

# ZAPOTECA

White Rock lunch open to 5 pm

## Starters

**TOTOPOS 19 V**  
Fresh made **Guacamole**, pumpkin seeds, feta cheese, pico de gallo, house made corn chips.

**COSTILLITAS DE MAIZ 17 V**  
Deep fried **corn** "ribs", chipotle mayo, feta cheese, milled guajillo seasoning, and lime.

**CHORIQUESO 23**  
A Hot skillet with melted cheese, home-made spicy pork **chorizo** or **vegan chilorio V**, side of pico de gallo, and corn tortillas.

**NACHOS 23 V**  
House made tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro.  
\* Add protein 6

**OAXACAN SALAD 21**  
Crispy greens, heirloom tomatoes, avocado, feta, crispy tortillas, pumpkin seeds, pomegranate seeds, tamarind spicy dressing, **shrimp**.

**MEJILLONES ZAPO 25**  
One-pound tequila-fired **PEI mussels** in aguachile, served with jalapeno corn bread.

**CEVICHE DE CAMARON 23**  
**Shrimp**, cucumber, baby tomatoes, charred avocado, red onion, serrano-lime cucumber aguachile, cilantro, corn chips.

**CHICHARRONES CALAMAR 21**  
Deep fried strips of **squid steak**, in a rosemary corn batter, guajillo seasoning, jalapeno and pineapple dressing.

**CEVICHE DE ATUN 23**  
Raw **Ahi tuna**, guajillo-soy vinaigrette, onions, guacamole, heirloom tomatoes, cucumber, sesame seeds, corn tostaditas  
(\*gluten)

**TACOS DE PESCADO 23**  
Three 6" corn tortillas, gluten free battered **Canadian Haddock**, pickled purple cabbage, chipotle mayo, avocado, and cilantro.

## Favorites

**CARMELA (for two guests) 57**  
AAA Sirloin beef, grilled chicken, chorizo (Mexican pork sausage), salsa roja and mozza, jalapeno, charred avocado, pickled onion, cilantro, side of beans, and corn tortillas.  
\* Add two jumbo tiger prawns 11

**ENCHILADAS 27**  
Five corn tortillas stuffed with pulled **chicken**, or **potatoes** with poblano and corn kernels **V**. Topped with cheese, sour cream, onion, tomato, and avocado. Smothered in your choice of salsa.  
**Salsa Verde**: green tomatillo puree, onion, and cilantro.

**Salsa Roja**: spicy serrano, tomatoes, and onion. **V**  
**Mole**: sweet pumpkins seeds, dry chilies, and cacao. **+\$2**  
**Rainbow**: Enjoy all three salsas for an add on of **+\$2**

**QUESABIRRIAS 23**  
Three corn tortillas and chilli oil stuffed with barbacoa and melted cheese, onion, and cilantro, side of habanero salsa.

**GRINGA 23**  
Flour tortilla, melted mozza, your choice of **cochinita, barbacoa, or vegetables**; cilantro, onion, pineapple, pineapple habanero salsa.  
Side of pickled jalapenos. (\*gluten)

## Mexican Brunch

open-2pm

**CHILAQUILES 22**  
Homemade chips toasted with your choice of **salsa: verde, roja, or mole** **+\$2** and one **topping: barbacoa or chicken**, one egg, sour cream, feta cheese, onions, cilantro.

**HUEVOS RANCHEROS 23**  
Two fried eggs served over crispy corn tortillas, **sirloin beef**, salsa verde and roja, pico de gallo, and beans.

**HUEVOS CAZUELA 21**  
Guajillo mushrooms, mixed peppers, two fried eggs, melted cheese, artisanal **black mole dressing**, cherry tomatoes, jalapeño corn bread, corn tortillas.

**ZAPO SKILLET 22**  
Crispy deep-fried potatoes, chorizo, onions, two fried eggs, **red pepper sauce**. Served with tortillas.

**HUARACHE CON COCHINITA 23**  
Home made thick tortilla, scrambled eggs, pulled pork, cilantro, fresh avocado, seasonal greens.

### SIDES

Two strips of Bacon 5  
One Fried Egg 3

## Tacos

\*Five 4" corn tortillas, salsa.

**ASADA 21**  
Grilled **beef sirloin**, marinated in roasted tomato adobo, cilantro, and onions.

**POLLO 19**  
Marinated **chicken** in pastor adobo, grilled pineapple, cilantro, onions.

**CHORIZO 19**  
Home made grilled **pork sausage**, cilantro, and onions.

**CHILORIO 17 V**  
Vegan **soy** protein, al pastor, pickled onions, cilantro, pico, avocado.

**BARBACOA 19**  
Slow braised beef sirloin with beer, dried chiles, cilantro, and onions.

**COCHINITA PIBIL 19**  
Slow braised pork shoulder with orange juice and axiote, cilantro, and pickled onions.

**CHAMPINONES 17 V**  
Sautéed guajillo white mushrooms, peppers, sour cream, feta cheese, cilantro, and pickled onions.

### Sides

PICO DE GALLO	5	GUACAMOLE 5oz.	8
BEANS	4	GUACAMOLE 1.5oz	3
SOUR CREAM	1	CORN CHIPS	4
HABANERO SALSA	2	ZAPOTECA RICE	4

We use gluten, shellfish, dairy, nuts, and other allergens. Cross contamination may occur.  
Please notify server of any allergies before ordering. Some substitutions politely declined.

# OKANAGAN ZAPOTECA

White Rock

## Cocktails

**Margarita** Tequila, Cointreau, Lime, Agave Syrup – 1.5 oz \$13

**Grand Margarita** Jalapeno-infused Tequila, Grand Marnier, Lime, Agave Syrup, jalapeno – 2.0 oz \$16

**Paloma** Tequila, Grapefruit Soda, Grapefruit Juice, Lime– 1.5 oz \$13

**Jamaica Classico** Mezcal, Cointreau, Jamaica Extract, Cinnamon, Splash of Orange – 1.5 oz. \$15

**East Beach Bird** Rum, Campari, Giffard Banane du Bresil, Pineapple, Lime, Ancho Chipotle Syrup, Tiki Bitters - 2.25 oz. \$15

**Pasilla Sour** Pisco, Ancho Reyes, Lime, Pasilla, Egg White, Bitters - 2.0 oz. \$15

**De la Tierra** Mezcal, Aperol, Amaro Montenegro, Lime, Grapefruit, Rosemary 2.0 oz. \$15

**Sangria Spritz** Aperol, Maraschino Liqueur, Acidified Wine Syrup, White Wine, Grapefruit Soda,– 1.5 oz. \$14

**Carajillo Martini** Vodka, Licor 43, Khalua, Coffee, Sea Salt, Angostura Chocolate - 2.25 oz. \$16

## Wine List

**Red** 6oz./9oz./btl.

2020 Lab, blended (Portugal), \$11/\$16/ --

2020 Casillero del Diablo, Cab Sav (Chile) \$12/\$17/\$41

2016 Monasterio, Carinena-temp-garnacha (Spain) \$14/\$20/\$49

2019 Prophecy, Pino Noir (California) --/--/\$55

**White** 6oz./9oz./btl.

2019 Santa Carolina, Sav. Blanc (Chile) \$11/\$16/ --

2019 Gray Monk, Sav. Pinot Gris ( BC). \$13/18/\$45

2018 Kim Crawford, Sav. Blanc (NZ) \$--/--/\$49

**Sparkling** btl.

Codorniu – Clasico, Brut (Spain) \$39

Veuve Cliquot, Brut (France) \$120

\*\*\*Okanagan Apple Cider 335ml \$8



**Happy Hour**  
**2-5pm Mon-Fri**

\*NO HOLIDAYS



**\$11 Feature Cocktail: Grand Margarita**

**\$9 cocktails:**

Margarita, Sangria Spritz, or Paloma.

**\$9 glass of wine 6 oz:**

House Red (blend), or House White (sav. Blanc)

**\$7 Beer: Corona**

**\$5 Shots or Highballs:** Max. 2 mixers, \*Ask Server.

**\$13 Tapas:**

**COSTILLITAS DE MAIZ V**

**PAPAS BRAVAS**

**TOSTADITAS**

**\*MINI NACHOS V**

\* Add chorizo, cochinita, pollo, or barbacoa 6

## Beers

Corona Pale Lager (Mexico) 330ml - \$8

Dos Equis Lager (Mexico) 355ml - \$8

Modelo Especial Lager (Mexico) 355ml - \$9

Pacifico Lager (Mexico) 355ml - \$8

Negra Modelo Dark Lager (Mexico) 355ml - \$9

Stella Artois Lager (Belgium) 330ml - \$9

\* Add Michelada The Mexican Beer Cocktail. + \$3

## Mocktails

**Strawberry Limeade** – Lime, Strawberries, Sparkling \$8

**Virgin Paloma** – Lime, Grapefruit, fresca, salt \$8

**Spicy Jamaica** – Hibiscus infusion, lime, ginger beer \$8

**Horchata Water** – Rice, Milk, Cinnamon \$7

**Cucumber Cooler** – Cucumber pulp, lime, Ginger beer \$8

**Blue Mojito** – Lime, Blueberries, Mint, Sparkling \$9

## Others

**Soft Drinks** Coke (Diet), Ice Tea, 7-Up –1 can \$4

**Sparkling Water** Perrier – \$5

**French Pressed Coffee** – \$5

Prices do not include 5% GST, 7% PST SUGAR or 10% PST (Alcohol).