

ZAPOTECA

Cantina de Barrio open-5pm

Bienvenidos

to start or share

TOTOPOS 17 V

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

COSTILLITAS 17 V

Deep fried **corn** "ribs" guajillo flakes, chipotle mayo, and feta cheese, lime.

NACHOS 21 V

Tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro. * **Add Protein 6**

CHORIQUESO 21

A Hot skillet with melted cheese, home-made spicy pork **chorizo**, pico de gallo, and corn tortilla.

TORTILLA SOUP 15 V

A bowl of homemade chile pasilla broth served with fried corn tortillas, mozzarella cheese, avocado, sour cream and pico de gallo. * **Add chicken 6**

OAXACAN SALAD 21

Crispy greens, heirloom cherry tomatoes, avocado, feta cheese, crispy tortillas, pumpkin seeds, pomegranate seeds, tamarind chipotle dressing, and grilled **shrimp**.

TACOS DE PESCADO 21

Three 6" corn tortillas, gluten free battered **Canadian Haddock**, pickled purple cabbage, chile de arbol mayo, avocado, and cilantro.

CEVICHE DE CAMARON 21

Cured shrimp, cucumber, onions, heirloom tomatoes, leche de tigre aguachile, charred avocado, chips.

CHICHARRONES DE CALAMAR 21

Deep fried strips of **squid steak**, in a rosemary corn batter, guajillo flakes, jalapeno-garlic and pineapple-mayo dressing.

CEVICHE DE ATUN 19

Raw **Ahi tuna**, guajillo-soy vinaigrette, onions, avocado puree, heirloom tomatoes, cucumber, sesame seeds, crispy tostaditas. ***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, creamy red bell pepper dressing, cherry tomatoes, jalapeño corn bread.

ZAPO SKILLET 22

Crispy deep-fried potatoes, chorizo, onions, two fried eggs, **black mole or 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 and beans

ASADA 19

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

BARBACOA 17

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

CHAMPINONES 17 V

Sautéed guajillo white mushrooms, peppers, sour cream, feta cheese, cilantro, and pickled onions.

COCHINITA PIBIL 17

Slow braised pork shoulder with orange juice and axiote, cilantro, and pickled onions.

CHORIZO 17

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

POLLO 17

Chicken breast marinated in pastor adobo, grilled pineapple, cilantro, onions.

Favorites

Two of the most popular dishes in Zapoteca

CARMELA 57

* **hot stone mortar to share for two guests (downstairs only)**
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. **(downstairs only)**

ENCHILADAS 23

Three corn tortillas with pulled **chicken**, cheese, sour cream, onion, tomato, and avocado. Salsa:

Salsa Verde: green tomatillo, onion, and cilantro.

Salsa Roja: spicy serrano, tomatoes, and onion.

Mole: sweet pumpkins seeds, dry chiles, and cacao. +\$2

Flan 9

Choco Mole 13

Chocolate-mole cake, mole ganache.

The traditional Mexican custard, made in base of yolks, milk, and cheeses.

Please inform server of any allergies when ordering. Some substitutions politely declined.

POZAPOTECAG

Cantina de Barrio Open-5pm

Cocteles

Margarita Cazadores Blanco Tequila, Cointreau, Lime, Agave Syrup - 2.0 oz. **\$14**

Grand Margarita Jalapeno-infused Espolon Blanco Tequila, Grand Marnier, Lime, Agave Syrup, jalapeno – 2.25 oz. **\$16**

Paloma Cazadores Reposado, Grapefruit Soda, Grapefruit Juice, Lime, Soda – 1.5 oz. **\$13**

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

Sangria Spritz Aperol, Maraschino Liqueur, Citric Acid, Wine and Citrus Oleo Saccharum, Cava, Soda, Spanish Bitters – 2.0 oz. **\$13**

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

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

Tropical Kingbird Bacardi 8, Campari, Giffard Banane du Bresil, Pineapple, Lime, Ancho Chipotle Syrup, Tiki Bitters - 2.25 oz. **\$15**



Happy Hour
2-5 pm & 10 pm-Close
*NO HOLIDAYS



\$11 Feature Cocktail (Ask Server)

\$9 Margarita

\$9 glass of wine 6 oz:

House Red (Cab. Sauv.), or **House White** (Sav. Blanc)

\$6 Beer: Red Truck IPA

\$11 x 3 tacos:

Cochinita, barbacoa, pollo, asada, champiñones, or chorizo

\$11 MINI NACHOS V

* Add chorizo, cochinita, pollo or barbacoa 6

\$11 COSTILLITAS DE MAIZ V

Vino

Tinto

6oz./btl.

2021 Red Rooster, Pinot Noir (British Columbia) **\$14/\$56**

2016 Monasterio, Tempranillo Blend (Spain) **\$13/\$53**

2021 Casillero del Diablo, Cab. Sauv. (Chile) **\$12/\$48**

2019 Luigi Bosca, Malbec (Argentina) **\$15/\$60**

Blanco

6oz./btl.

2022 Land Lust, Riesling (Germany) **\$10/\$42**

2022 Poplar Grove, Pinot Gris (British Columbia) **\$13/\$52**

2023 Oyster Bay, Sauv. Blanc (New Zealand) **\$12/\$48**

Espumoso

btl.

N/V Villa Conchi – Cava, Brut (Spain) **\$46**

Cervezas

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

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

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

Pacifico Lager (Mexico) 355ml - **\$8**

***Windfall Jackpot Dry Cider (Vancouver) 473ml - **\$11**

De barril

15oz Serving

33 Acres – Mezcal Gose - **\$8**

Superflux – Colour and Shape IPA- **\$9**

Powell Brewing – Ode to Citra Pale Ale - **\$8**

Red Truck - IPA - **\$8**

Michelada Petroleum Mix, Lime, Tajin Blend, Beer - **\$10**

Aguas frescas

Strawberry Limeade – Fresh lime, strawberry syrup, sparkling **\$7**

Cucumber Cooler – Fresh lime, cucumber, mint, ginger beer **\$7**

Virgin Paloma – Lime, grapefruit, soda, salt **\$7**

Spicy Jamaica – Hibiscus infusion, lime, ginger beer **\$7**

Horchata Water – Rice, milk, cinnamon **\$6**

Others

Soft Drinks Pepsi (Diet), Ice Tea, 7-up, Ginger Ale **\$4**

French Pressed Coffee **\$4/8**

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