)

Agua Fresca Flavored Lemonade

Limeade

Watermelon

Mango

Prickly Pear

Raspberry

Coffee & Tea Service

Coffee

Espresso

Cappuccino

Latte

Hot Tea

Coffee by the Gallon

Bottled Water Service

Voss Still & Sparkling

\$2.50 Each

\$2.50 Each

\$3.25 Each

\$3.50 Each

\$2.50 Each

\$3.25 Each

\$3.25 Each

\$3.25 Each

\$2.50 Each

\$55.00 Per Gallon

\$7.00 Per Liter

Beverage Package Options

Two Hour Well Brands Package \$34.00 pp

Well Brands

House Select White & Red Wine

Imported and Domestic Beer

Assorted Soft Drinks

Two Hour Call Brands Package \$37.00 pp

Well & Call Brands

House Select White & Red Wine

Imported and Domestic Beer

Assorted Soft Drinks

Two Hour Premium Brands Package \$45.00 pp

Well Call & Premium Brands

House Select White & Red Wine

Imported and Domestic Beer

Assorted Soft drinks

Two Hour Beer Wine Soft Drinks \$30.00 pp

House Select White & Red Wine

Imported and Domestic Beer

Assorted Soft Drinks

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