

Executive Chef
Donna Willey

CAÑONITA®

— MEXICO CITY SOUL FOOD —

General Manager
Annaliza McKinney

ANTOJITOS

Shrimp & Calamari Cocktail

Poached shrimp and calamari, avocado, serrano, cucumber, jicama, red onion, spicy tomato sauce, cilantro flour tortilla chips 15

Patzcuaro Duck Relleno

Canela and orange duck confit, savory manchamantel sauce, Mexican crema 13

Roasted Mussels & Shrimp Skillet*

Tequila, pasilla Oaxacan sauce, Mexican chorizo 15

Flautas

Avocado-tomatillo sauce, lettuce, queso fresco, choice of chicken 10 or beef 12

Pork Empanadas

Spicy pork, grilled nopales cactus salad, salsa verde cruda 10

Chorizo Gordita

Lightly fried gorditas, housemade chorizo, shredded lettuce, pico de gallo, queso fresco, escabeche 15

Tuna Ceviche Tostada*

Ahi tuna, red onion, lime juice, avocado, cilantro, serrano pesto 15

Chips & Salsa

Roasted tomatoes, caramelized onions, chipotle, cilantro 3
Add *guacamole* 8

Queso Fundido

Blend of cheeses, cilantro, flour tortillas 10
Add • *jalapeños* 1 • *mushrooms* 2 • *chorizo* 2
• *chicken* 2 • *shrimp* 6

SOPAS Y ENSALADAS

Posole Verde

Plump hominy, diced pork, green chile, tomatillos, Mexican oregano, shredded cabbage, red radish 9

Tarascan Soup

Chicken, tortilla strips, queso fresco, crema, chives 9

Manchego Spinach Salad

Baby spinach, sliced Spanish manchego, smoked bacon, shredded green apples, chipotle-bacon vinaigrette dressing 10

Grilled Chicken Caesar Salad*

Romaine hearts, toasted pepitas, parmesan cheese, Cañonita Caesar dressing 15

Mexican Chopped Salad

Grilled chicken, roasted vegetables, smoked panela cheese, sherry-cumin vinaigrette dressing 13

PLATOS FUERTES

Shrimp & Mussels Moqueca

Shrimp, mussels, calamari, white rice, peas, carrots, corn, coconut aji amarillo sauce 21

Santa Rosa Pork Barbacoa*

Cilantro rice, black beans, chipotle barbecue sauce 22

Carne Asada Norteña*

Outside skirt steak, sweet corn tamales, roasted serranos, garlic, lime, cilantro 30

Chile Relleno

Egg-battered cheese-, potato- and onion-filled poblano chile, roasted tomato-cumin sauce, cilantro rice, black beans 18

Pescado Veracruz*

Catch of the day, marisco broth, sautéed chiles, white rice 24

Mazatlán Ahi Tuna*

Seared ahi tuna, ancho chile, zucchini, bell pepper, roasted tomato ratatouille, herb quinoa 24

Pollo con Mole Poblano

Roasted chicken half, pollo mole, white rice, roasted vegetables 21

Pork a la Michoacana*

Seared pork tenderloin, mashed yucca, cascabel glaze, sautéed Brussels sprouts 23

Vaquero Beef Rib

Beef rib, cheese polenta, pasilla Oaxacan sauce, chimichurri 23

Sonora Filet Mignon*

Huitlacoche-truffle tamale, roasted vegetables, pasilla Oaxacan sauce 39

Chiapaneco Citrus-Glazed Salmon

Tamarind orange-glazed salmon, orange habanero salsa, sweet potato hash 25

Toluca Portobello Mushrooms

Roasted portobello, roasted tomato-fennel sauce, seared greens, cilantro pesto, black beans 23

Pan-Seared Mahi*

Pan-seared mahi fillet, sautéed garlic greens, pepitas mole, roasted corn, avocado salsa 25

Yucatan Pollo

Pan-fried breaded chicken breast, sautéed plantains, achiote sauce, nopales cactus salad 22

CAÑONITA CLÁSICOS

Mexico City Enchiladas

Lettuce, queso fresco, tomatoes, cilantro rice, black beans, chef's sauce, choice of chicken 21 or beef 23

Wild Mushroom Enchiladas*

Poblano cream sauce, white rice, borracho beans, pico de gallo 21

Shrimp Burrito

Sautéed peppers, cheese, salsa verde, cilantro rice, black beans 21

Quesadillas

Guajillo slaw, guacamole, pico de gallo, cilantro rice, black beans, choice of chicken 15 or beef 18

Chicken Burrito

Sautéed peppers, cheese, chipotle barbecue sauce, cilantro rice, black beans 18

Fajitas Tejanas

Sautéed peppers, cilantro rice, black beans, choice of chicken 19 or beef 21

Tres Tacos

Cilantro rice, black beans, choice of chicken, beef, fish, mushroom or pork 16

Taco Sampler

Chicken, beef, fish, mushroom and pork 20

POSTRES

Tres Leches

Sponge cake soaked in three milks, fresh strawberries, strawberry coulis, Italian meringue 7

Warm Chocolate Brownie

Chocolate-cinnamon brownie, vanilla ice cream, cajeta, candied pecans 7

Seasonal Fruit Empanadas

Seasonal fresh fruit-filled empanadas, powdered sugar 7

Coffee Flan

Coffee flan, Patrón XO coffee, piloncillo syrup 7

Tamarind Cheesecake

Creamy tamarind cheesecake, pepitas, nut crust, passionfruit sauce 7

BREAKFAST ON THE CANAL

Saturdays & Sundays
8 a.m. - 11:30 a.m.

Celebrate the weekend in a whole new way with authentic Mexican breakfast dishes. Ask your server for details.

Featuring

Breakfast Burrito

Eggs, chorizo, potatoes, cilantro rice, black beans, jack cheese, salsa roja, sour cream, pico de gallo, choice of salsa guajillo or verde

Huevos Rancheros

Two eggs, cheesy corn quesadilla, cilantro rice, black beans, salsa barbacoa, salsa verde

Mexican Torta

Egg, roasted poblano chili, black beans, bacon, lettuce, tomato, guacamole, chipotle aioli

Bloody Mary & Mimosa Bar

Traditional and exotic garnishes

* Signature Dishes

Allergies: Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *No substitutions on Happy Hour specials.*

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MARGARITAS

A sacred Mexican concoction, the margarita is a traditional blend of 100% agave tequilas and freshly squeezed lime juice – served as the perfect accompaniment to any meal or as a stand-alone refreshment. *All margaritas are available by the pitcher.*

Cañonita 🌟

Patrón Silver and Grand Marnier 13

The Classic

Monte Alban and orange liqueur 11

Fresca

Monte Alban with mango, strawberry, cactus, cantaloupe, watermelon, raspberry or blackberry 12

Sangria de Rojo

Housemade sangria swirled with our classic margarita 12

Pomegranate

Cazadores Reposado, Pomegranate Schnapps, and Cointreau with freshly squeezed pink grapefruit juice 13

Shooting Star

Chinaco Blanco and Cointreau 12

CÓCTELES

Enjoy our handcrafted cocktails inspired by the diverse flavors of South America.

Coco Piña

Bacardi Light Piña Colada, coconut milk and pineapple juice served in a coconut shell 12

El Costeño

Cabo Wabo Blanco, strawberry pucker, Midori, pineapple juice and mango purée 12

Mojito

Triple sec, citrus rum, freshly squeezed lime juice and hand-crushed mint leaves 11

Add fresh blackberries, raspberries or watermelon 1

Jalapeño Infusion

Monte Alban Tequila Silver infused with jalapeño, fresh orange and cilantro 12

Pink Cadillac

Don Julio Reposado, Cointreau and a splash of cranberry juice 13

Mestizo

Corazón Blanco, Cointreau and a splash of orange juice 12

Pineapple Infusion

Monte Alban and Cointreau infused with pineapple and Tahitian vanilla bean 12

¡Perfecto!

Gran Patrón Platinum mixed with Grand Marnier and Cointreau 30

Speedy Gonzalez

Grey Goose L'Orange, Agavero and Red Bull 12

Cucumber Melon-Tini

Tito's Handmade Vodka, fresh cucumber, watermelon and mint leaves 13

Sangria

Presidente Brandy, red or white wine and fresh fruit juices

Glass 9 Bottle 28

VINO

Bubbles

Segura Viudas, Brut Reserva, Spain 10 40

Domaine Carneros, Brut, Carneros, California 15 60

‡ Tavistock Reserve, Prosecco, Veneto, Italy 13 52

Whites

Montevina, Zinfandel, Amador County, California 9 32

SeaGlass, Riesling, Monterey, California 9 32

Gauthier, Riesling, California 12 48

Conundrum, Blend, California 13 52

Estancia, Pinot Grigio, California 10 40

Maso Canali, Pinot Grigio, Italy 12 48

‡ Tavistock Reserve, Sauvignon Blanc 13 52

“Block House Vineyard” Yountville

White Haven, Sauvignon Blanc, New Zealand 12 44

Concha Xplorador, Chardonnay, Chile 9 32

Hess Collection, Chardonnay, Napa Valley, California 10 40

‡ Tavistock Reserve, Chardonnay “Bien Nacido Vineyard” 14 56

Reds

MacMurray, Pinot Noir, California 12 48

Irony, Pinot Noir, Monterey, California 10 40

‡ Tavistock Reserve, Pinot Noir, 15 60

Santa Maria | Sta. Rita Hills

Marques De Caceres, Rioja, Spain 15 60

Brazin, Zinfandel “Old Vine” Lodi, California 12 48

Decoy by Duckhorn, Merlot, Napa Valley, California 13 52

Concha Xplorador, Cabernet, Chile 9 32

Robert Mondavi, Cabernet, California 12 48

Concha Xplorador, Merlot, Chile 9 32

‡Tavistock Reserve Collection comprises exclusive and reserve labels of outstanding quality and flavor. We partner with select vineyards and winemakers directly to create unique and exceptional wine experiences.

TEQUILAS

Plata

Plata, silver, blanco and white tequilas are bottled straight from the still or rested for no more than 60 days.

Monte Alban	8
1800	8
Ambhar	10
Avión	10
Cabo Wabo	8
Casa Noble Crystal	10
Cazadores	8
Chinaco	8
Corazón	8
Corralejo	8
Don Eduardo	8
Don Julio	10
El Jimador	8
El Tesoro	10
Gran Centenario	10
Gran Patrón Platinum	30
Herradura	8
Jose Cuervo	25
KAH	10
Partida	10
Patrón	10
Roca Patrón Silver	14

Reposado

Reposados are tequilas platas further aged in wooden casks for 60 to 364 days. Enjoy in cocktails or sipped neat.

1800	9
Ambhar	13
Avión	13
Cabo Wabo	9
Casa Noble	12
Cazadores	9
Chinaco	11
Corazón	9
Corralejo	9
Don Eduardo	9
Don Julio	10
El Tesoro	10
Gran Centenario	11
Gran Centenario Rosangel	12
Herradura	9
Jose Cuervo Traditional	10
KAH (110 Proof)	12
Partida	13
Patrón	13
Roca Patrón Reposado	16

Añejo

Añejos are aged in wooden casks between one and six years. Enjoy on the rocks or sipped neat.

1800 Añejo	10
Avión	15
Cabo Wabo	11
Cabo Uno	30
Casa Noble	15
Cazadores	11
Chinaco	13
Corazón	10
Corralejo	10
Cuervo de la Familia Extra Añejo	30
Don Eduardo	11
Don Julio	12
Don Julio 1942	30
Don Julio 70th Anniversary	20
Don Julio Extra Añejo	50
Don Julio Real	40
El Tesoro	11
Gran Centenario	15
Gran Patrón Burdeos	100
Gran Patrón Piedra Extra Añejo	75
Herradura	11
Herradura Seleccion Suprema	45
KAH	15
Paradiso	20
Partida	15
Patrón	15
Roca Patrón Añejo	18

Tequila Flights

Cabo Wabo	12
Chinaco	13
Don Julio	12
Gran Centenario	15
Patrón	15
Hi Roller	40
Gran Patrón Platinum	
Don Julio Real	
Herradura Suprema	

Tequila Liqueurs

Agavero	8
Patrón XO	8

🌟 Signature Drink

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