



DRINKS & ANTOJITOS

MARGARITAS

In our house Margaritas we use Sauza Gold Tequila, Triple Sec, fresh lime and lemon juice & our own, sweet & sour mix. Our Fruit Margaritas are made with natural fruit juices and nectars: Lime, Strawberry, Peach, Banana, Apricot, Mango, Coconut, Pineapple or Raspberry.

Regular....6.25 Large....9.75 Monster....13.45 Pitcher (6 shots)....27.95

VIRGIN MARGARITAS

Regular....3.25 Large....5.25 Monster....7.95 Pitcher (serves 5)....14.25



TOP SHELF MARGARITAS

- Classic Margarita**..... 7.25
Sauza Silver, fresh lemon & lime juice and Triple Sec.
Shaken and served in a salt rimmed glass.
- Cadillac Margarita**..... 9.95
Herradura El Jimador Reposado, fresh lemon & lime juice
with a float of Grand Marnier (on the rocks).
- Rosarita Margarita**..... 9.75
Sauza Hornitos, Cointreau, fresh lemon & lime juice
& a splash of Cranberry Juice (on the rocks).
- Blue Margarita**..... 7.95
Sauza Gold, Triple Sec, Blue Curacao, sweet & sour mix
and a splash of fresh lime juice.
- Melon Margarita**..... 8.45
Sauza Gold, melon liqueur, pineapple juice, peach nectar
and sweet & sour.
- Jose Cuervo Margarita**..... 8.25
Jose Cuervo Gold, Cointreau liqueur and fresh lemon
& lime juice on the rocks in a salt rimmed glass.
- Soho Margarita**..... 7.45
Soho Pernod, Sauza Gold Tequila, pineapple and peach juice.
- Patron Margarita**..... 14.25
Patron Silver, triple sec, fresh lime and lemon juice,
shaken and strained into a martini glass.

WHAT IS TEQUILA?

Tequila is Mexico's national spirit. Like all other alcoholic products, it is derived from fermentable sugar. But tequila is unique in that its source of sugar is the Blue Agave plant. The Blue Agave is a dramatically beautiful plant of blue coloring, similar in look to a giant aloe. It can reach a height of six feet and although it looks like a cactus, it is in fact a member of the Lily family. At the heart of the Blue Agave is the "piña" - similar in appearance to a pineapple - which produces the "aguamiel" or "honey water" that is the source of tequila.

Much like cognac, which can only be produced in the Cognac region of France, tequila must be produced within certain designated areas of Mexico, mostly in the state of Jalisco.

There are Two Categories of Tequila:

100% Blue Agave Tequila

- 100% of sugars come from the Blue Agave plant
- A more intense agave flavour
- May be bottled only in designated regions of Mexico

Mixto Tequila

- At least 51% of sugars must come from Blue Agave, the rest from other sources
- A softer, more subtle agave flavour
- May be shipped in bulk and bottled in other countries



THE 4 TYPES OF TEQUILA

The four different types of tequila are based on the aging technique.

Blanco

Blanco, also known as silver, is clear tequila that is not aged. Its fresh, fruity flavour is the most direct expression of agave and makes Blanco a great choice for mixed drinks. Blancos are the base for all other tequilas, so to get a good comparison between the “house styles” of various distillers, you should compare their Blancos.

Joven

Joven or gold tequila is usually an unaged tequila to which caramels have been added to create a rich, tawny colour. As with Blancos, Jovens are best suited to mixed drinks. They tend to taste slightly sweeter than Blancos, and may have caramel aromas.

Reposado

Reposado or “rested” tequilas are aged in wood tanks or barrels for at least two months. They are often pale straw in colour and are mellower than the Blancos and Jovens. They provide smooth mixability for more sophisticated cocktails or can be enjoyed straight.

Añejo

Añejo tequila must be aged in oak barrels for twelve months or more. It is gold to amber in colour and has a soft, smooth, complex flavour brought on by its marriage with the aromatic wood. This is the tequila to sip slowly and appreciatively, just as you would a fine cognac or armagnac. It is even delightful as an after-dinner drink.

TEQUILA FLIGHT TASTING

Experience three 100% agave tequilas. Great for sharing and conversation. Samplers include a 1/2 ounce each of the listed tequilas. Served in a sniffer to enhance your tasting experience.

Añejo, Reposado & Blanco. 20.00

Trago Añejo

Trago Añejo is aged for 18 months in used bourbon barrels, giving it a rich amber hue and silky, sweet palate marked with vanilla, maple and almond.

Don Julio Reposado

Don Julio reposado is 100% Blue Weber agave, double distilled, and rested in charred oak barrels for up to 11 months. Each agave is hand selected at maturity. Light and sweet with nose of vanilla and chocolate.

Chaya Silver

Chaya Silver is made from 100% Blue Agave. It is bold and edgy with a smooth flavour that is sure to impress. Aromas of anise and honey, and flavours of sweet roasted agave, yellow pepper and black peppercorn.

Accompanied with a glass of Sangrita, a traditional Mexican accompaniment for Tequila made with spicy tomato, orange & lime juice.

TEQUILA BLANCOS

Sauza	4.45
Olmeca	3.95
Jose Cuervo Clasico	4.75
El Jimador 100%	5.25
Espolon 100%	7.95
Patron 100%	11.75
Patron Platinum 100%	29.95
Cabo Wabo 100%	10.25
Chaya 100%	11.75
Corzo 100%	11.25
Don Julio 100%	10.95
Trago 100%	10.25
Bajo Cero 100% (served chilled)	6.95
Aha 100%	9.95
Hda. Del Cristero 100%	9.95
Jose Cuervo Platino 100%	13.95
Jose Cuervo Especial Plata	5.25
Casa Noble Crystal 100%	14.95

TEQUILA REPOSADOS

Patron 100%	12.95
Herradura 100%	7.95
Jimador 100%	5.75
Espolon 100%	8.95
Don Julio 100%	12.25
Corralejo 100%	10.45
Corazon 100%	8.95
Cazadores 100%	6.75
Cabo Wabo 100%	11.95
Tradicional 100%	7.95
Campo Azul 100%	9.25
Bajo Cero (served chilled).....	7.95
Olmecca Tezon 100%	14.95
Milagro 100%	12.95
Aha 100%	11.25
Chaya 100%	12.75
Hornitos 100%	6.25
Sauza Gold Joven	4.75
Olmecca Gold Joven	4.25
Jose Cuervo Gold Joven	5.25
San Nicolas Joven	5.75

TEQUILA AÑEJOS 100%

El Tesoro Paradiso	16.95
Cazadores	7.25
Olmeca Extra Anejo	5.95
Patron	16.95
Tres Generaciones	8.25
Trago	16.95
Herencia Historica	19.95
Herencia de Plata	8.95
Reserva de la Familia	25.00
Espolon	9.95
Cabo Uno	29.95
Don Julio Real	45.00
El Tesoro 70th Aniversario	19.95
Don Julio	16.95
Corzo	14.95
Don Julio 1942	19.95
Aha	12.00
Fat Ass	12.50

CERVEZAS

Bottled Beers

Corona, Corona Light, Dos Equis Amber,	
Dos Equis Lager, Pacifico, Sol, Negra Modelo.....	6.15
Grande Corona.....	11.75
Heineken.....	6.25
Russell Cactus Lime Lager.....	5.85
Canadian, Kokanee, Budweiser, Coors Light, MGD.....	5.50

Draft Beer

Russell Cream Ale, Okanagan Springs 1516, Okanagan Springs Pale Ale,
Sleeman Honey Brown Lager

Pint....5.75 Pitcher....19.75

Stella Artois

Pint....6.25 Pitcher....22.00

Featured Beer (ask your server)

Pint....5.60 Pitcher....18.95

Michelada.....5.75

A bottle of Pacifico served in a salt rimmed glass with ice
and a splash of lemon and lime juice. Regular or Spicy.

Becks Alcohol-Free Beer.....4.75



VINOS BLANCOS

Sangria Blanca

(Fruit juices blended with white wine & a splash of peach schnapps)

Glass....5.00 Half Pitcher....13.95 Pitcher....21.75

House Wine - Sonora Ranch Chardonnay

6 oz. Glass....5.00 9 oz. Glass....7.50 Half Litre....14.25 1 Litre....27.75

Astica Sauvignon Blanc (Argentina)

6 oz. Glass....5.75 9 oz. Glass....8.50 Half Litre....15.25 Bottle....22.95

Oxford Landing Chardonnay (Australia)

6 oz. Glass....6.25 9 oz. Glass....9.25 Half Litre....16.75 Bottle....25.95

Santa Rita Chardonnay (Chile)

6 oz. Glass....5.95 9 oz. Glass....8.95 Half Litre....16.00 Bottle....25.00

Ogopogo Pinot Grigio (B.C.)

6 oz. Glass....6.95 9 oz. Glass....9.95 Half Litre....18.25 Bottle....29.00

Sonora Ranch Pinot Grigio (B.C.)

6 oz. Glass....5.50 9 oz. Glass....8.00 Half Litre....14.50 Bottle....22.75

Santa Julia Viognier (Argentina)

6 oz. Glass....5.95 9 oz. Glass....8.95 Half Litre....15.95 Bottle....25.00

VINOS TINTOS

Sangria Roja

(Fruit juices blended with red wine & a splash of brandy)

Glass....5.00 Half Pitcher....13.95 Pitcher....21.75

House Wine - Sonora Ranch Cabernet Sauvignon

6 oz. Glass....5.00 9 oz. Glass....7.50 Half Litre....14.25 1 Litre....27.75

Oxford Landing Cabernet Sauvignon (Australia)

6 oz. Glass....6.25 9 oz. Glass....9.25 Half Litre....16.75 Bottle....25.95

L.A. Cetto Cabernet Sauvignon (Mexico)

6 oz. Glass....6.95 9 oz. Glass....9.95 Half Litre....18.25 Bottle....29.00

Santa Rita Merlot (Chile)

6 oz. Glass....5.95 9 oz. Glass....8.95 Half Litre....16.00 Bottle....25.00

Astica Merlot Malbec (Argentina)

6 oz. Glass....5.75 9 oz. Glass....8.50 Half Litre....15.25 Bottle....22.95

Prospect Pinot Noir (B.C.)

6 oz. Glass....5.75 9 oz. Glass....8.50 Half Litre....15.25 Bottle....22.95

Trapiche Malbec (Argentina)

6 oz. Glass....5.75 9 oz. Glass....8.50 Half Litre....15.25 Bottle....22.95

COCKTAILS DE LA CASA

Daiquiri

(Made with natural fruit juices and nectars)

Reg....5.75 Large....8.25 Monster....12.25
Pitcher (6 shots)....24.75 Pitcher (8 shots)....29.95

Piña Colada

Reg....6.25 Large....8.75 Monster....13.25
Pitcher (6 shots)....24.75

Tequila Caesar 6.25

Chile pepper infused tequila, clamato juice, spiced and garnished with a jalapeño pepper.

Mojito 6.50

Havana Club Rum, sugar, mint leaves, lime juice and soda water.

Paloma 6.75

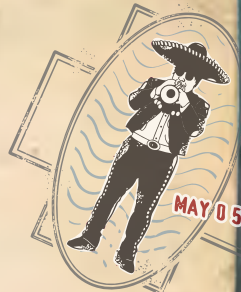
Cazadores tequila, grapefruit juice, lime juice, club soda and 7up.

Bull Dog 11.95

Lime margarita and Coronita beer.

Ciders and Coolers 5.50

Smirnoff Ice 6.25



SPECIAL COFFEES

B-52 5.95

Grand Mariner, Kahlua & Baileys topped with fresh whipping cream.

Mexican Coffee 5.75

Tequila Gold and Kahlua topped with fresh whipping cream.

Monte Cristo 5.95

Grand Mariner, and Kahlua topped with fresh whipping cream.

Spanish Coffee 5.75

Brandy and Creme de Cacao Dark topped with fresh whipping cream.

Saronno 5.75

Amaretto and Kahlua topped with fresh whipping cream.

Cortez 5.75

Kahlua and Brandy topped with fresh whipping cream.

Cafe Royal 6.95

Patron XO Cafe, topped with fresh whipping cream & cocoa powder.

NON-ALCOHOLIC

Soft Drinks 1.95

Pepsi, Diet Pepsi, Ginger Ale, Dr.Pepper, 7up, Mug Root Beer, Orange Crush

Juices 2.25

Red Bull 4.00

Coffee or Tea 2.25

Iced Tea (sweetened or unsweetened) 1.95

Fresh Lemonade 2.95

Jarritos (assorted flavours) 2.95

Mexican Mineral Water 2.95

ANTOJITOS DE CANTINA

Spicy Wings 8.50

Tender chicken wings coated with herbs & spices, then deep-fried crisp & served with both sweet jalapeño salsa & chipotle chile dip.

Nachos Locos 🍷 9.75

Corn tortilla chips covered with cheese, olives, green peppers and jalapeño slices. Topped with salsa and sour cream.

*With fresh guacamole, add 2.00
(1/2 order.....5.95)*

Guacamole 🍷 5.95

A fresh avocado dip made with tomatoes, onions, cilantro and chiles. Served with tortilla chips.

Nachos Rancheros 🍷 9.75

Tortilla chips covered with black beans, melted cheese, salsa, tomatoes, lettuce, and green onions, topped with guacamole, sour cream and black olives.

*With roasted beef, ground beef or shredded chicken, add 2.50.
(1/2 order.....6.25)*

Taquitos 7.25

Crispy corn tortillas rolled with seasoned chicken breast, then deep-fried and served with fresh guacamole.

Quesadillas 🍷 6.30

A grilled flour tortilla, filled with melted edam, cheddar and mozzarella cheese. Served with sour cream & salsa. *Shredded Chicken Breast Or Roasted Beef, add 2.50 With a side of fresh guacamole, add 2.00*

Mini Chimis 🍷 5.95

Crispy flour tortillas filled with refried beans, edam, cheddar & mozzarella cheese and served with fresh guacamole for dipping.

Jalapeño Poppers 🍷 8.45

Jalapeño chiles stuffed with cream cheese and served with chipotle dip.

Cantina Platter 11.50

Taquitos, mini chimis, & a cheese quesadilla. Served with guacamole, sweet jalapeño sauce & sour cream.