

BRUNCH

available Friday, Saturday & Sunday 10a.m.-2p.m.

Bottomless Mimosa or Bloody Mary 20
available 10a.m.-12p.m.

FRUIT PLATE

melons, seasonal berries, grapes, yogurt 14

YOGURT AND GRANOLA

toasted granola, apricots, cranberries, toasted almonds, coconut, organic yogurt, seasonal berries, honey, served with Mexican wedding cookies 10

CHURROS

crisp Mexican crullers, canela-sugar, cajeta 10

BREAKFAST BURRITO

scrambled eggs, housemade chorizo, ranchero potatoes, guacamole, black beans, Monterey Jack cheese, pico de gallo, crema, choice of guajillo salsa or salsa verde 14

STEAK AND EGGS*

8-oz grilled skirt steak, scrambled eggs, black beans, roasted serrano peppers, caramelized onions, housemade corn tortillas 26

LEVANTATE ENCHILADAS*

two cheese and green chile enchiladas, scrambled eggs, pico de gallo, ranchero potatoes, black beans 15

BRAISED SHORT RIB CHILAQUILES*

housemade corn tortilla chips, Monterey Jack and asadero cheeses, scrambled eggs, salsa roja, Mexican crema, pico de gallo 15

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 15

AHI TUNA CRUDO*

ahi tuna carpaccio, lemon zest, blackened serrano aioli, smoked salt, micro greens, Mexican oregano flatbread 16

OVEN ROASTED MUSSELS AND SHRIMP*

chorizo, tequila, smoked pasilla Oaxaca chile, grilled cilantro crostini 16

CHIPS AND SALSA

roasted tomatoes, caramelized onions, chipotle, cilantro 5
add: *guacamole* 10

CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo, crema, lettuce, housemade tortillas *roasted chicken* 12 | *braised beef* 14

CEVICHE VERACRUZ*

calamari, mahi mahi and shrimp in escabeche, red onions, capers, cherry peppers, avocado, micro greens 16

QUESO FUNDIDO

Chihuahua & Oaxaca cheese melted with epazote, served with flour tortillas 13
add: *housemade chorizo* 2 | *house-pickled jalapeños* 1 | *roasted 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* 23 | *braised beef* 25

CAÑONITA FAJITAS

red, yellow and poblano peppers, pico de gallo, sour cream, guacamole, housemade corn or flour tortillas *grilled chicken breast* 22 | *skirt steak* or shrimp** 26 | *choice of two* 30

QUESADILLA

cilantro rice, black beans, guacamole, pico de gallo, sour cream, housemade tortillas *smoked chicken breast* 19 | *braised beef short rib* 20

TACOS

red onions, cilantro, lime, arbol-tomatillo salsa, housemade corn or flour tortillas choice of: *chicken tinga*, *carne asada*, *pork carnitas*, *grilled fish* or *herbed mushrooms* *three* 17 | *five* 21

CAÑONITA BURRITO

Monterey Jack and asadero cheeses, red, yellow and poblano peppers, lettuce, tomatoes, chipotle barbecue sauce, crema, cilantro rice and black beans *roasted chicken breast* 19 | *carne asada* or shrimp* 23

WILD MUSHROOM ENCHILADAS

slow-cooked borracho beans, steamed vegetable rice, poblano crema, pico de gallo 22

SOPAS Y ENSALADAS

TARASCAN CHICKEN TORTILLA SOUP

shredded chicken breast, kidney beans, ancho chile, crisp tortilla strips, queso fresco, crema, chives
bowl 12 | *cup* 8

PORK POZOLE VERDE SOUP

hominy, green chile, tomatillos, Mexican oregano, shredded cabbage, radish, lime
bowl 12 | *cup* 8

IXTAPA JUMBO LUMP CRAB SALAD

roasted poblano, red and yellow peppers, mesclun greens, panko crusted avocado croutons, jalapeño escabeche dressing 16

CHICKEN TORTILLA SALAD

shredded romaine, crispy bacon, roasted corn, seasonal roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette 15

GRILLED CHICKEN CAESAR SALAD

romaine hearts, spiced toasted pumpkin seeds, Parmesan, croutons, Cañonita Caesar dressing 15

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, chilantro rice, black beans, housemade corn tortillas 25

SEARED SALMON*

arbol-honey-glaze, quinoa-toasted almond salad, cilantro mojo, mango salsa 26

VAQUERO BEER-BRAISED SHORT RIB

Negra Modelo, creamy mushroom hominy, spiced tobacco onions, pasilla Oaxaca chile reduction 25

POLLO MOLE POBLANO

oven-roasted jidori chicken breas, steamed white rice, seasonal roasted vegetables, toasted sesame seeds 24

CARNE RANCHERA

grilled skirt steak with caramelized onions and serrano peppers, served with poblando quesadilla, black beans, pico de gallo, crema 31

SAN LUIS CHILE RELLENO

roasted poblando chile, apricots, cranberries, toasted almonds, marjoram, Cañonita cheese, goat cheese, guajillo sauce, cilantro rice, black beans, crema 22

MICHOACAN PORK CARNITAS

crispy pork shoulders, garlic, onions, oranges, white rice, arbol-tomatillo sauce, queso fresco, crispy chicharrones 23

VERACRUZ MAHI MAHI

sautéed peppers, olives, onions, garlic, marisco broth, steamed white rice, lime, cilantro 27

COMPLEMENTOS

SEASONAL ROASTED VEGETABLES 8
GREEN CHILE-POTATO GRATIN 8

HUITLACOCHÉ CORN BREAD 9
CRAB AND SHRIMP CAKE 10

MUSHROOM HOMINY 8
GRILLED SHRIMP SKEWERS 14



CAÑONITA STREET TAQUERIA

Open at 11:30 a.m.

Tacos, Chicharrones, Sangria, Cervezas,
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.

MAKE EVERY BITE MORE REWARDING

Become a Preferred Guest loyalty club member and start earning points today toward rewards. Ask your server for details.

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	13
Avión	13
Casa Dragones Blanco	22
Casa Noble Crystal	14
Casamigos	14
Cazadores	13
Centinela	14
Clase Azul	18
Corralejo	14
Don Julio	15
El Jimador	13
El Tesoro	15
Fortaleza	15
Gran Centenario	13
Gran Patrón Platinum	63
Herradura	13
Jose Cuervo Platino	13
Maestro Dobel	14
Maestro Dobel Humito	14
Monte Alban	12
Patrón	14
Roca Patrón Silver	18
Sauza 901	13

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	15
Avión	13
Casa Noble	15
Casamigos	18
Cazadores	13
Centinela	13
Clase Azul	22
Corralejo	12
Don Julio	15
El Tesoro	15
Fortaleza	18
Gran Centenario	13
Herradura	14
Jose Cuervo Traditional	13
Maestro Dobel	15
Patrón	15
Roca Patrón	18

[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	15
Avión	15
Casa Dragones Joven	63
Casa Noble	18
Casamigos	18
Cazadores	15
Centinela	15
Clase Azul	63
Corralejo	15
Cuervo de la Familia	
Extra Añejo	29
Don Julio	18
Don Julio 1942	38
Don Julio Real	63
El Tesoro	18
Fortaleza	18
Gran Centenario	14
Gran Patrón Burdeos	85
Gran Patrón Piedra	
Extra Añejo	63
Herradura	15
Herradura Selección Suprema	63
Maestro Dobel	15
Maestro Dobel Diamante	15
Paradiso	29
Patrón	15
Roca Patrón	18

TEQUILA FLIGHTS

Plato, Reposado and Añejo sampling

Centinela	14
Don Julio	16
Fortaleza	17
Gran Centenario	13
Maestro Dobel	14
High Roller	63
Don Julio Real	
Gran Patrón Platinum	
Herradura Suprema	

MEZCAL

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

Casamigos	18
Illegal Joven	15
Illegal Reposado	18
Kimo Sabe Joven	14
Kimo Sabe Añejo	15
Kimo Sabe Reposado	15

[< 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 16

FRESCA the Classic with choice of blackberry, prickly pear, mango, raspberry, strawberry or watermelon
13 | pitcher 49

JALAPEÑO orange and jalapeño-infused Monte Alban Silver, cilantro, orange liqueur 12 | pitcher 45

SANGRIA DE ROJO housemade sangria swirled with our classic margarita 13 | pitcher 49

DESERT LOTUS Milagro Blanco, prickly pear, serrano, sour 14 | pitcher 53

POMEGRANATE Cazadores Reposado, pomegranate schnapps, Cointreau, pink grapefruit 14 | pitcher 53

PINEAPPLE pineapple and Tahitian vanilla bean-infused Monte Alban Silver, agave, Cointreau
12 | pitcher 45

¡PERFECTO! Gran Patrón Platinum, Grand Marnier, Cointreau 37

MARGARITA FLIGHT choice of 3: The Classic, Pineapple Infusion, Jalapeño or Roasted Rooster 15

CÓCTELES

COCO PIÑA Bacardi Light, coconut milk, pineapple juice, served in a coconut shell 12

ROASTED ROOSTER roasted pepper infused, Monte Alban Silver Tequila, orange liqueur 14

CUCUMBER MELON-TINI Tito's Handmade Vodka, cucumber, watermelon, mint 12

SANGRIA Presidente Brandy, red or white wine, fresh fruit juice 9 | pitcher 27

A.V. LEMON DROP blueberry-citrus infused vodka, limoncello, lemonade, squeezed lemon 12

LA PATRONA Patron Reposado, orange liqueur, orange juice, tajin 16

PALOMA Casamigos Reposado, grapefruit, Jarrito's grapefruit soda 15

MOJITO citrus rum, triple sec, lime, mint 11
add: fresh blackberries | raspberries | watermelon 1

MOJITO FLIGHT Traditional, Watermelon and Raspberry 15

BEBIDAS

JARRITOS Pineapple, Mandarin, Grapefruit 5.25

AGUAS FRESCAS Blackberry, Horchata, Lemonade, Limeade, Mango, Strawberry, Prickly Pear, Raspberry, Watermelon 5

FLAVORED ICED TEAS Ginger, Peach, Blueberry 5.5

BOTTLED WATER San Pellegrino sparkling or Acqua Panna still 500ml 5 | 1L 7.75

RED BULL regular or sugar-free 5

VINO

TAVISTOCK RESERVE COLLECTION

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

SPARKLING 5 oz | bottle

Prosecco, Veneto, Italy 13 | 52

WHITE 6 oz | 9 oz | bottle

Pinot Grigio, Delle Venezie, Italy 10 | 15 | 40

Sauvignon Blanc, Monterey, CA 13 | 19 | 52

Chardonnay, Monterey, CA 12 | 18 | 48

RED 6 oz | 9 oz | bottle

Pinot Noir, Monterey, CA 15 | 22 | 60

Red Blend, Bacarré, Central Coast, CA 12 | 18 | 48

Malbec, Mendoza, Argentina 13 | 19 | 52

Cabernet Sauvignon, Central Coast, CA 15 | 22 | 60

TAVISTOCK RESERVE PLATINUM COLLECTION

Cabernet Sauvignon, Alexander Valley, CA - | - | 75

SPARKLING 5 oz | bottle

Jaume Serra Cristalino, **Cava Brut Rosé**, Catalunya, Spain 12 | 48

Kenwood Yulupa, **Cuvée Brut**, California 10 | 40

WHITE AND ROSÉ 6 oz | 9 oz | bottle

Torres De Casta Rosado, **Rosé**, Catalunya, Spain 10 | 15 | 40

Château d'Esclans, Whispering Angel, **Rosé**, Côtes de Provence, France 15 | 22 | 60

Gazela, **Vinho Verde**, Portugal 9 | 14 | 36

Kung Fu Girl, **Riesling**, Washington 10 | 15 | 40

Los Vascos, **Sauvignon Blanc**, Casablanca Valley, Chile 11 | 16 | 44

Kim Crawford, **Sauvignon Blanc**, Marlborough, New Zealand 15 | 22 | 60

Jordan, **Chardonnay**, Russian River Valley, CA 16 | 24 | 64

RED 6 oz | 9 oz | bottle

Red Diamond, **Pinot Noir**, California 12 | 18 | 48

Torres, Sangre de Toro, **Garnacha**, Catalunya, Spain 10 | 15 | 40

Marques de Riscal Reserva, **Rioja**, Spain 16 | 24 | 64

Torres, Salmos, **Priorat**, Spain - | - | 80

Las Mulas, Reserva, **Cabernet Sauvignon**, Central Valley, Chile 11 | 16 | 44

Caymus, **Cabernet Sauvignon**, Napa Valley, CA 20 | 30 | 80

Daou Reserve, **Cabernet Sauvignon**, Paso Robles, CA - | - | 70

CERVEZAS

Make any beer a Michelada, served over ice with freshly squeezed lime.

IMPORTED 9

Bohemia

Corona

Corona Light

Dos Equis Amber

Dos Equis Lager

Heineken

Modelo Especial

Modelo Especial *Draft*

Modelo Negra

Pacífico

Sol

Tecate

DOMESTIC 8

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Sam Adams

St. Pauli N.A.



CAÑONITA[®]
MEXICO CITY SOUL FOOD