

MARGARITAS *made with 100% agave tequilas & fresh lime. All flavored tequilas are infused in house.*

CAÑONITA patrón silver, grand marnier 18 | pitcher 65

THE CLASSIC monte alban, orange liqueur 16 | pitcher 58

AGAVE PULIDO don fulano fuerte 100 proof, agave, lemon, lime 18

FRESCA monte alban, orange liqueur, choice of **blackberry, prickly pear, mango, raspberry, strawberry,** or **watermelon** 18 | pitcher 59

JALAPEÑO orange & jalapeño infused monte alban silver, cilantro, orange liqueur 18 | pitcher 66

PINEAPPLE pineapple & vanilla bean infused monte alban silver, orange liqueur 20 | pitcher 74

SANGRIA DE ROJO housemade sangria swirled with our classic margarita 17 | pitcher 60

DESERT LOTUS milagro blanco, prickly pear, serrano 17 | pitcher 63

POMEGRANATE corazón reposado, cointreau, pomegranate, pink grapefruit 17 | pitcher 63

ROASTED ROOSTER roasted poblano, red and yellow pepper infused Monte Alban 17 | pitcher 63

MARGARITA FLIGHT choice of three: **the classic, pineapple, jalapeño,** or **roasted rooster** 19

iPERFECTO! gran patrón platinum, grand marnier, cointreau 41

CÓCTELES *crafted cocktails*

TABLESIDE SMOKED TRES ARMEROS tres generaciones añejo, caramelized pineapple, black sea salt 28

PALOMA casamigos reposado, grapefruit, jarritos grapefruit soda 23

MOJITO citrus rum, orange liqueur, lime, mint 15 | pitcher 53 **blackberry, raspberry,** or **watermelon** +2

LA PASIÓN ojo de tigre mezcal, passion fruit, watermelon 18

COCO PIÑA bacardi light, coconut milk, pineapple, served in a coconut shell 16

SANGRIA presidente brandy, red or white wine, fruit 17 | pitcher 60

MOJITO FLIGHT choice of three: **traditional, watermelon, blackberry,** or **raspberry** 19

VINO *wine selections*

SPARKLING 5 oz | bottle

Tavistock, **Prosecco**, Veneto 14 | 52

Campo Viejo, Cava, **Rosé**, Rioja Spain 12 | 50

Campo Viejo, Cava, **Brut Reserva**, Rioja Spain 13 | 51

WHITE & ROSÉ 6 oz | 9 oz | bottle

Château d'Esclans, **Whispering Angel**, **Rosé**, Côtes de Provence 16 | 23 | 60

Tavistock, **Pinot Grigio**, Alto Adige 14 | 21 | 56

Echo Bay, **Sauvignon Blanc**, Marlborough, New Zealand 15 | 21 | 60

Tavistock, **Sauvignon Blanc**, Monterey 14 | 21 | 56

Tavistock, **Chardonnay**, Monterey 16 | 24 | 64

RED

Tavistock, **Pinot Noir**, Monterey 15 | 22 | 60

Marques de Riscal Reserva, **Rioja**, Spain 17 | 25 | 65

Tavistock, **Red Blend**, **Bacarré**, Central Coast 14 | 21 | 56

Tavistock, **Malbec**, Mendoza, Argentina 14 | 21 | 56

Tavistock, **Cabernet Sauvignon**, Central Coast 18 | 27 | 72

CERVEZAS

Make any beer a Michelada

IMPORTED 12

Corona | Corona Light | Dos Equis Amber Dos Equis Lager | Heineken | Modelo Especial Negra Modelo | Pacifico | Sol

DOMESTIC 10

Bud Light | Michelob Ultra | Miller Lite | Sam Adams | O' doul's NA | Lagunitas IPA

SELTZER 10

High Noon **pineapple** or **watermelon**

CAÑONITA
MEXICO CITY SOUL FOOD

APERITIVOS appetizers

AHI TUNA CRUDO*

blackened serrano aioli, lemon, mexican oregano flatbread 18

OVEN-ROASTED MUSSELS & SHRIMP*

chorizo, smoked pasilla, cilantro grilled bread 20

CRAB & SHRIMP CAKE

blackened serrano aioli, oaxaca sauce 22

SOPAS Y ENSALADAS

POZOLE VERDE

braised pork, hominy, green chile & tomatillos, shredded cabbage bowl 13 | cup 9

TORTILLA SALAD

romaine, bacon, corn, roasted vegetables, queso fresco, crispy tortilla, lime vinaigrette, choice of **grilled chicken** 20 or **seared ahi tuna*** 25 plain 15

PARA LA MESA for the table

FIVE TACO SAMPLER

choice of **grilled fish** **carne asada*** | **chicken tinga** **pork** | **herbed mushroom** **corn** or **flour tortillas** red onion, cilantro, arbol-tomatillo salsa 28

QUESO FUNDIDO

chihuahua & oaxaca cheese, epazote, flour tortilla 15 add **housemade chorizo** 4 **roasted chicken** 4 **house-pickled jalapeños** 1

CHIPS & SALSA

roasted tomato, onion, chipotle, cilantro 5 add **guacamole** 11

COMPLIMENTOS sides

CRAB & SHRIMP CAKE 14

SEASONAL ROASTED VEGETABLES 10

GREEN CHILE POTATO GRATIN 10

GUACAMOLE 11

MUSHROOM HOMINY 9

GRILLED SHRIMP SKEWERS 18



ALL TORTILLAS ARE
MADE IN HOUSE



STREET TAQUERIA
Open Daily

Tacos, Chicarrones, Sangria,
Cervezas, & Margaritas

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 bbq sauce, cilantro rice, black beans, corn tortillas 30

CABO AHI TUNA*

oaxaca chile crema, pico de gallo, potato gratin 30

VAQUERO BEER-BRAISED SHORT RIB

mushroom hominy, oaxaca chile reduction 32

CARNE ASADA* 12 oz

mexican spiced n.y. strip, potato gratin, roasted vegetables 48

ARBOL-GLAZED SALMON*

quinoa, dried fruits & nuts, mango salsa 30

MEXICO CITY ENCHILADAS

choice of **roasted chicken** or **braised beef**, queso fresco, shredded lettuce, tomato, cilantro rice, black beans 28

POLLO CON MOLE POBLANO

roasted vegetables, rice, sesame 28

CAÑONITA BURRITO

choice of **roasted chicken breast**, **carne asada***, or **shrimp*** poblano peppers, lettuce, tomato, asadero cheese, chipotle, crema, rice & beans 32 **veggie** 28

SAN LUIS CHILE RELLENO

cornmeal-crusting poblano, dried fruits & nuts, goat cheese, guajillio, cilantro rice, black beans 24

CAZUELA DE MARISCOS*

mussels, clams, shrimp, calamari, mahi-mahi, salsa rustica, cilantro grilled bread 35

MAHI-MAHI VERACRUZ

peppers & onions, capers, rice, marisco broth 30

MUSHROOM ENCHILADAS

corn tortilla, cheese, poblano sauce, rice, borracho beans 26

*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne illness, especially if you have certain medical conditions.

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.

POSTRES desserts | 12 each

MARGARITA TART

lemon-lime curd, grand marnier meringue

CHURROS CON CAJETA

cinnamon, sugar, caramel sauce

ANCHO-CHOCOLATE BROWNIE

vanilla ice cream

NIEVES

mango-passion fruit coulis, toasted pepita brittle

BEBIDAS refreshments

JARRITOS

choice of **pineapple**, **mandarin**, or **grapefruit** 6

AGUAS FRESCAS

choice of **blackberry**, **horchata**, **lemonade**, **limeade**, **mango**, **strawberry**, **prickly pear**, **raspberry**, or **watermelon** 6

FLAVORED ICED TEAS

choice of **ginger**, **peach**, or **blueberry** 6

BOTTLED WATER

choice of **S.Pellegrino** or **Acqua Panna** small 6 | large 9

RED BULL

choice of **regular** or **sugar-free** 7



HAPPY HOUR

Monday - Thursday | 2 - 5 p.m.

f @canonitalv

BRUNCH ON THE CANAL

Friday - Sunday | 10 a.m. - 2 p.m.

Bottomless Mimosas
& Bloody Marys served
10 a.m. - 12 p.m.