

MUNCHEEZ

NACHOS

Onion, red pepper, jalapeño, cheddar, cilantro
ADD PROTEIN +\$6
sauce served on the side

\$16

POUTINE MEXICANA

Home-cut fries, chipotle gravy, onion, cilantro
ADD PROTEIN + \$6

\$13

SHRIMP TAQUITOS

Three puff pastry rolls with pico de gallo, avocado, spicy mayonnaise and cilantro

\$14

TOMATO-CHIPOTLE SOUP

Queso-fresco, tortilla sticks, cilantro, crema

\$7

TACOS TACOS TACOS

HOMEMADE corn tortillas - 100% gluten free - 3 per order

TANDOORI CHICKEN

Avocado crema, red peppers, jalapeño, pico de gallo, cilantro

\$16

CHORIZO-QUESO

Cheddar, sautéed red pepper, onion, jalapeño, pico de gallo, guacamole

\$16

MEZCAL & CHIPOTLE SHRIMP

Avocado crema, pickled radish and onion, cilantro

\$17

CLASSIC OR TANDOORI SHRIMP

Guacamole, pickled radish and onion, cilantro

\$17

CRISPY CABBAGE FISH

Cilantro pesto, pickled jalapeño, pico de gallo

\$18

FALAFEL

Jalapeño hummus, yogurt garlic sauce, cole-slaw, pickled jalapeño, parsley

\$16

QUESADILLAS

Made with 100% gluten free corn tortillas
3 per order - sauces served on the side

Sautéed onion, red peppers, jalapeños
tomato confit, cheddar

\$17

CHICKEN

TANDOORI CHICKEN

BEEF

CHORIZO

MIXED MEAT

chicken, beef, chorizo

BLACK BEAN

BURRITOS

White flour tortillas - sauces served on the side

\$17

CHICKEN, TANDOORI CHICKEN

BEEF OR CHORIZO

Mexican rice, cheddar, confit tomatoes
lettuce, pickled red onions

BLACK BEAN

Sautéed red pepper, onion, jalapeño, Mexican rice
confit tomatoes, lettuce, pickled red onion

\$16

SHRIMP OR TANDOORI SHRIMP

Mexican rice, cheddar, confit tomatoes
lettuce, pickled red onions

\$18

FLAUTAS

Mexican style spring rolls filled with ground pork and potatoes reduced in red wine and broth, cilantro chutney, sour cream, queso-fresco, pico de gallo and fresh cilantro

\$15

MINI JALAPEÑO SLIDERS

Three mini jalapeño cheese burgers with pico de gallo, lettuce, pickles, spicy mayonnaise

\$15

BBQ-CHIPOTLE CHICKEN WINGS

\$14

MARKET SALAD



Romaine, arugula, cabbage, cherry tomatoes
red peppers, cucumbers, celery, green onion
queso-fresco, pickled red onion, pumpkin
seeds, cilantro, parsley

\$16

POPULAR

BEEF BAVETTE FAJITAS

Morita sauce, red pepper, red onion, roasted
pumpkin seeds, confit tomatoes, radish, chimmichurri

\$23

SWEET

CHURROS

Served with chocolate sauce

\$9

EXTRAS

LIME PEPPER HOMECUT FRIES

CHIPS N SALSA

CHIPS N GUAC

GUAC (2 OZ.)

SAUCES (1.5 OZ.)

SAUCE JAR (250ML)

\$7

\$6.5

\$12

\$3 OR MP

\$2

\$10

LE
TEQUILA
BAR

COCKTAILS

CLASSIC MARGARITA

El Jimador Reposado, Dry Curacao, Lime Mix



\$13

MACHETE MARGARITA

El Jimador Reposado, Jalapeno Syrup, Mango Nectar, Lime Mix



\$14

MEZCAL NEGRONI

Mezcal, Campari, Fiero, Chocolate bitters



\$14

BOUGEE

El Jimador Reposado, Amaro, St.Germain, Pamplermousse, Peach Bitters



\$13

BLOOD ORANGE MARGARITA

El Jimador Reposado, Martini Fiero Blood Orange, Blood Orange Puree



\$14

CILANTRO MARGARITA

El Jimador Reposado, Luxardo, Jalapeno Syrup, Lime Mix, Cilantro



\$14

STRAWBERRY SPRITZ

Limoncello, Aperol, Strawberry Puree, Prosecco



\$14

MAPLE BOURBON MARGARITA

El Jimador Reposado, Bourbon, Maple Syrup, Lime Mix



\$15

RUBY

Gin, Aperol, Rhubarb liqueur, Strawberry Puree, Lemon



\$13

MOCKTAILS

BLOOD ORANGE SPRITZ

Blood Orange Puree, Lemon, Lime, Soda

\$7

GINGER SPRITZ

Ginger, Orgeat, Soda, Tonic, Lemon juice

\$7

WINE & BUBBLES

RED

LA BUVETTE (GRENACHE, CARIGAN)

\$13 /glass \$52 /bottle

CASTELLO TREBBIO (CHIANTI)

\$13 /glass \$52 /bottle

MAURICE (BEAUJOLAIS)

\$65

SIERRA TOLONO (TEMPRANILLO)

\$60

PAISANO DE TARES (MENCIA+)

\$60

WHITE

COLLE CORVIANO (PINOT GRIGIO)

\$13 /glass \$52 /bottle

FALERIO (CHARDONNAY+)

\$13 /glass \$52 /bottle

MENADE (SAUVIGNON BLANC)

\$60

L'ECLIPSE (GROS MANSENG, LAUZET)

\$55

ORANGE

PREVLVM

\$60

MEINKLANG

\$13 /glass \$52 /bottle

BUBBLES

FIOL (PROSSECCO)

\$13 /glass \$52 /bottle

MEINKLANG ROSE (PROSSECCO)

\$56

VEUVE CLIQUOT BRUT

\$165

MOËT & CHANDON ROSE

\$175

BEER ON TAP

CERVEZA

\$8

COORS LIGHT

\$8.5

LAURENTIDE

\$8.5

CREEMORE AMBER LAGER

\$10

HOP VALLEY BUBBLE STASH IPA

\$10

BLUE MOON WHITE

\$10

MADRI (SPAIN)

\$11

DOS EQUIS

\$11

HEINEKEN

\$11

MURPHY'S STOUT

\$11

BEER TASTING FLIGHT

\$12

BOTTLED BEER

SOL

\$10

AMSTEL LITE

\$10

MORRETTI

\$10

HEINEKEN ZERO (NON-ALCOHOL)

\$8

DRINKS

CAFÉ LATTE

\$5

CAPPUCCINO

\$5

AMERICANO

\$4

MACCHIATO

\$4

SHORT ESPRESSO

\$3

LONG ESPRESSO

\$3

TEA

\$4

ICED COFFEE

\$5

PERRIER (330ML)

\$5

SAN PELLEGRINO (750ML)

\$8

CANNED SODAS

\$4

GINGER BEER

\$4